## Chemische Werke Hommel GmbH & Co. KG

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# **Specification**

Concerning Product:		
Article number	93685906LEF	
Trade name / designation / denomination	Lecithin aus Eiern	
CAS number	93685-90-6	
Other names / synonyms	onyms •Lecithins, egg yolk;	
EC number	297-639-2	

Parameter	Specification	Unit
Organoleptic test		
Colour	light yellow - yellow	
Physical parameter		
Form	coarse agglomerates	
Water content	≤ 2,0	%
Peroxides (O <sub>2</sub> <sup>2-</sup> )	≤ 5	
Solubility	5% in Chlorinated hydrocarbons: soluble @ 20 °C	
Solubility	5% in Fat: soluble @ 60 °C	
Solubility	5% in Paraffin: soluble @ 50 °C	
Solubility	5% in Water: dispersible @ 20 °C	
Identity		
Assay	DL-α-Tocopherol: ≥ 0,05	%
Assay	Phosphatidylcholine: ≥ 70	%
Assay	Phospholipids (P x 25.0): ≥ 90,0	%
Thin-layer chromatography	Performed with solvent system: chloroform/methanol/water (65:25:4, v:v:v) Result by Visualisation = copper sulphate (grey/black)	
Impurities		
Heavy Metals (as Pb)	≤ 10	ppm
Residual Solvents		
Residual solvents	Ethanol: ≤ 0,5	%

Elemental Impurities			
Iodine (I <sub>2</sub> )	63 - 69		
Phosphorus (P)	3,6 - 4,0	%	
Fatty Acid composition			
Linoleic Acid content	14 - 18	% <sup>1</sup>	
Linolenic acid	≤ 1,0	% 1	
Oleic Acid content	24 – 30	% 1	
Palmitic acid	27 – 33	% 1	
Poly-unsaturated fatty acids	C20 and higher: 6 - 12	% 1	
Stearic acid	11 - 18	% 1	
Microbiological data			
Aerobic microorganisms	(TAMC): ≤ 1000	CFU/g	
Escherichia Coli.	neg. in 10 g		
Salmonella	neg. in 10 g		
Yeast and Mould	(TYMC): ≤ 100	CFU/g	

#### **Annotation:**

### **Supplemental information:**

#### **Derivation:**

Ingredients: Egg phospholipids + D,L- $\alpha$ -Tocopherol

**Storage conditions:** Recommended storage: in closed containers at  $-20 \pm 5$  °C. To avoid a negative impact on the product quality by humidity, a cooled product unit must not be opened without prior conditioning to ambient temperatures. Close open containers immediately.

Regional origin: D

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Waltrop, 17. Dec. 2023

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<sup>1:</sup> Typical fatty acid composition in % of total fatty acids