

CERTIFICATE OF ANALYSIS

	POWDERED SUNFLOWER LECITHIN 100, E322 SF100	, 2017-09-05
Batch no: 14/2017/B		Quantity:
Production date: 04.2017		Order no:
Expiry date: 09.2018		

1. Description

Powdered Sunflower Lecithin 100 is a mixture phosphatides obtained by physical procedures from vegetable foodstuffs.

2. Requirements

2.1. Sensory requirements

No	Parameter	Value	Result
1	<i>Consistency</i>	<i>Homogenous, free flowing powder, acceptable easily spilled lumps</i>	<i>Agreeable</i>
2	<i>Taste, smell</i>	<i>Characteristic without off-tastes and off-flavours</i>	<i>Agreeable</i>
3	<i>Colour</i>	<i>Light yellow</i>	<i>Agreeable</i>

2.2. Physical and chemical requirements

No	Parameter	Value	Result
1	<i>Acetone insoluble, [%]</i>	<i>min 95</i>	<i>98,7</i>
2	<i>Toluene insluble [%]</i>	<i>max 0,3</i>	<i>0,01</i>
3	<i>Loss on drying, [%]</i>	<i>max 2</i>	<i>0,54÷1,46</i>
4	<i>Acid value, mg KOH/g</i>	<i>max 35</i>	<i>33,2</i>
5	<i>Peroxide value, meq O₂/1kg</i>	<i>max 10</i>	<i><0,1</i>

2.3 Microbiological requirements

No	Parameter	Value	Result
1	<i>Total Plate Count, cfu/1g</i>	<i>< 3x10³</i>	<i><1,0x10¹</i>
2	<i>Escherichia coli, cfu/1g</i>	<i>Absent</i>	<i>Absent</i>
3	<i>Salmonella, 25g</i>	<i>Absent</i>	<i>Absent</i>
4	<i>Yeast and moulds, cfu/1g</i>	<i>< 2x10²</i>	<i><1x10¹</i>

CERTIFICATE OF ANALYSIS

2017-09-05

Batch no: 08/2017/AB

POWDERED SUNFLOWER LECITHIN 100

Quantity:
kg

Production date: 02.2017

Order no:

Expiry date: 07.2018

1. Description

Powdered Sunflower Lecithin 100 is a mixture phosphatides obtained by physical procedures from vegetable foodstuffs.

2. Requirements

2.1. Sensory requirements

No	Parameter	Value	Result
1	Consistency	Homogenous, free flowing powder, acceptable easily spilled lumps	Agreeable
2	Taste, smell	Characteristic without off-tastes and off-flavours	Agreeable
3	Colour	Light yellow	Agreeable

2.2. Physical and chemical requirements

No	Parameter	Value	Result
1	Acetone insoluble, [%]	min 95	98,6
2	Toluene insluble [%]	max 0,3	0,07
3	Loss on drying, [%]	max 2	0,5÷1,85
4	Acid value, mg KOH/g	max 35	34
5	Peroxide value, meq O ₂ /1kg	max 10	<0,1

2.3 Microbiological requirements

No	Parameter	Value	Result
1	Total Plate Count, cfu/1g	< 1x10 ⁵	<1,0x10 ¹
2	Escherichia coli, cfu/1g	Absent	Absent
3	Salmonella, 25g	Absent	Absent
4	Yeast and moulds, cfu/1g	< 2x10 ²	<1x10 ¹