

SONIC BIOCHEM EXTRACTIONS PVT LTD	Quality plan Finished Product- 300000002 Soya Lecithin Liquid Standard	Reference NO	QP:QC: 8.1:401
		SECTION	QC
		Revision NO	0
		Effective from	01-07-2019
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SPECIFICATION

Material NO- 300000002

Product- Soya Lecithin Liquid Standard

Shelf life--- 18 Months

Storage condition – Cool and dry place in closed container

Packaging – IBC -1 MT / ISO - 24 MT / Drums -200 Kg / -250 kg

Parameters	Specification	Test Method	Frequency
SENSORY PARAMETERS			
Characteristics	100% Pure soya lecithin (non modified non fractioned)		
Colour	Brown to dark brown	Sensory test	Every Batch
Texture	Viscous liquid without foreign particles	Sensory test	Every Batch
Odour	Typical Predominantly Soya	Sensory test	Every Batch
Flavour	Pure typical flavour of Soya (Not acidulous or rancid), without bitter note	Sensory test	Every Batch
PHYSICAL AND CHEMICAL PARAMETERS			
Gardner Colour	Max. 14 (10% solution in toluene)	AOCS Ja 9 87	Every Batch
Moisture	Max. 1 %	AOCS Ja 2b-87	Every Batch
Acid Value	Max. 30 mg KOH / g	AOCS Ja 6-55	Every Batch
Peroxide Value	Max. 5 meq O2 / Kg	AOCS Ja 8-87	Every Batch
Acetone Insoluble	Min. 62 %	AOCS Ja 4-46	Every Batch
Hexane Insoluble	Max. 0.30 %	AOCS Ja 3-87	Every Batch
Viscosity	8 – 12 PAS at 25 C	AOCS Ja 10-87	Every Batch
MICROBIOLOGICAL PARAMETERS			
Total plate count	Max. 1000 cfu / g	ISO: 4833	Every Batch
Yeasts	Max. 10 cfu / g	ISO:21527-1	Every Batch
Moulds	Max. 10 cfu / g	ISO:21527-1	Every Batch
Enterobacteriaceae	Absent / g	ISO:21528-2	Every Batch
Coliforms	Absent / g	ISO:4832	Every Batch
E.Coli	Absent / g	ISO:16649-2	Every Batch
Salmonella	Negative / 25 g	ISO:6579	Every Batch
Bacillus Cereus	Max. 10 cfu / g	External Laboratory	As per requirement
Staphylococcus Aureus	Max. 10 cfu / g	External Laboratory	As per requirement
GMO PARAMETER			
GMO Content	Negative	PCR	As per requirement

Prepared by	Approved By	Issued By	Date of Rev :
Section Head	Unit Head	MR	Revision NO :