



Certificate of Analysis

Product	Soya Lecithin
Parameter	Value
Chemical Properties	
Acetone Insoluble	62% Min
Moisture	1% Max
Acid Value	30 mg KOH/gm Max
Hexane Insoluble	0.30% Max
Toluene Insoluble	0.30% Max
Peroxide Value	5 meq O ₂ /Kg Max
Heavy Metals (as Pb & As)	Below Detection Level
Physical Properties	
Appearance	Viscous Fluid
Colour	Yellowish to Brown
Viscosity	80 - 120 Poise
Odour	Characteristic Soybean
Microbiological Properties	
Total Plate Count	5000 cfu/gm
Salmonella	Negative /25 gm
Yeast & Mold	10 cfu/gm Max
E. Coli	Absent /gm
Coliforms	Absent /gm
Enterobacteriaceae	Absent /gm