

PRODUCT INFORMATION

Lecithin

Cat. No. L12-118



ALPHA[™]
BIOSCIENCES

Date of Issue:
10/01/17

DESCRIPTION

Lecithin is suitable for foods as well industrial applications. Contain a high level of natural, functional Lecithin Phospholipids.

TYPICAL PHYSICAL & CHEMICAL CHARACTERISTICS

| Test Type | Specification |
|-------------------|----------------------------------|
| Color | Light Tan/Yellow |
| Physical State | Homogeneous powder w/ soft lumps |
| Acetone Insoluble | 97% min |
| Hexane Insoluble | 0.02% max |
| Moisture | 1.1% max |
| Acid Value | 36 mg/g max |

STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.