

FOOD BY-PRODUCT

Soy Lecithin (E322)



Scientific name: Glycine max (L.) Merr.

Food by-product, natural emulsifier

Crude lecithin obtained as a by-product of soybean oil degumming. Natural emulsifier used in food (E322), pharmaceutical, and cosmetic industries.

CHARACTERISTICS

Appearance	Viscous, semi-fluid
Colour	Amber to brown
Odour	Characteristic, mild

PHYSICAL & CHEMICAL PROPERTIES

Phospholipid content	≥ 60%
Moisture	≤ 1%
Acid value	≤ 35 mg KOH/g
Insoluble impurities	≤ 0.3%
Residual hexane	≤ 25 ppm

LOGISTICS & ORIGIN

ORIGIN
Republic of Moldova / Black Sea region

MINIMUM ORDER
22 MT

PACKAGING
ISO tank · road tanker · drums 220 kg · IBC 1 MT

STORAGE / SHELF LIFE
12 months at 5–25 °C, away from direct light

INCOTERMS
FCA · FOB · CIF · CPT · DAP · DDP

SCIENTIFIC NAME
Glycine max (L.) Merr.

CERTIFICATIONS

