



CERTIFICATE OF ANALYSIS

Product	Non-GMO Soya Lecithin Liquid
Batch No.	4514808
Best Before End	August 2026

TESTS	SPECIFICATION	RESULTS
SENSORY PARAMETERS		
CHARACTERISTICS	100% Pure soya lecithin (non-modified non fractioned)	100% Pure 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	Pure typical flavour of soya (not acidulous or rancid) without bitter note	Pure 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	26.33 mg KOH/g
VISCOSITY	8-12 PAS (at 25°C)	10.0 PAS
HEXANE INSOLUBLES	Max. 0.3%	0.28 %
MOISTURE	Max. 1%	0.54 %
PEROXIDE VALUE	Max. 5 meqO2/kg	0.40 meq O2 / Kg
ACETONE INSOLUBLE MATTER	Min. 62%	62.12 %
MICROBIOLOGICAL PARAMETERS		
TOTAL PLATE COUNT	Max. 1000 cfu / g	220 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



Allergen Statement

Soya Lecithin

Allergen	As an ingredient		Specify allergen amount (relevant for <u>Gluten</u> and <u>Sulphites</u>) : Gluten above 20 ppm? Sulphites above 10 ppm ?	Specify type of Nut (Almond, Pecan, etc.) and source of Gluten (Wheat, Rye, Barley, Oats)
	Not Present	Present as an ingredient		
Peanuts	*			
Tree nuts (Almond, Brazil nut, Cashew, Chestnut, Hazelnut, Macadamia nut, Pecan, Pine nut, Pistachio, Walnut)	*			
milk	*			
Chicken eggs	*			
Fish	*			
Sea food , Crustacean, Molluscs)	*			
Gluten (Wheat, Rye, BarleyOats)	*			
Soy		*		
Sesame	*			
Celery	*			
Mustard	*			
Sulphites and sulfur dioxide	*			
Lupine	*			

Risk for cross-contamination

Please fill this sectioni for allergens that are not present in the product as ingredients

Allergen	Do you use the allergen at the same plant ? Please mark <u>YES/NO</u>	Do you use allergen on the same production line? Please mark <u>YES/NO</u>	In case of the allergen being used on the same line - please specify form of allergen - liquid/powder/particle? (please fill the applicable option)	Specify the allergens present of this group (Type of nut, Source of gluten)	Is there a risk of cross contamination from the allergen in the final product ? Please mark <u>YES/NO</u>
Peanuts		No			
Tree nuts (Almond, Brazil nut, Cashew, Chestnut, Hazelnut, Macadamia nut, Pecan, Pine nut, Pistachio, Walnut)		No			
milk		No			
Chicken eggs		No			
Fish		No			
Sea food , Crustacean, Molluscs)		No			
Gluten (Wheat, Rye, Barley, Oats)		No			
Soy	Yes	Yes	Liquid	Soybean	Yes
Sesame		No			
Celery		No			
Mustard		No			
Sulphites and sulfur dioxide		No			

Lupine				
Information regarding cleaning procedures				
Please specify which cleaning procedures are taken (wet/dry, CIP, etc.) and frequency of those procedures	Steam cleaning/wet.			
Is there a validation process for the cleaning procedure above? In what way?	Visual inspection for cleanliness and organometallic inspection, including glass inspection for lighting control, seal checks, and door closed.			
Do you conduct laboratory tests to identify allergens present after cleaning? Please mark YES/NO	If any moisture lumps and/or physical particules /turbidity is found then tests may be conducted.			
Does a visual verification performed after cleaning? Does another kind of verification conducted?	Yes and also organoleptic i.e smell.			
What is the frequency of allergenic residues tests on the production line?	There is no risk for cross contamination as it is only one product per line.			
The allergenic residues tests are conducted on - Equipment/Rinse Water/First Product after cleaning?	The product can be tested if necessary for any reference gene.			
Which method of testing do you use?	The testing method varies depending on what DNA would be tested.			
Which allergenic residues do you test?	There is no risk for cross contamination as it is only one product per line.			
Please provide details on all means in place at your plant to prevent Cross-contamination in respect of the above.	All the lines and storage areas are separated. So there is no risk of cross contamination.			

Re: Non-Animal Testing Statement
Product: Soya Lecithin

We wish to confirm that our supplier for this material has been assessed as below:

- I confirm that all of the information provided in this Declaration is accurate to the best of my knowledge.
- I confirm that the ingredients/components/ products supplied to the supplier who sent this declaration have not been tested on animals since 1st June 2007 unless otherwise disclosed here.
- I confirm that the company does not conduct or commission any animal tests for any purpose, including sectors other than cosmetics. If animal tests have been carried out for REACH I have listed this in my answers above.
- I confirm that where mandatory safety testing is required, testing will be carried out using alternative tests – without the use of animals.
- I confirm that none of the products supplied by my company to the supplier who sent this declaration contain animal derivatives that are unsuitable for vegetarians. (For information about animal derivatives suitable for vegetarians, please see the Vegetarian Society's definition: <http://www.vegsoc.org/foodlabelling>)
- I confirm that none of the products supplied to the distributor who sent you declaration contain genetically modified organisms (GMOs) unless otherwise disclosed here.
- I confirm that if any of the information provided in this Declaration changes I will inform the supplier who sent this declaration immediately.



