

# Soya Lecithin

| Analysis                          | Specification       | Method                         | Result        |
|-----------------------------------|---------------------|--------------------------------|---------------|
| Flavor/tase                       | Characteristic odor | Sensotic                       | Charactenstic |
| Chemical analysis                 |                     |                                |               |
| Viscosity (25C)                   | 80-120 poise        | AOCS 6 Edition ja 10-87 (2009) | 112 Poise     |
| Color Grdner(5% Toloene Solution) | 10+12-              | AOCS 6 Edition ja 9-87 (2009)  | 10            |
| Acid Value                        | Max.35 mg KOH/gm    | AOCS 6 Edition ja 6-55 (2009)  | 2452mg KOH/gm |
| Peroxid Value                     | Max.5meq/kg         | AOCS 6 Edition ja8-87(2009)    | 0.10meqO2/K2  |
| Toloene insolubles                | Max.0.3%            | IS 5055:1996 (Reaff.2005)      | 0.16%         |
| Hexane                            | Min.0.3%            | AOCS 6 Edition ja 3-87(2009)   | 0.00159       |
| Acetone insolubles                | Min 60%             | AOCS 6 Edition jaa 4-46 (2009) | 63.61%        |
| Moisture                          | Max.050%            | IS-5055 1996 (Reaff.2005)      | 0.17          |
| Arsenic                           | <3ppm               |                                | <1ppm         |
| Pb                                | <3ppm               |                                | <1ppm         |
| Total Heavy Metalis (as Lead)     | <10ppm              |                                | <1ppm         |
|                                   |                     |                                |               |
| Microbiological Examination       |                     |                                |               |
| Total Plate Count                 | 100 cfu/gm          | ISO4833 : 2003                 | 240 cfu/gm    |
| Yeast                             | 10M/gm Max          | IS 5403 : 1999(Reaff.2007)     | 10 cfu/gm     |
| Moulds                            | 10M/gm Max          | IS 5403 : 1999(Reaff.2007)     | 10 cfu/gm     |
| Salmonela                         | Nil/25 GM           | ISO 6579:2007                  | NIL/25gm      |
| E-coli                            | Negative            |                                | NIL           |
| Enterbacteriaceae                 | Negative            |                                | NIL           |



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