Technical Product Data Sheet

Non-GMO Soya Lecithin (Liquid)

S.No.	Description	
1	**General Characteristics**	No artificial flavorings or colour content. No genetically modified ingredients used.
2	**Physical properties**	Pale brown viscous liquid, clear, should be pourable and homogeneous. Viscosity at 25 ºC 90 to 120 poise.
3	**Chemical Properties**	As per attached Specification
4	**Biological characteristics**	As per attached Specification
5	**Preservation factor**	Keep/ store in cool & dry place.
6	**Storage factor – On site**	Stored in dry place at ambient temperature.
7	**Customer Information**	Store away from direct sunlight.
8	**Shelf life conditions**	Until breaking the seal, can be stored for a period of 18 Month from the date of Manufacturing.
9	**Precaution**	Must not be exposed to humid condition.
10	**Details on Packing**	Batch code, manufacturing month & year, and expiry date label pasted on each drum.
11	**Regulatory Req**	As per current FSSAI act
12	**Labeling details**	As per customer requirement Reference master file is available with QC
13	**Packing**	ISO Tanker, IBC Tanks, HDPE Drum, As per buyer requirements
14	**Brand**	NA
15	**Method of Distribution**	Through distributor network.
16	**GMO Contamination**	Negative
17	**Certificates**	ISO 9001:2015, FSSC 22000, FCID (Non GMO Certification), Kosher, Halal.
18	**Intended use and potential abuse (No specific distribution condition)**	Biscuit, Aquaculture, confectionary & animal feed industry. It is also used to manufacture medicines.