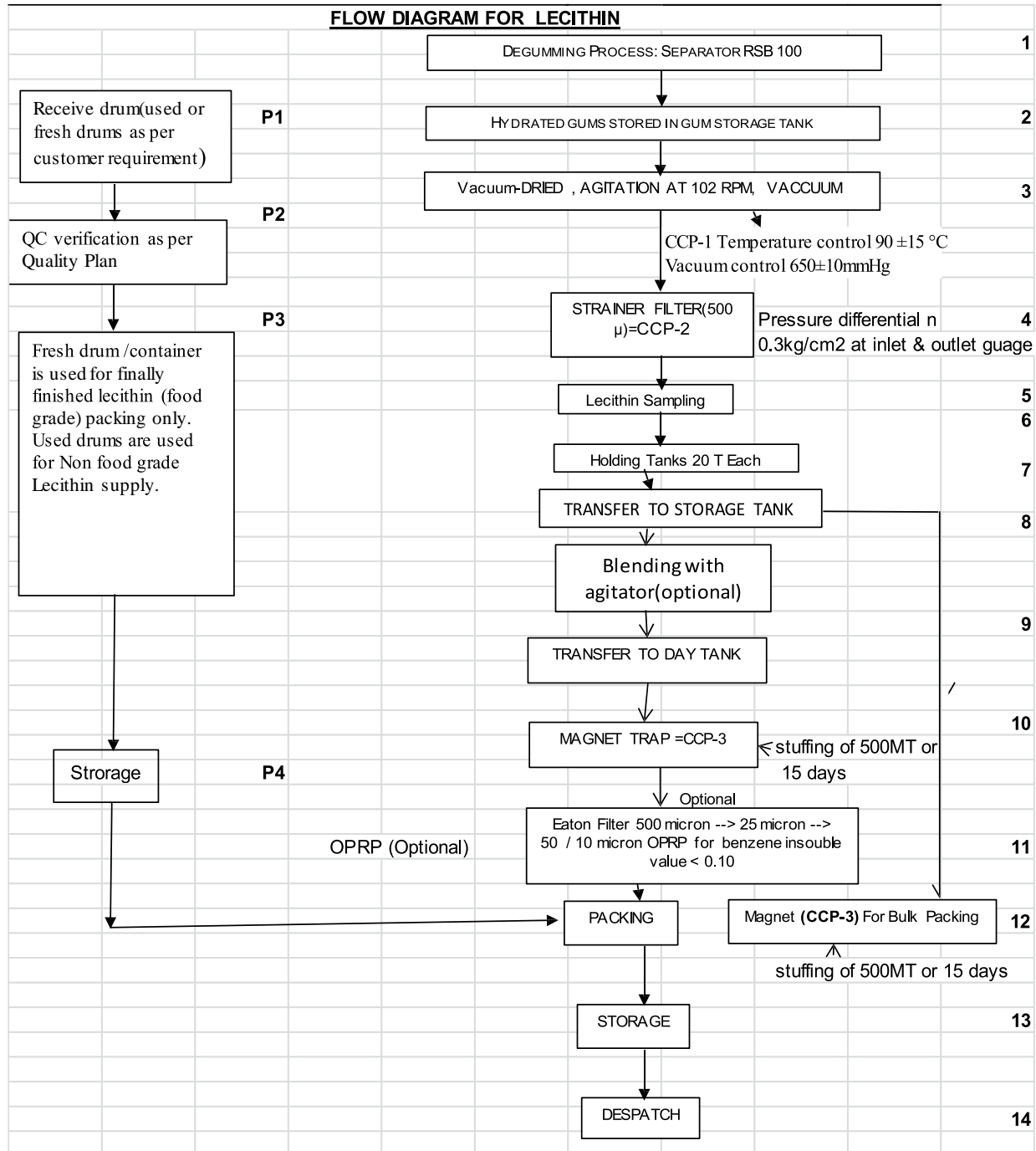
Product: **Soya Lecithin**

We wish to confirm that our supplier for this material has been assessed as below:

We declare that our products are TSE/BSE free and contain no animal derivatives. We hereby confirm that the product can be used in the food industry.

Trusting this meets with your requirements.

As supplied by our supplier.





