



Technical Data Sheet Unbleached Soy Lecithin

Description

Soy Lecithin is an approved additive and an essential ingredient in many processed foods. It functions as a wetting agent, emulsifier, release agent and antioxidant in a variety of applications and also has anti-spatter, anti-stick, and viscosity reduction properties. Soy Lecithin has a bland flavor and low odor when combined with other ingredients their flavors are not influenced by its addition.

Common Uses:

As an emulsifier, Soy Lecithin markedly improves the blending and stabilization of any formula involving oils and shortening and it has a synergistic effect when used with other emulsifiers. Usage of soy lecithin in product formulas promotes uniform suspension of ingredients and increases moisture retention, aiding preparation while increasing durability and shelf life. It is an important ingredient of pan lubricants as a release agent.

Claims:

Kosher Pareve
Halal Compliant (not certified)
SQF Food Safety and Food Quality

Handling and Storage:

Store at 65°F - 75°F in a dry and odor free environment.

Shelf Life:

Best if used within 12 Months from the date of manufacture in unopened containers.

Product Specifications

Flavor	Bland
Color, Gardner (1963)	17 Max
Acid Number	24-30 mg KOH/g
Moisture	1.0% Max
Acetone Insoluble	62.0% - 64.0 %
Hexane insoluble	0.05% Max
Viscosity	100 stokes Max
Peroxide Value	10.0 mEq/kg Max
Flash Point	550°F
Specific Gravity @ 25°C	1.05

Fatty Acid Composition

Palmitic (C 16:0)	9.0%
Stearic (C 18:0)	4.0%
Oleic (C 18:1)	10.0%
Linoleic (C18:2)	40.0%
Linolenic (C 18:3)	5.0%

Available Products

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
505007	4 x 1 Gallon	30.8 #	12.5 x 12.5 x 12.375	1.12	12 x 4	48
505005	6 x 1 Gallon	46.2 #	21.375 x 10 x 10.3125	1.28	8 x 5	40
505004	Jug in Box	40 #	9.6875 x 9.1875 x 15.8125	0.81	20 x 3	60
	Bag in Box	35 #	15.6875 x 11 x 7.6875	0.77	10 x 6	60
505003	Pail	50 #	11.25 x 10.867 x 16.875	1.19	12 x 2	24
505002	Drum	425 #	23.06 x 23.06 x 34.56	8.33	4 x 1	4
505006	Tote	2,100 #	48 x 40 x 48	45.56	1 x 1	1

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Country of Origin:

United States

Food Grade Statement:

Gateway Food Products Company hereby certifies that Unbleached Soy Lecithin is Generally Recognized as Safe (GRAS) as per 21CFR 182.1 and it is manufactured in Good Manufacturing Practices and is safe for its intended use.

Ingredients:

Soy Lecithin

Nutrition Information:

Nutrient	Per 100g
Calories	760
Total Fat	68 g
Saturated Fat	13 g
Polyunsaturated Fat	45 g
Monounsaturated Fat	10 g
Trans Fat	0.5 g
Cholesterol	0.0 mg
Sodium	31.0 mg
Total Carbohydrate	6 g
Dietary Fiber	0 g
Total Sugars	3 g
Added Sugars	0 g
Protein	275 ppm
Vitamin A	0 g
	0 g
Vitamin D	0 mcg
Calcium	43 mg
Iron	2 mg
Potassium	450 mg
Moisture	0 g
Ash	0 g
Phosphorous	2060 mg
Zinc	1.0 mg

Nutrition Facts	
† servings per container	
Serving size	1 TBSP (14g)
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 10g	12%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 4mg	1%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 6mg	1%
Iron 0mg	0%
Potassium 63mg	1%

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet, 2,000 calories a day is used for general nutrition advice.

† Servings Per Container

Package Size	Servings Per Container
Gallon Container	256
4 x 1 Gallon	1,024
6 x 1 Gallon	1,536
Jug in Box	1,134
Bag in Box	1,134
Drum	13,770
Tote	68,039



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Allergen/Sensitivity:

Unbleached Soy Lecithin does not contain any of the nine major allergens, which are soy, eggs, peanut, milk, wheat, tree nuts, fish, shellfish and sesame.

Refined, bleached, and deodorized (RBD) oils do not contain any proteinaceous material. The high temperature and filtration used in the RBD process effectively removes any proteins, potentially allergenic material from the oil. Refined oils do not require allergen labeling under the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

Allergen	In the Product	On the same Line	In the Facility
Soy	No	No	Yes
Wheat	No	No	Yes
Gluten	No	No	Yes
Milk	No	No	Yes
Fish	No	No	Yes
Egg	No	No	Yes

GMO Statement:

GMO Free

This term shall be used to describe products that contain ingredients, additives or processing aides derived from commodities that have commercially grown GMO varieties in the supply chain, BUT residual DNA/protein is likely NOT detectable in the final product.

Unbleached Lecithin, CFC 750 is produced from soybeans that may or may not be from a Genetically Modified Organism (GMO) source. The product undergoes significant processing, but residual proteins may remain. To date this material has not tested positive for genetically modified components due to the low levels of total proteins present.

GMO-free products include: GM Labeling required for Europe (EC 1829/2003)