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### **Technical Data Sheet**

# Sojalecithin P.E. 20% Phosphatidylserin (18755) Soy lecithin P.E. 20% Phosphatidylserine (18755)

#### PRODUCT INFORMATION

Latin name

Soy lecithin Source ITEM SPECIFICATION

METHOD Phosphatidyl serine ≥20% HPI C Assay

> Phosphatidylinositol ≤12% Phosphatidylcholine ≤20%

Phosphatidylethanolamine ≤16%

Phosphatidylserine (PS)

Yellow fine powder **Appearance** Visual Odor & Taste Characteristic Organoleptic Identification Positive TLC Loss on Drying ≤5.0% CP2015 CP2015 Peroxide ≤10 meq/kg

#### STATEMENTS

Food Quality and Safety Only for food supplements

Contaminants According to Reg. (EC) 2023/915 for food supplements **Residual Solvents** According to Dir. (EC) 2009/32 and amendments According to Reg. (EC) 396/2005 and amendments Pesticides

Microbiology Bacterial Count: TAMC-Bacteria: <1,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative, E. Coli: negative

GMO GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments

ETO ETO free Conform Vegan

Irradiation No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments

BSF/TSF Risk Free BSE/TSE

Allergen labeling Subject to labeling according to Reg. (EC) 1169/2011: Soybeans and products thereof

Unintentional contact (traces) in the supply chain cannot be excluded.

Absent According to Reg. (EC) 1169/2011 Nanomaterials Titanium dioxide Absent According to Reg. (EC) 2022/63

According to Reg. (EC) 1935/2004 and 10/2011 and amendments Packaging

## STORAGE AND HANDLING

Storage Store in a well-closed container away from moisture and direct sunlight

Shelf Life 2 years if sealed and properly stored

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All above information according to the manufacturer / supplier