



LECITHIN

TECHNICAL DATA

**FLUID LECITHIN
AGP 192500**

Soybean lecithin is obtained by degumming filtered crude soybean oil. The wet sludge from the degumming process is dried under vacuum in a thin film evaporator. Lecithin is used in foods because of its emulsifying, wetting, colloidal, antioxidant and physiological properties. Lecithin also performs as a release agent for the baking and plastics industries. Lecithin also serves as a dispersing agent in latex paints and printing inks.

This product is certified "Kosher" by the Union of Orthodox Jewish Congregations.

Chemical Properties			
Acetone Insoluble (AI):	62-64	%	<u>Test Method</u> AOCS Ja 4-46
Acid Value (AV):	26-32	mg KOH/gm	AOCS Ja 6-65
Hexane Insoluble (HI):	0.05	Max (%)	AOCS Ja 3-87

Physical Properties			
Gardner Color (As Is):	17	Max	<u>Test Method</u> AOCS Ja 9-87
Moisture (KF):	1.0	Max (%)	AOCS Ja 2b-87
Appearance:	Viscous, amber-colored fluid		
Viscosity (Poise):	150	Max (@25°C)	

Please contact our sales department in Omaha, NE for samples, pricing, marketing information, and technical or other assistance regarding your specific application or shipment requirements.

AGP Product Code: 192500
Effective Date: 21-Nov-13

The information contained in this bulletin should not be construed as recommending the use of our product in violation on any patent or as warranties (expressed or implied) of non-infringement or its fitness for any particular purpose. Prospective purchasers are invited to conduct their own tests and studies to determine the fitness of AGP's products for their particular purposes and specific applications.

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