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### Certificate of Analysis

ELTON CORPORATION SA  
STR. CAMPULUI NR. 5  
ORASH PANTELIMON  
ROMANIA

Date: 17/03/22  
Time: 11:58:41  
Page: 1 of 1

Lot/SN 220223-H8739  
Quantity 4.2000 MT  
Manufacture Date 23/02/22 - 23/02/22  
Expiry Date 23/02/24 - 23/02/24

Invoice Number  
Sales Order 22001933  
Branch/Plant 9059001  
ADM Item 9670062003  
Customer Item  
PO Number PO012745

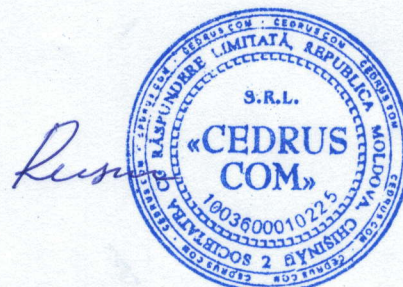
#### Product Description

**ADLEC PCR NEG ALIMENTAIRE  
200 KG DRUM**

Test	Actual results		Spec / Test Method
Acetone Insoluble	62.80		Min. 62.0 %
-			AOCS Ja 4-46
Toluene Insolubles	.02		Max. 0.20 %
-			DGF F-I 4c(04)
Moisture	.20		Max. 0.80 %
-			AOCS Js 2b-87
Acid Value	26.4		Max. 30.0 mg KOH/g
-			AOCS Ja 6-55
Viscosity	8.2		Max. 12.5 PaS
-			DGF F-I 2a (00)
Monitoring Total plate count	Max. 1000/g	BAM Ch 3; 2001	
Monitoring Enterobacteriaceae	Max 10/g	ISO 21528-2; 2006	
Monitoring Escherichia Coli	CPU/g	ISO 16649-2; 2001	
Monitoring Coliforms	Max. 50/g	ISO 4832; 2006	
Monitoring Yeast + Moulds	Max. 10/g	BAM Ch. 18; 2001	
Monitoring Salmonella	CPU/25g	ISO 6579; 2002	

The lot numbers listed on this certificate are in compliance with EU regulations 1829/2003 and 1830/2003

Quality Assurance Manager  
ADM Specialty Ingredients (Europe) BV





# ADM Adlec Lecithin

## Soy Lecithin - Product Code 700161

### DESCRIPTION

Adlec lecithin is a native soybean lecithin. It is produced from finely cleaned and filtered soybean oil, resulting in a neutral taste, low iron content and a low bacteriological value. Temperatures are strictly controlled during processing in order to preserve the natural properties of the valuable phospholipids. The very careful processing conditions guarantee a stable product with optimum emulsification and wettability characteristics.

### APPLICATIONS

Lecithin has been found useful in a wide variety of food processing applications. As a food emulsifier lecithin is used in the manufacture of margarine and vegetable or dairy based milk replacers including infant formula and ready to use frostings. Lecithin is the active ingredient in many food grade release agents such as pan oils, griddle greases and aerosol coatings. Lecithin is also used to alter viscosity in chocolate products and compound coatings. In bread baking applications, lecithin acts to improve dough machinability, volume, symmetry and shelf life. In crackers, cookies, pastry, cakes and pies lecithin improves shortening dispersion and acts as a release agent.

### ANALYSIS, TYPICAL

Acetone Insolubles	62.00% min	AOCS Ja 4-46
Acid Value	30.00 mg KOH/g, max	AOCS Ja 6-55
Moisture	0.80% max	AOCS Ja 2b-87
Color, Gardner as is	17.0 max	AOCS Ja 9-87
Hexane Insolubles	0.20% max	AOCS Ja 3-87
Viscosity (Pa.s, 25°C)	12.5 max	AOCS Ja 11-87
Effective HLB	approx. 4	

### MICROBIOLOGICAL DATA

### METHOD

Total Plate Count/g	5000 max	FDA BAM
Coliforms/g	50 max	FDA BAM
Enterobacteriaceae/g	Negative	FDA BAM
Salmonella/ 375 g	Negative	FDA BAM
E. coli	Negative	FDA BAM
Yeast & Mold/g	50 max	FDA BAM

### APPEARANCE

Amber Liquid

### INGREDIENTS/LABELING

Soy Lecithin

### STORAGE

Storage temperatures should be between 50-95°F (10-35°C). Exposure to freezing or near-freezing temperatures may promote separation of oil from the phospholipids. Separated product may be remixed under heat and agitation without loss of functionality. Avoid excessive exposure to light and moisture. Shelf life is a minimum of 24 months when stored unopened in the original packaging.

### PACKAGING

205 kg net weight steel drums	700161-EL
1 metric ton net weight tote	700161-1E

### REGULATORY INFORMATION

Adlec lecithin is classified as GRAS (Generally Recognized As Safe) by the Food and Drug Administration under Title 21 CFR 184.1400. For European use, lecithin (E322) is a generally permitted food additive according to EC Directive 74/329/EEC. Adlec Lecithin is Kosher and Halal certified.

CAS No: 8030-76-0

December 2015

For customers around the world, ADM draws on its resources – its people, products and processes – to help them meet today's consumer demands and embrace tomorrow's.

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