	PRODUCT SPECIFICATION
	RP 100 PREMIUM <i>POWDERED RAPESEED LECITHIN 100 PREMIUM, E322</i>
Specification No 01/RP100/PR	

1. Description

Powdered Rapeseed Lecithin RP 100 Premium is a mixture of rapeseed phosphatides obtained by physical procedures from vegetable foodstuffs – from rapeseed lecithin liquid.

2. Production country

Poland

3. Product specification

3.1. Sensory properties

No	Parameter	Properties
1	Consistency	Homogenous, free flowing powder, acceptable easily crumbled lumps
2	Taste, smel	Typical without off-tastes and off-flavours
3	Colour	Dark yellow with greenish tone

3.2. Chemical and physical properties

No	Parameter	Properties
1	Loss on drying (110°C)	max 2,0 %
2	Peroxide value	max 10 meq O ₂ /kg
3	Acid value	max 35 mg KOH/g
4	Acetone insoluble, phospholipids	min 97,0%
5	Toluene insoluble	max 0,3%
6	Heavy metal	
	Arsenic (As)	≤ 3 mg/kg
	Lead (Pb)	≤ 2 mg/kg
	Mercury (Hg)	≤ 1 mg/kg

3.3. Microbiological properties

No.	Parameter	Properties
1	Total plate count	Max 3 x10 ³ (1g)
2	Escherichia coli	Absent (1g)
3	Salmonella	Absent (25 g)
4	Moulds	Max 1 x10 ² (1g)
5	Yeast	Max 1 x10 ² (1g)
6	Enterobacteriaceae	Absent (1g)

4. Contaminants


The product is in accordance to the requirements of the Regulation (EC) No 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 along with amendments.

5. GMO status

The product is produced from non-GMO material and not contain GMO ingredient. According to Commission Regulation no 1829/2003 and 1830/2003 and current legislation the product does not require labeling.

6. Radiation

The product and its ingredients is not treated with ionizing radiation.

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7. Allergen information

The allergen list is based on Annex II of Regulation (EU) 1169/2011 from 25-th October 2011 along with amendments.

No.	Allergens	Present in product (Yes/No)	Cross contamination (Yes/No)
1	Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose (1); (b) wheat based maltodextrins ⁽¹⁾ ; (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;	No	No
2	Crustaceans and products thereof;	No	No
3	Eggs and products thereof;	No	No
4	Fish and products thereof;	No	No
5	Peanuts and products thereof;	No	No
6	Soybeans and products thereof;	No	No
7	Milk and products thereof (including lactose);	No	No
8	Nuts i.e. almond (<i>Amygdalus communis</i> L.), hazelnut (<i>Corylus avellana</i>), walnut (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), pistachio nut (<i>Pistacia vera</i>), macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>), and products thereof;	No	No
9	Celery and products thereof;	No	No
10	Mustard and products thereof;	No	No
11	Seeds and products thereof (i.e. sesame seed, cotton seed, poppy seed, sunflower seed);	No	No
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as Sulphur dioxide;	No	No
13	Lipin and products thereof;	No	No
14	Molluscs and products thereof;	No	No

⁽¹⁾ And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

8. Package

Product is packed in cartons or in paper bags with blue HDPE bags. Weight 20kg.

9. Storage, transport, distribution

Product should be stored in dry, clean and light warehouse, in temperature 5-35°C and humidity max 75%. After opening use immediately or reclose it against contact with environment. Transport kind requirements – clean, dry, no pests.

10. Shelf life


Shelf life – 24 months from the production date in originally packing.

11. Functionality

Product is dispersible in water, soluble in oils, partially soluble in ethanol.

12. Application

Product is developed for use in food industry and especially in bakery and confectionery products. It is used also in diet supplements.

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13. Coding

CAS: 8002-43-5

EINECS: 232-307-2

CN: 29232000

The information contained herein is believed to be true and accurate. We accordingly also exclude all liability in connection with the purchaser's/user's use of the products or the information referred to herein. All such risks are assumed by the purchaser's/user's.