Product: Soya Lecithin

We wish to confirm that our supplier for this material has been assessed as below:

We hereby confirm that the origin for our Non-GMO Soya lecithin is from the Netherlands. The soybeans for the lecithin are of Indian origin.

We at hereby confirm that our Soya Lecithin contains no additives or flavourings and is derived from 100% natural Non-GMO soybeans.

As supplied by our supplier.



Material Safety Data Sheet **Soya Lecithin**

1. PRODUCT NAME AND COMPANY IDENTIFICATION

Product Name: Soya Lecithin
Company Name: MADAR Corporation Ltd.
Company Address: 19 Sandleheath Industrial Estate, Fordingbridge, Hampshire, SP6 1PA
Tel: 01425 655555

2. COMPOSITION/INGREDIENT INFORMATION

Ingredients: Non-GMO Soya Lecithin 100%
Hazardous Components: None
CAS #: 8002-43-5
EINECS #:
INCI Name: Lecithin

3. HAZARDS IDENTIFICATION

Health Hazards: Slightly hazardous in case of skin contact (irritant), eye contact (irritant), ingestion, inhalation.
Environmental Hazards: None reported

4. FIRST AID MEASURES

Eyes: Flush with plenty of water or eye wash solution for 15 minutes. Get medical attention if irritation persists.
Skin: Wash with soap and water. Cover irritated skin with emollient.
Ingestion: Do NOT induce vomiting unless directed to do so by medical personnel. Never give anything by mouth to an unconscious person. If large quantities of this material are ingested, call a physician immediately. Loosen tight clothing.
Inhalation: Remove to fresh air. If not breathing, give artificial respiration, If breathing is difficult, give oxygen. Seek medical attention.
Medical Conditions Generally Aggravated by Exposure: None

5. FIRE FIGHTING MEASURES

Flammability of Product: May be flammable at high temperatures.
Flash Point: Not determined
Flammable Limits: None known
Fire Hazards in Presence of Various Substances: Slightly flammable to flammable in presence of heat.
Explosion Hazards in Presence of Various Substances: Not available
Extinguishing Media: Dry Chemical, Carbon Dioxide, Foam Special Firefighting Procedures: Limit the spread of oil. Treat as an oil (edible fat) fire. Use air supplied equipment for fighting interior fires.
Hazardous Combustion Products: Not known
Unusual Fire & Explosion Hazards: Keep free of ignition sources.

6. ACCIDENTAL RELEASE MEASURES (STEPS FOR SPILLS)

Methods for Cleaning Up: Ventilate area. Absorb onto an inert, absorbent substrate and sweep up. Wash area with soap and water to prevent slip/fall hazard.

7. HANDLING AND STORAGE

Handling Safe Handling: Keep away from sources of ignition and open flames. Empty containers pose a fire risk. Evaporate the residue under a fume hood. Ground all equipment containing material. Do not breathe gas, fumes, vapour or spray.

Storage Requirements for Storage Areas and Containers: Store in a cool, dry, ventilated location, in a sealed container away from extreme heat and strong oxidizing agents.

8. EXPOSURE CONTROL/PERSONAL PROTECTION

Engineering Controls: Provide exhaust ventilation or other engineering controls to keep the airborne concentrations of vapors below their respective threshold limit value. Ensure that eyewash stations and safety showers are proximal to the workstation locations.

Eye: Safety glasses should be worn.

Skin/Body: Face masks should be worn. Lab coats should be worn.

Respiratory: Use adequate ventilation or NIOSH-approved respiratory devices if heating product.

Other: Evaluate need based on application. Slip proof shoes may be worn where spills may occur.

Work/Hygiene Practice: Normal work and hygiene practices for handling non-hazardous liquid material.

Exposure Limits: Not Available

9. PHYSICAL AND CHEMICAL PROPERTIES

Physical State: Free flowing

Colour: Tan to light yellow

Odour: Flat, no extraneous flavour

Solubility in Water: Not soluble

pH: N/A

Boiling Point: Not Available

Melting Point: 165°C

Vapour Pressure: N/A

10. STABILITY AND REACTIVITY

Stability: Stable under ordinary conditions of use and storage

Conditions to Avoid: Excessive heat and flames

Incompatibility (Materials to Avoid): Avoid strong oxidizers

Hazardous Decomposition or By-products: Not available

Hazardous Polymerization: Will Not Occur

11. TOXICOLOGICAL INFORMATION

Toxicity to Animals: Not Available

Chronic Effects on Humans: Not Available

Other Toxic Effects on Humans: Slightly hazardous in case of skin contact (irritant), ingestion and inhalation

Special Remarks on Chronic Effects: Not Available

Special Remarks on Other Toxic Effects: No studies found

12. ECOLOGICAL INFORMATION

Ecotoxicity: Not Available

Biodegradability: Biodegradable

BOD5 and COD: Not Available

Products of Biodegradation: Possibly hazardous short term degradation products are not likely. However,

long term degradation products may arise.

