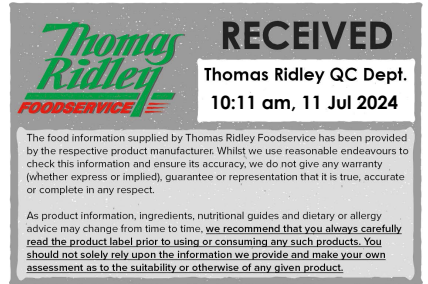




LECITE mini



1. GENERAL INFORMATION:

Product code: 511604017

EAN (Product): 8435553851229

EAN (Box): 8435553851212

Country of 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.

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

Dispersible in water, soluble in fats/oils and partly soluble in ethanol.

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.

Legal requirements:

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.

5. SHELLIFE:

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): 180g/6,34oz

Units per box: 12

Weight box: 2,16 kg

Unit dimension: High: 120 mm

Diameter: 75 mm

Box dimension: 32 x 26 x 14

Box per layer: 10

Layer per palet: 18

GTIN-13 code: 8435553851229

GTIN-14 code: 8435553851212

8. 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

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



9. ALLERGEN INFORMATION:

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

The above list of allergens is in accordance with Regulation (EU) No 1169/2011.

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

10. NUTRITIONAL VALUE:

	EU
Average values per 100 g	
Energy (Kcal)	900
Energy (kJ)	3700
Protein g	0
Carbohydrates g	8
Of which sugars g	4
Fat g	91
Of which saturated g	12
Sodium mg	40
Salt g	0,1

11. GMO STATEMENT:

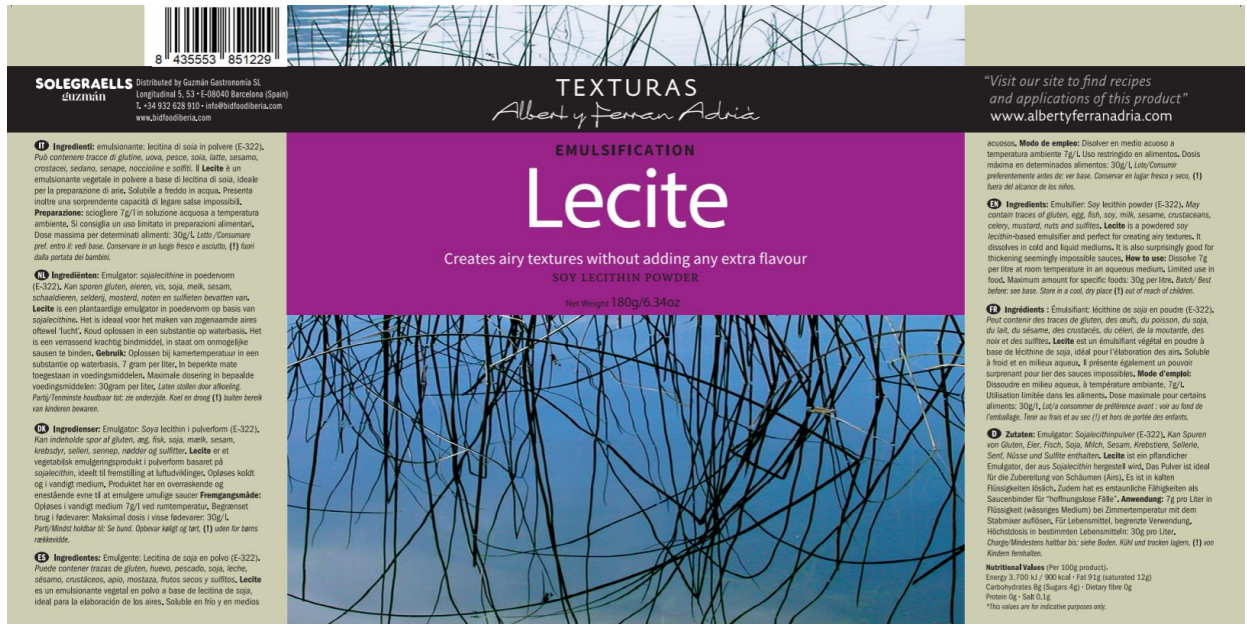
The product is derived from non-genetically modified soybeans and will be certified as a non-GM product.

The product is not subject to labeling according to regulations 1829/2003/EC and 1830/2003/EC.

12. PRODUCT CLASSIFICATION:

EC No	232-307-2
CAS No	8002-43-5
E No	E 322

13. LABEL:



Based on: Product information of the manufacturer.

Review date: 21-September- 2023

Revision number: 11

Revised by:
Quality Responsible
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia