

Soya Lecithin

Natural emulsifier from soybean

Product Description

Soya Lecithin is a natural phospholipid emulsifier used in pharmaceutical, nutraceutical and food applications as an emulsifier and dispersing agent.

Certificate of Analysis

HSN Code: 2923.20

CAS Number: 8002-43-5

Classification: Food / Pharmaceutical Excipient

Parameter	Specification	Test Method
Appearance	Amber viscous liquid or powder	Visual
Acetone Insolubles	"e 6 0 %	Gravimetric (acetone extraction)
Acid Value	"d 3 5 m g K O H / g	AOCS Cd 3d-63
Moisture	"d 1 . 0 % (l i q u i d) / "d 2 . 0 % (p o w	Karl Fischer
Peroxide Value	"d 1 0 m E q / k g	AOCS Cd 8b-90
Hexane Insolubles	"d 0 . 3 %	Gravimetric
Heavy Metals	"d 1 0 p p m	USP <231>

Physical Properties

Appearance: Amber viscous liquid (liquid grade) / Light tan powder (powder grade)

Molecular Formula: Complex mixture of phospholipids

Molecular Weight: N/A (complex mixture; avg phospholipid ~760 g/mol)

Solubility: Partially soluble in water (forms emulsions); soluble in oils and ethanol

Melting Point: N/A (liquid) / 55–65°C (powder)

Packing: 25 kg HDPE drums; 200 kg HDPE drums; 25 kg bags (powder)

Storage: Store in a cool, dry place away from light. Below 25°C. Protect from oxidation.

Safety & Handling

PPE: Gloves, safety goggles, lab coat

Hazards:

- Soya allergen
- Combustible at high temperatures