



Technical Data Sheet (TDS) – Lecithin

1. Product Information

Product Name: Lecithin

Supplier: Basekim

CAS Number: 8002-43-5

EC Number: 232-307-2

Food Additive Number: E322

Product Grade: Food Grade

Product Form: Liquid

Origin: Vegetable (Soybean or Sunflower, depending on grade)

Main Function: Emulsifier, dispersing agent, and wetting agent

2. Product Description

Lecithin is a natural phospholipid-based emulsifier derived from vegetable oils. It helps manufacturers improve ingredient dispersion, control viscosity, and stabilize suitable food formulations.

Additionally, it enhances processing efficiency in chocolate, confectionery, bakery products, and instant food powders.

The product is available in different grades to meet specific manufacturing requirements.



3. Technical Specifications

The following values represent an illustrative specification for conventional liquid food-grade lecithin and require confirmation for the supplied product.

Property	Specification
Appearance	Viscous Liquid
Color	Yellow to Brown
Odor	Characteristic
Acetone-Insoluble Matter	60% Min
Moisture Content	1.0% Max
Acid Value	35 mg KOH/g Max
Peroxide Value	10 meq O ₂ /kg Max
Hexane-Insoluble Matter	0.3% Max
Viscosity at 25°C	Grade-dependent
Solubility	Dispersible in Water
Phospholipid Composition	Grade-dependent

Note: These are reference specifications, not certified batch results. The final product specification and Certificate of Analysis determine the guaranteed values.

4. Microbiological Specifications

Parameter	Specification
Total Plate Count	According to approved grade specification
Yeast and Mold	According to approved grade specification
E. coli	According to approved grade specification
Salmonella	According to approved grade specification

Microbiological limits and test results must be confirmed using the supplier's product-specific documentation.

5. Key Product Features

- Effective emulsification
- Improved ingredient dispersion
- Better viscosity control in suitable formulations



- Enhanced powder wetting
- Consistent processing performance
- Vegetable-derived phospholipid composition
- Suitable for various food manufacturing applications when supplied as an approved food-grade product

6. Applications

Food Industry:

- Chocolate and confectionery
- Bread and bakery products
- Margarine and spreads
- Instant cocoa and beverage powders
- Sauces and dressings
- Selected dairy and plant-based products

Other Applications:

- Cosmetic formulations
- Pharmaceutical formulations using appropriately qualified grades
- Industrial emulsions
- Coatings and specialized processing applications

7. Packaging

Available packaging options depend on the selected grade and commercial order.

Common industry packaging includes drums and intermediate bulk containers.

Packaging material, net weight, and container configuration must be confirmed before purchase.

8. Storage Conditions

Store in tightly closed containers in a cool, dry, and well-ventilated environment.

Protect the product from direct sunlight, excessive heat, moisture, and contamination.

Avoid prolonged exposure to air to help minimize oxidation.



Follow the storage temperature specified for the purchased grade.

9. Shelf Life

Shelf life depends on the product origin, processing method, packaging, and storage conditions.

The confirmed shelf life and expiration date must appear on the supplier's product documentation.

10. Quality and Regulatory Information

Food Additive Identification: E322

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Food-grade compliance must be confirmed for the intended destination market.

Soy-derived products require appropriate allergen assessment and labeling.

Non-GMO, organic, halal, kosher, and other certification claims require valid documentation for the supplied grade.

11. Commercial Information

Supplier: Basekim

Product: Lecithin

Available Grades: Subject to confirmation

Order Quantity: According to customer requirements

Packaging: Subject to quotation

Price: Available upon request

Delivery: According to agreed commercial terms



12. Disclaimer

This Technical Data Sheet provides general reference information for conventional liquid lecithin. Actual specifications may vary according to the raw material, processing method, and selected grade.

All technical values, quality claims, packaging details, and shelf-life information must be verified against the official product specification and batch Certificate of Analysis before commercial or regulatory use.