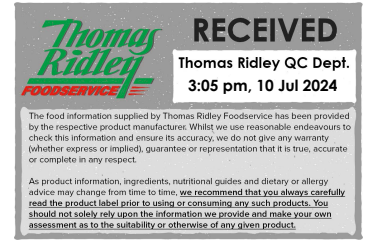




LECITE



1. GENERAL INFORMATION:

Product code: 511604009

EAN (Product): 8435261900363

EAN (Box): 8436569360842

Origin: Germany

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene.

2. DESCRIPTION:

Lecite is a powdered soy lecithin-based emulsifier and perfect for creating airy textures. It dissolves in cold and liquid mediums. It is also surprisingly good for thickening seemingly impossible sauces.

3. INGREDIENTS:

Emulsifier: soy lecithin powder (E-322).

4. APPLICATION:

Dissolve in an aqueous medium at room temperature 7g/l.

It's the ideal product for converting juices and other watery liquids into airs. It also has a surprising capacity to emulsify impossible sauces. For use directions, receipts and applications see web page: www.albertyferranadria.com

*Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

For professional use.

Use in food products. Maximum dose in certain foods: 30 g/liter*

Limitation of use:

See:

- Regulation (E.C) N° 1333/2008 of the European Parliament and of the Council of 16 December 2008 of food additives.
- And their modifications.

5. SHELF LIFE:

24 months from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool, dry place out of reach of children.



7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 300g/10,5oz

Units per box: 24

Weight box: 12,20 kg

Unit dimension: High: 175 mm

Diameter: 99

Box dimension: 45 x 36 x 38,5

Box per layer: 6

Layer per palet: 3

GTIN-13 code: 8435261900363

GTIN-14 code: 8436569360842

8. LEGAL REQUERIMENTS:

The product is generally recognized as safe (GRAS), Title 21 CFR 184.1400: lecithin.

The product corresponds with E 322 (EC regulation) for food additive: lecithins.

9. PHYSICO-CHEMICAL AND MICROBIOLOGICAL SPECIFICATIONS:

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Aceto Insolubles	-	%	96.5			
Moisture	-	%			1.5	
Peroxide Value	-	meq/kg			3	
Acid Value	-	mg KOH/g			35	
Toluene Insolubles	-	%			0.3	
Hexane insolubles	-	%			0.3	
Particle Size	<315 µm	%	90			

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				1000	
Yeasts	/g				50	
Moulds	/g				50	
Enterobacteriaceae	/g					absent
Salmonella	/375g					absent

Residues and contaminants

Parameter		Unit	Min	Typical	Max	Text
Heavy metals	total as Pb	ppm			1	
Arsenic	-	ppm			0.2	
Lead	-	ppm			0.25	
Mercury	-	ppm			0.1	
Iron	-	ppm			80	

Typical product data

Bidfood Iberia S.L.

C/ Longitudinal 5, nº 53 (Mercabarna) 08040 Barcelona (Spain)

www.bidfoodiberia.com



Parameter		Unit	Typically
Appearance	-		yellowish to beige powder
Odour+taste	-		Characteristic

10. **ALLERGEN INFORMATION:**

	Presence	Possible cross contamination
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	Yes	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

According to RD 1334/1999 and subsequent modifications.
Regulation 1169/2011 and subsequent modifications.

11. **NUTRICIONAL VALUE:**

Average values per 100 g

Energy (Kcal)	900
Energy (kJ)	3700
Protein g	0
Carbohydrates g	8
Of which sugars g	4
Of which dietary fibre g	0
Fat g	91
Of which saturated g	12
Salt g	0,4

*) N/A = not applicable, ash contains phosphorus which is counted already upon total fat (phospholipids)

The list comprises relevant nutritional components only.
Values are calculated based on the average of product specifications. In those cases where only a minimum or a maximum value is specified, these values were taken respectively.

The EU column lists the nutritional values in accordance with Council Directive 90/496/EEC on nutritional labeling for foodstuffs.

The US column lists the nutritional values in accordance with Code of Federal Regulations (CFR 21).

The Japan column lists the nutritional values in accordance with the Japanese legislation.

The energy values may differ per region because of different calculations.

For US the fat content is defined as the "sum of all lipid acids expressed as triglycerides".

