

Unbleached Lecithin #750

Product Overview:

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.

Product Specifications: (using AOCS Test Method #)

*tests are conducted at CFC and are on Certificate of Analysis (COA)

Flavor / Odor (sensory)	Bland
Color, Gardner (1963)	17 (max)
Acid Number (mg KOH/g)	24 – 30
Moisture, %	1.0 (max)
Acetone Insolubles	62.0 – 64.0%
Hexane Insolubles	0.05%
Viscosity (stokes)	100 (max)
Peroxide Value, mEq/kg (Cd 8b-90)	10.0 (max) ¹

Typical Properties: (not reported on COAs)

*Universal test results

Peroxide Value, mEq/kg (Cd 8b-90)	10.0 (max)
Flash Point (Closed Cup)	550°F (min)
Specific Gravity @ 25°C	1.05

Label Ingredients Statement:

Soy Lecithin.

Claims:

Kosher Pareve (as applicable; symbol will be present on label)
Halal Compliant (not certified)
USP Compliant (not certified)
SQF Level 3 (as applicable; symbol will be present on label)

Applications:

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.

Country of Origin:

This product is sourced and manufactured in the USA.

Process Flow:

Soy Lecithin: Derived from soybeans. Solvent Extracted. Degummed (The Lecithin separates from the Soybean Oil)

Status of Ingredient Statement:

Unbleached Lecithin, CFC 750 is considered Vegan, Lactose Free, Gluten Free, Glutamate Free, BSE Free

Packaging & Availability:

Contact sales about packaging options and product availability

Storage & Shelf Life:

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

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

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Sewer Sludge and Irradiation:

This product was not exposed to, nor cultivated in, sewage sludge during production and subsequent processing. The oil is not exposed to any irradiation.

Food Grade Statement:

CVO hereby certifies that Unbleached Lecithin, CFC 750 is Generally Recognized as Safe (GRAS) as per 21CFR 184.1400 and it is manufactured to Good Manufacturing Practices and is safe for its intended use in foods.

Regulatory Information:

Unbleached Lecithin, CFC 750 is Proposition 65 compliant, exempt from REACH (EC 1907/2006) as per Annex IV, understood to be in Compliance with EC 1881/2006, All additives (except TBHQ) Comply to EC 96/77/EC, meets CONEG requirements, registered and compliant with Public Health & Security.

CAS# 8002-43-5 EC# 232-307-2

INCI Name - Lecithin

FDA Bioterrorism Preparedness and Response Act of 2002 Registration #: -----5788, re-registered 12-2012

Foreign Material Contamination:

Pesticide Residues - Vegetable Oils are routinely monitored for both Organo Phosphate and Chlorinated pesticide residuals by our suppliers. To date, no detectable levels have been found in this product.

Heavy Metals - When previously tested, no reportable levels of heavy metals have been found. These include but are not limited to Lead (<0.1 ppm), Cadmium (<0.05ppm), Chromium (<0.05ppm), Mercury (<0.05ppm), and Arsenic (<0.1ppm).

Other contaminants – There is no known content of contamination of potentially hazardous components in this vegetable oils. These components include but are not limited to PAH, BPa, Dioxin, melamine, ethylene oxide, zearalenone, and organic solvents

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)

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Microbiological Statement:

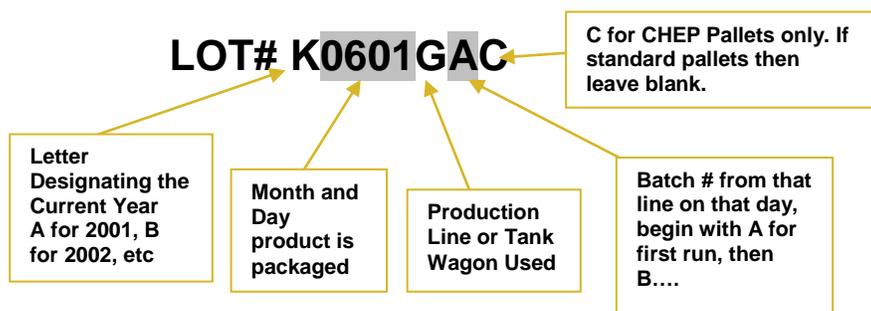
This product has a low moisture content (less than 0.05% typical), has been processed at elevated temperatures, and lacks nutrients essential to support growth of most microorganisms. Organisms considered food-borne pathogens or of concern from a quality standpoint are not able to proliferate in oil; it is processed and packed in a closed and sealed system offering little opportunity for contamination from extraneous materials that might harbor pathogens, viral particles etc.

