

SONIC BIOCHEM EXTRACTIONS PRIVATE LIMITED

38, Patel Nagar, Indore-452001 Madhya Pradesh India

Tel.: 0731-3129400, E-mail : exports@sonicbiochem.co.in, sales@sonicbiochem.co.in

Manufactured at- Plot No E-36, Phase- 1, SEZ, Sector- 03, Pithampur, Dist- Dhar (MP) 454774

CERTIFICATE OF ANALYSIS

PRODUCT Soya Lecithin Liquid Standard SHELF LIFE : 24 MONTHS
BATCH NO. SLS-511-25 DATE OF MANUFACTURING : 05-02-2025
INSPECTION LOT 140.000 MT EXPIRY DATE : 04-02-2027

TESTS	SPECIFICATION	RESULTS
SENSORY PARAMETERS		
CHARACTERISTICS	Soya lecithin (non modified non fractioned)	Soya lecithin (non modified non fractioned)
COLOUR	Brown to dark brown	Brown to dark brown
TEXTURE	Viscous, without foreign particles	Viscous, without foreign particles
ODOUR	Typical, Predominantly Soya	Typical, Predominantly Soya
FLAVOUR	Typical flavour of soya (not acidulous or rancid) without bitter note	Typical flavour of soya (not acidulous or rancid) without bitter note
PHYSICAL & CHEMICAL PARAMETERS		
GARDNER COLOUR (10 % solution)	Max. 14	12
ACID VALUE	Max. 30 mg KOH/g	24.88 mg KOH/g
VISCOSITY	8-12 PAS (at 25°C)	9.6 PAS
HEXANE INSOLUBLES	Max. 0.3%	0.16 %
MOISTURE	Max. 1%	0.54 %
PEROXIDE VALUE	Max. 5 meqO2/kg	0.59 meq O2 / Kg
ACETONE INSOLUBLE MATTER	Min. 62 %	62.18 %
MICROBIOLOGICAL PARAMETERS		
TOTAL PLATE COUNT	Max. 1000 cfu / g	320 cfu / g
ENTEROBACTERIACEAE	Absent / g	Absent / g
TOTAL COLIFORMS	Absent / g	Absent / g
E. COLI	Absent / g	Absent / g
YEAST	Max. 10 cfu / g	8 cfu / g
MOULDS	Max. 10 cfu / g	8 cfu / g
SALMONELLA	Negative / 25 g	Negative / 25 g
BACILLUS CEREUS	Max. 10 cfu / g	Absent / g
STAPHYLOCOCCUS AUREUS	Max. 10 cfu / g	Absent / g

Remark

Analyzed By

Assistant Manager

Assistant Manager

Date

11-03-2025

(Quality Control)

(Quality Assurance)

<https://Shahrchem.com> | شہر شیمی