

ALCOLEC® EM POWDERED ENZYME-MODIFIED

DESCRIPTION: ALCOLEC EM is a powdered, water dispersible lecithin that has undergone an enzymatic modification. Utilizing a kosher enzyme the process involves cleaving or hydrolyzing one of its fatty acids, commonly referred to as lyso lecithin. The resulting product has significantly enhanced surface-active properties, having an HLB value of 9. Alcolec EM is an excellent oil in water emulsifier, and highly effective in complexing with starch based food applications.

SPECIFICATIONS:

Physical State	Powder
Acetone Insolubles	97% Minimum
Hexane Insolubles	0.3 % Minimum
Moisture	1.5% Maximum
Acid Value	36% Maximum
Color (Gardner Undiluted)	Light Tan

LABELING: Alcolec EM is labeled as follows: "Enzyme-Modified Soy Lecithin". Alcolec EM is generally recognized as safe (GRAS). Alcolec EM is Kosher approved.

PACKAGING: ALCOLEC EM is packaged in a new kraft box holding 20 kgs. (44.09 lbs.) net weight in a heat sealed polybag.

STORAGE: Storage temperature should not exceed 75°F (25°C). Alcolec EM is a hygroscopic material. Store in dry, sealed, original container. Typical shelf life is approximately 2 years in original, unopened container.