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	Product Data Sheet 100 Percent Organic Soy Lecithin		
Characteristics:	100 Percent Organic Soy Lecithin.		
Certifications:	Organic Certification by QAI (Quality Assurance International) Kosher Certification by KSA (Kosher Supervision of America)		
Per USDA NOP:	No solvents can be or were used in the production of this lecithin. Produced without the use of genetic engineering, irradiation, or sewage sludge.		
General Description:	Translucent, brown, viscous fluid for emulsification, lubrication, and release.		
Composition and Analytical Data:	Natural mixture of triglycerides, phospholipids, and glycolipids, with a small amount of carbohydrates.		
	Acetone Insolubles Moisture Acid value Peroxide Value Hexane Insolubles Gardner color Viscosity	No less than Less than Less than Less than Less than Less than	60% 1.0% 25 mg KOH/g 10 meq/kg 1.0% 18 (target, but may vary) viscous
Microbiological Data:	Total Plate Count	max.	3000 CFU/g
Regulatory Status:	Generally recognized as safe (GRAS) as a multi-purpose food additive under Title 21 CFR 184.1400.		
Labeling:	Label as follows: 100 percent organic soy lecithin.		
Storage Conditions:	This product should be kept at temperatures not below 40 degs. F and not to exceed 100 degs. F. Avoid excessive exposure to light and moisture. The shelf life is a minimum of 24 months when stored unopened in the original packaging.		
Typical Packaging:	Net 8lb. buckets, Net 50 lb. pails, Net 450 lb drums.		

Establish Date: December 2004

Revision Date: Dec 2006

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