




# TECHNICAL SPECIFICATION - ORGANIC STANDARDIZED SUNFLOWER LECITHIN

GOING NATURAL S.R.L.

Code	EPC-018
Revision:	01
Validity:	10/2021

Made by	Revised by	Approved by
<b>Quality Responsible</b>	<b>Operations Manager</b>	<b>Director</b>
Name:	Name:	Name:
Signature:	Signature:	Signature:

	PRODUCT TECHNICAL SPECIFICATION	Page 2 de 3 Code: EPC-018
	ORGANIC STANDARDIZED SUNFLOWER LECITHIN	Revision N°: 01 Validity: 10/2021

## 1. DESCRIPTION

Organic Standardized Sunflower Lecithin is an amber viscous product with mild characteristic odor and taste of vegetable Sunflower oil. It contains a mixture of four main phospholipids (PC, PE, PL & PA)

Organic Standardized Sunflower Lecithin is the by-product obtained from the physical Sunflower oil pressing, extraction and degumming from clean, healthy, and well-preserved seeds of *Helianthus annuus L.*

Organic Standardized Sunflower Lecithin is 100% natural, free of gluten and free from GMO (Genetically Modified Organism).

## 2. INGREDIENTS

100% Organic Sunflower

## 3. ORIGIN

Argentina

## 4. ORGANOLEPTICS CHARACTERISTICS

**Aspect:** Viscous liquid without foreign particles

**Aroma:** Typical flavour of sunflower

**Color:** Characteristic, Dark Brown

## 5. QUALITY PARAMETERS

**Acid value:** 24 – 35 mg KOH/g

**Moisture:** Max. 1 %

**Peroxide Value:** Max. 5 meq O<sub>2</sub>/Kg

**Hexane insoluble matter:** Max. 0,2 %

**Acetone insoluble matter:** Min. 60 %

**Viscosity:** Max. 120 Cps at 25 °C

**Specific Gravity:** 0.90 – 0.94 at 25 °C

## 6. MICROBIOLOGICAL PARAMETERS

**Total Aerobic:** < 1.10<sup>4</sup> CFU/g


**Yeast:** < 50 CFU/g

**Molds:** < 50 CFU/g

**Coliform:** < 10 CFU/g

**e. coli:** Absence

**Salmonella spp:** Absence in 25g

	PRODUCT TECHNICAL SPECIFICATION	Page 3 de 3 Code: EPC-018
	ORGANIC STANDARDIZED SUNFLOWER LECITHIN	Revision N°: 01 Validity: 10/2021

## 7. PESTICIDES PARAMETERS

Free of pesticides according to legislation.

## 8. CERTIFICATIONS

- **Organic Certification:**
  - USDA-NOP Standard
  - Regulation (UE) N° 2018/848
  - Law N° 25.127
  - Resolution SENASA N° 374-2016

## 9. STORAGE CONDITIONS

Product should be stored in a clean, cool (temperature range of 10 – 20 °C) and dry (max. 65 % relative humidity) place away from strong odors.

## 10. SHELF LIFE

12 months after production date, under the storage conditions mentioned and with the original package unopened.

## 11. PACKAGING

Flexitanks

## 12. LOT CODIFICATION

SFLAAA-CC (SFL: Sunflower Lecithin, AAA: Process Number, CC: Year of Harvest).

## 13. INTENDED USE

- Industrial
- Gluten Free
- Allergen Free
- GMO Free
- Vegetarian and Vegan