This product is periodically sampled by external laboratories for microbiological testing. These tests detect a presence of few if any microorganisms. The limits for each microorganism tested are outlined below.

Organism	Limits
Total Plate Count	Less than 100 per gram
Coliforms	Less than 10 per gram
E. coli	Less than 10 per gram
Staph. aureus	Negative
Salmonella	Negative
Yeast & Molds	Less than 10 per gram

*If your organization requires microbials to be tested then each lot of product will need to be sent out and tested, which requires about 2 weeks.

Lot Number Explanation:



Nutritional Data:

Nutrient	Amount/100g
Total Solids**	100
Moisture***	0.0
Calories*	760
Total Fat (g)**	68.0
Saturated Fat (g)**	13.0
Polyunsaturated Fatty Acids (g)**	45.0
Monounsaturated Fatty Acids (g)**	10.0
Trans Fatty Acids (g)**	0.5
16:0 Palmitic***	9.0
18:0 Stearic***	4.0
18:1 Oleic***	10.0
18:2 Linoleic***	40.0
18:2 Trans***	0.5
18:3 Linolenic***	5.0
Total Carbohydrate (g)*	6.0
Total Dietary Fiber	0.0
Total Sugars (g)*	3.0
Protein (ppm)*	275.0
Cholesterol (mg)*	0.0
Ash (g)*	0.0
Iron (mg)*	2.0
Sodium (mg)*	31.0
Potassium (mg)*	450.0
Phosphorous (mg)*	2060.0
Zinc (mg)*	1.0
Calcium (mg)*	43.0
Vitamin A (IU)*	0.0
Vitamin C (mg)*	0.0

*USDA National Nutrient Database for Standards, Reference 18 (2005)

**Calculated

***Based on Analytical Results

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Allergens:

Unbleached Lecithin, CFC 750 Contains Soy.

Allergen	In the Product	On the same line	In the Facility
Soy Lecithin	yes	yes	yes
Toasted Sesame Oil	no	no	yes
Sensitizing Agents (NOT KNOWN ALLERGENS)			
Artificial Flavors – Butter & Vanilla	no	no	yes
Artificial Preservatives – TBHQ, BHA, BHT	no	no	yes
Alcohol – Vanilla Flavoring	no	no	yes

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. Furthermore, refined oils do not require allergen labeling under the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

Stored Products:

Allergens listed below are not found in the production facility, and those marked with * may be stored and labeled in the warehouse in finished form. All products come from approved suppliers. Each product is evaluated on the potential cross contamination with other products and allergens in the approved supplier's facility. If there is any risk to that product, then it is stated at the top of this section as "may contain" or "contains". Otherwise if it is not, those Allergens or Sensitizing Agents listed below DO NOT pose any threat to any of CVO's finished products.

Milk and derivatives, eggs and derivatives, fish, shellfish (including crustaceans, mollusks and their derivatives), ***tree nuts and derivatives, *wheat and derivatives, *peanuts and derivatives**, rice and derivatives, corn and derivatives, gluten sources (other than Wheat: such as oat and its by products, barley, rye, malt, buckwheat, spelt and kamut), yeast and derivatives, Lupin and derivatives, artificial colors, MSG, benzoates, hydrolyzed vegetable proteins, sulfites, artificial sweeteners, ***animal derivatives**, sodium, mustard, celery seeds, ***seeds**, aspartame, saccharin, ***cocoa and derivatives**, cinnamon, lactose, casein, rBST bovine growth hormone, and caffeine.

Allergen Cross-Contamination Prevention:

Potential allergenic materials are produced using designated storage and processing, the risk of contamination is extremely low. When flush oils are used these are isolated and used only in products that may contain the same allergens. All containers and storage tanks are labeled accordingly if they may contain allergens.