

# Phosphatidylcholine 90% (Soya Lecithin)

Purity Level: 90%  
Phosphatidylcholine

Plant-Derived | Non- GMO  
Bioactive

## PRODUCT IN FOCUS

**EXSYN**<sup>®</sup>  
ESSENTIAL CHEMISTRY

## Phosphatidylcholine 90% from Soya Lecithin

### INTRODUCTION

Phosphatidylcholine (PC) is one of the most important phospholipids derived from soya lecithin and represents a key structural component of cell membranes. Phosphatidylcholine 90% refers to a highly purified grade where the PC content is enriched to around 90% through specialized extraction and purification steps.

It is valued for its excellent emulsifying, solubilizing, membrane-protective, and nutraceutical properties. Because it is plant-derived, non-GMO options are widely available, making it suitable for food, pharmaceutical, cosmetic, and dietary supplement applications.

### MANUFACTURE

Phosphatidylcholine 90% is produced by extracting crude soya lecithin from soybean oil and subjecting it to selective solvent fractionation. The phospholipid-rich fraction is then purified through processes such as molecular distillation or chromatographic enrichment to increase PC concentration. Final polishing, drying, and deodorization yield a high-purity Phosphatidylcholine 90% suitable for nutra and pharma applications.

**Synonym** Soya phosphatidylcholines

**CAS no.** 97281-47-5

**EINECS no.** 306-547-4

### APPLICATIONS

#### Ⓢ Nutraceuticals & Dietary Supplements

- Liver health formulations (supports fat metabolism and liver detox)
- Brain & cognitive health supplements (source of choline for neurotransmitter synthesis)
- Cardiovascular health due to lipid-regulating properties
- Liposomal drug/nutrient delivery systems

#### Ⓢ Pharmaceuticals

- Used as a primary ingredient in liposomes, niosomes, and drug delivery vesicles
- Emulsifier and solubilizer in injectables, topical gels, and oral suspensions
- Improves bioavailability of poorly soluble APIs

#### Ⓢ Cosmetics & Personal Care

- Skin-conditioning agent with membrane-repair properties
- Used in high-performance skincare for anti-aging, hydration, and barrier restoration
- Acts as a natural emulsifier and penetration enhancer

#### Ⓢ Food & Functional Beverages

- Used as a high-purity emulsifier in health beverages, infant nutrition, and fortified food products
- Source of choline for functional foods
- Helps stabilize lipid-rich formulations

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### SPECIFICATIONS

Test	Unit	Specification
Appearance	-	Agglomerates
Color	-	Yellow
Odour	-	Typical Predominantly Soy
Phosphatidyl Choline by HPLC	%	Min 90.0
Lyso Phoshatidyl Choline by HPLC	%	Max 3.0
Moisture	%	Max 1.5
Hexane Insolubles	%	Max 0.3
Toluene Insoluble	%	Max 0.3
Peroxide Value	meq O <sub>2</sub> /kg	Max 5.0
Acid Value	mg KOH/gm	Max 5.0
<u>Microbiological test:</u>		
Total plate count	CFU/g	Max 1000
Yeast & Mould	CFU/g	Max 100
Coliforms	-	Absent in 1 g
Enterobacteriaceae	-	Absent in 1 g
E. Coli	-	Absent in 1 g
Salmonella	-	Absent in 375 g
<u>Heavy Metals:</u>		
Lead	ppm	Max 2
Cadmium	ppm	Max 1
Arsenic	ppm	Max 1
Mercury	ppm	Max 0.1

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### PACKING

1 kg to 5 kg aluminum bags in insulated box

### STORAGE

Store in a cool, dry place at temperatures below 0°C. Reclose packaging immediately after opening.

### CERTIFICATION

Non-GMO, Kosher, Halal.

### REACH status

Not registered.

ExSyn offers Soya Phosphatidylcholine on commercial scales and welcomes enquiries. Our exceptional quality and service will make ExSyn your supplier of choice! If you need any additional information or SDS, please contact us.