

ALCOLEC® F-100

DESCRIPTION: Alcolec F100 is a powdered lecithin that is slightly yellow-tan in color. It contains a high level of natural, functional Lecithin Phospholipids. These products conform to the food Chemicals Codex.

SPECIFICATIONS:

Physical State	Powder
Acetone Insolubles	97% Minimum
Acid Value	36 Maximum
Color	Light Tan/Yellow
Moisture	1% Maximum
Hexane Insolubles	0.02% Maximum

Alcolec F100 is available with Silicon Dioxide as a free flow aid.

CHARACTERISTICS/USES: ALCOLEC F100 is suitable for foods as well as industrial applications. Alcolec F100 is highly concentrated in the natural Phospholipid components of Soybean Lecithin and has a bland odor and taste.

Major functionalities are:

- Instantizing for milk powder, cocoa beverage powders, dessert powders, protein powders, gravy mixes, cake mixes, etc. Recommended usage levels range from 0.2%-0.9%.
- Emulsifying Agent
- Choline Source

LABELING: Lecithin is generally recognized as safe (GRAS) under 21 CFR 184.1400. Labeling should be "SOY LECITHIN". ALCOLEC F100 is Kosher approved.

PACKAGING: ALCOLEC F100 Lecithin is packaged in a new kraft box holding 20 kgs. (44.09 lbs.) net weight in a heat sealed polybag.

STORAGE: Keep in sealed shipping container until ready for use. Storage environment should not exceed 77°F (25°C). Protect product from light and moisture. Typical shelf life is approximately 2 years in original unopened container.

