



PRODUCT IN FOCUS



Soy Lecithin

INTRODUCTION

What is soy lecithin? Lecithin is a food additive that comes from several sources - one of them being soy. It's generally used as an emulsifier, or lubricant, when added to food, but also has uses as an antioxidant and flavor protector.

Soy lecithin is composed of choline, fatty acids, glycerol, glycolipids, phospholipids, phosphoric acid and triglycerides.

The diverse forms in which lecithin is available – fluid, powder and granules – make it even more suitable to use as per industry specific demands. With additional processing, fluid lecithin can also be hydrolysed, fractionated, hydroxylated and acetylated for very specific industry applications.

Manufacture

Soy Lecithin is made from fresh gums, during degumming of Soybean Oil obtained from Soybean seeds.

Synonyms	Lecithin from Soybean
CAS no.	8002-43-5 8030-76-0
EINECS no.	232-307-2
Molecular formula	$C_{42}H_{80}NO_8P$
Molecular weight	643.9

Applications

It is used in human food, pharmaceuticals, animal feed, paints, and other industrial applications.

- ✔ In food industry as an emulsifier, stabilizer, lubricate, release agent, antioxidant and dispersant.
- ✔ In the pharmaceutical industry, it acts as a wetting agent, stabilizing agent and a choline enrichment carrier, helps in emulsification and encapsulation, and is a good dispersing agent. It can be used in manufacture of intravenous fat infusions and for therapeutic use.
- ✔ In animal feed, it enriches fat and protein and improves pelletization.
- ✔ In the paint industry, it forms protective coatings for surfaces with painting and printing ink, has antioxidant properties, helps as a rust inhibitor, is a color-intensifying agent, catalyst, conditioning aid modifier, and dispersing aid; it is a good stabilizing and suspending agent, emulsifier, and wetting agent, helps in maintaining uniform mixture of several pigments, helps in grinding of metal oxide pigments, is a spreading and mixing aid, prevents hard settling of pigments, eliminates foam in water-based paints, and helps in fast dispersion of latex-based paints.
- ✔ Also, may be used as a release agent for plastics, an anti-sludge additive in motor lubricants, an anti-gumming agent in gasoline, and an emulsifier, spreading agent, and antioxidant in textile, rubber, and other industries.



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SPECIFICATIONS – Soy Lecithin liquid (food grade)

Test	Unit	Specification
Appearance	-	Semi liquid, Viscous Syrup
Colour	-	Yellow-Brown
Odour	-	Typical predominantly Soy
Taste	-	Characteristic of Soybean
Moisture	%	Max 0.1
Acid Value	KOH/gm	Max 30 mg
Acetone insoluble matter	%	Min 60
Hexane insoluble	%	Max 0.3
Peroxide value	Me q /gm	Max 3.0
Arsenic	ppm	Max 3.0
GM detection	%	PCR negative quality (less than 0.1)

STORAGE

Store away from direct sunlight and in a cool & dry place

PACKING

1. Liquid – Drum, IBC, Flexi Tank & ISO Tank
2. Powder/Granules – 20/25 kg Corrugated Paper Box

Soy Lecithin offered by ExSyn is non-GMO & with Kosher/Halal certification.

No matter the quantity you need, our exceptional quality and service will make ExSyn your supplier of choice! If you need any additional information or SDS, please get in touch with us.