Toxicity of the Products of Biodegradation: The products of degradation are more toxic.

13. DISPOSAL CONSIDERATIONS

Waste Disposal Methods: Material is not considered hazardous under federal regulations. Do not put into

sewer lines. Dispose of according to local, state and federal regulations.

14. TRANSPORT INFORMATION

DOT Classification: Not regulated;

Class/Division: Not restricted

Proper Shipping Name: NA

Label: None

Hazard: This products does not constitute a hazardous substance in National/International road, rail, sea or air transport.

15. REGULATORY INFORMATION

EU: In Accordance with EC Directives

Federal and State Regulations: Not Available

WHMIS (Canada): Not Controlled

HMIS (USA): Health: 1 Fire: 1 Reactivity: 0 Personal

Protection: E

National Fire Protection Association:

Health: 1 Flammability: 1 Reactivity: 0

Protective Equipment: Gloves, Lab Coat, Safety Glasses

16. ADDITIONAL INFORMATION

This information is provided for documentation purposes only.

This product is not considered hazardous.

The complete range of conditions or methods of use are beyond our control therefore we do not assume any responsibility and expressly disclaim any liability for any use of this product. Information contained herein is believed to be true and accurate however, all statements or suggestions are made without warranty, expressed or implied, regarding accuracy of the information, the hazards connected with the use of the material or the results to be obtained from the use thereof. Compliance with all applicable federal, state, and local laws and local regulations remains the responsibility of the user. This safety sheet cannot cover all possible situations which the user may experience during processing. Each aspect of your operation should be examined to determine if, or where, additional precautions may be necessary. All health and safety information contained in this bulletin should be provided to your employees or customers.



Product: **Soya Lecithin**

We wish to confirm that our supplier for this material has been assessed as below:

Please note that the above product does not contain and has not come into contact with palm oil.



Re: REACH Statement
Product: Soya Lecithin

We wish to confirm that our supplier for this material has been assessed as below:

Customs tariff number: 29232000

Lecithins (EC: 232-307-2, CAS: 8002-43-5) - The complex combination of diglycerides of fatty acids linked to the choline ester of phosphoric acid - are included in Annex IV exemptions from the obligation to register in accordance with article 2(7)(a) .

We hereby confirm that our products are REACH compliant in accordance with the above.

Trusting this meets with your requirements.

As supplied by our supplier.



Product Specification Soya Lecithin

Description:

Soya Lecithin is used in the food industry as a natural emulsifier and stabilising agent. The product is made from soya beans. The benefits of lecithin are used throughout several industries from food to medical applications. An invaluable emulsifier, stabilisers, and preservative.

Specification: Physical & Chemical Parameters:

Description	Liquid
Appearance	Golden Yellow
Taste/Odour	Tasteless/Typical Soya
Phosphatides (as acetone insoluble %)	Min 62
Viscosity	Max. 120 poises (25C)
Moisture (%)	Max 1.0
Acid Value (mg KOH/g)	Max 30
Peroxide Value (meg/Kg)	Max 5
Gardener colour	Min 9 – Max 14
Toluene Insoluble (%)	Max 0.3
Hexane Insoluble (%)	Max 0.3

Heavy Metals: Arsenic (mg/kg)	Max 3
Lead (mg/kg)	Max 2
Mercury (mg/kg)	Max 1
Cadmium (mg/kg)	Max 1

Microbiology Control:

Total Plate Count	Max 1000 CFU/g
Enterobacteriaceae	Max 10 CFU/g
E-coli	Absent in 1g
Coliforms	Absent/25g

Yeast and moulds	Max 100 CFU/g
Salmonellae	Absent/25g
Staphylococcus aureus	Max 10 CFU/g

Shelf Life: 36 month from date of manufacture.

Minimum 12-18 months on delivery to customer, if retained in original packaging away from direct sunlight and air.

Loss on drying : Max 2% (105°C, 1 hour)

Regulations: According to EU Directive 231/2012 lecithin's are generally permitted additives (EEC No. E322).

Product is classed and non GMO as it is within the European threshold of 0.1% after PCR gene testing.

These values are typical. Seasonal deviations may occur. All recommendations as well as formulations made herein data believed to be reliable. As operating conditions in customers plants are beyond our control we cannot assume responsibility for risks of liabilities that may result from the use of our products or formulae.



Vegetarian and Vegan Suitability

Soya Lecithin

TO WHOM IT MAY CONCERN

Re: Suitability for Vegetarians and Vegans

Product: Soya Lecithin

Dear Sir/Madam,

We hereby confirm our soya lecithin liquid is suitable for vegetarians and vegans. If you

have any queries please contact our quality department.

As supplied by our supplier.