

ALCOLEC® GRANULES

DESCRIPTION: American Lecithin Company's high grade, unmodified de-oiled Lecithins come in three types of granulation. These granules/powders are slightly yellow-tan in color. They contain a high level of natural, functional Lecithin Phospholipids. These products conform to the food Chemicals Codex.

SPECIFICATIONS:

Physical State	Granules
Acetone Insolubles	97% Minimum
Acid Value	36 Maximum
Color	Light Tan/Yellow
Moisture	1% Maximum
Hexane Insolubles	0.02% Maximum

ALCOLEC GRANULES are available with or without Tricalcium Phosphate added as an Anti-Caking Agent.

CHARACTERISTICS/USES: ALCOLEC Granules are suitable for foods as well as industrial applications. It is highly concentrated in the natural Phospholipid components of Soybean Lecithin. Alcolec Granules have a bland odor and taste.

Major functionalities are:

- Instantizing for milk powder, cocoa beverage powders, dessert powders, protein powders, gravy mixes, cake mixes, etc. Recommended usage levels range from 0.2%-0.9%.
- Emulsifying Agent
- Choline Source

LABELING: Lecithin is generally recognized as safe (GRAS) under 21 CFR 184.1400.

Labeling should be "SOY LECITHIN". ALCOLEC GRANULES are Kosher approved.

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

STORAGE: Keep in sealed shipping container until ready for use. Storage environment should not exceed 77°F (25°C). Protect product from light and moisture. Typical shelf life is approximately 2 years in original unopened container.

