Ultralec® F Deoiled Lecithin

Soy Lecithin - Product Code 700852

DESCRIPTION

Ultralec® deoiled lecithin is ideal for food and nutritional applications requiring a dry lecithin with a bland flavor and low aroma. The product is created by an exclusive ultrafiltration process that ensures unmatched quality and exceptional purity. Ultralec® powdered, fine granule and granule.

APPLICATIONS

Ultralec® F disappears into dry mixes as easily as powdered lecithin. In addition, Ultralec® F possesses other benefits over powdered lecithin and powdered lecithin containing flow agent.

- Improved flowability
- No dusting off of flow agents as with powdered lecithin with flow agents - improves work environment
- 2% percent more concentrated than powdered lecithin with flow agent - 2% less Ultralec® F can be added to products
- No labeling concerns regarding flow agent as a processing aid
- Uniform particle size and shape disperses more quickly in water

As an emulsifier, Ultralec® F promotes even blending and mixing. It is used in baked goods such as breads to extend shelf life, tortillas to reduce stickiness, and cakes to increase moisture retention. In snack foods, Ultralec® F facilitates even blending of ingredients and improves extrusion efficiency in extruded products. In sauces, gravies and canned goods, it helps emulsify fat and reduces separation. As an instantizer, Ultralec® F helps products disperse quickly in water. The bland flavor and low aroma make Ultralec® F ideal for use in dairy and dairy analogs. Application areas of interest would include beverages and powders, frozen desserts and nutritional drinks. Ultralec® F is also useful for instantizing soup and gravy mixes. It has the versatility to disperse in either oil of water depending on your process or formulation requirements. Ultralec® F is also used as a source of phospholipids and essential fatty acids in nutritional products such as capsules and beverages and offers excellent tableting properties.

ANALYSIS, TYPICAL

%Acetone Insolubles, min.	97.0
%Moisture, max.	1.5
%Hexane Insolubles, max.	0.05
Color, Gardner (as is), max.	12.0
Effective HLB	Approx. 7

MICROBIOLOGICAL DATA (FDA/BAM)

Total Plate Count /g, max	1,000
Coliforms/g, max.	3
Salmonella/375 g, max	Negative
E. coli/11g	Negative
Yeast & Mold/g, max.	30

INGREDIENTS/LABELING

Soy Lecithin

STORAGE

Storage temperature should not exceed 77°F (25°C). Product will meet FCC purity criteria for lecithin for a minimum 24 months when stored at or below 60°F (15°C) in the original container. Avoid excessive exposure to light and moisture.

PACKAGING

20 kg (44 lb) net weight boxes 700852-2C

REGULATORY INFORMATION

Ultralec® F lecithin is classified as GRAS (Generally Recognized As Safe) by the Food and Drug Administration under Title 21 CFR 184.1400. For European use, lecithin (E322) is a generally permitted food additive according to EC Directive 95/2/EC. Ultralec® F lecithin is Kosher and Halal certified.

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