

## CERTIFICATE OF ANALYSIS

Product Batch Number Best Before End Origin Sunflower Lecithin 4368501 August 2022 The Netherlands

## Results of Composite

# Physical and chemical analysis

Viscosity at 25degrees C (poises)	71.98
Gardner colour (Solution 10%) Moisture, Karl Fischer(%)	10 0.2
Acid Value (mg KOH/g)	22.4
Peroxide Value (meg 02kg)	⊲0.1
Acetone Insoluble(%)	62.7
Hexane Insoluble(%)	<0.1
Toluene Insoluble(%)	<0.1

# Microbiological Analysis

Total Plate count (cfu/g)	<10
Yeasts & Moulds ( cfu/g)	<10
Total Coliforms (NMP/g)	Negative
E.coli (NMP/g)	Negative
Enterobacteriaceae (cfu/g in25g)	Negative
Salmonellas	Absent in 25g



## **Sunflower Lecithin Liquid**

Allergen Statement				
As an ingredient				
Allergen	Not Present	Present as an ingredient	<b>Specify allergen amount</b> (relevant for <u>Gluten</u> and <u>Sulphites</u> ) : Gluten above 20 ppm? Sulphites above 10 ppm ?	Specify type of <u>Nut</u> (Almond, Pecan, etc.) and source of <b>Gluten</b> (Wheat, Rye, Barley, Oats)
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, Barley@ats)	*			
Soy	*			
Sesame	*			
Celery	*			
Mustard	*			
Sulphites and sulfur dioxide	*			
Lupine	*			

Risk for cross-contamination					
Please fill this section for allergens that are not present in the product as ingredients					
	Do you	Do you use	In case of the allergen	Specify the	Is there a risk of
	use the	allergen on	being used on the same	allergens	cross
	allergen	the <b>same</b>	line - please specify form	present of	contamination
	at the	production	of allergen -	this group	from the allergen
	same	line? Please	liquid/powder/particle?	(Type of nut,	in the final
Allergen	plant?	mark	(please fill the applicable	Source of	product ? <u>Please</u>
	Please	YES/NO	option)	gluten)	mark YES/NO
	<u>mark</u> YES/NO				
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, Øats)		No			
Soy	Yes	No	N/A	Soybean	No
Sesame		No			
Celery		No			
Mustard		No			
Sulphites and sulfur dioxide		No			

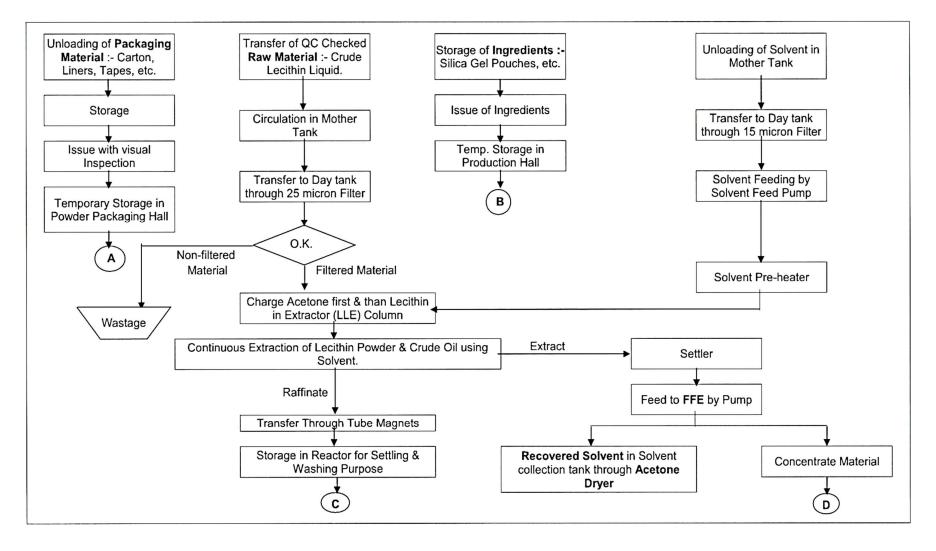
BiOrigins, 19-20 Sandleheath Industrial Estate, Fordingbridge, Hampshire, SP6 1PA, UK Tel: 01425653574 Email: technical@madarcorporation.co.uk Page 1 of 2

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 organoleptic inspection, including glass inspection					
Do you conduct laboratory tests to identify allergens present after cleaning? Please mark <b>YES/NO</b>	If any mois	ture lumps ar	nd/or physica	al particules /tu	rbidity is found	then tests may be o
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 vari	es depending	g on what DNA	would be tested	
Which allergenic residues do you test?	There is no	risk for cross	contaminat	ion as it is only	one product per	r line.
Please provide details on all means in place at your plant to prevent <b>Cross-contamination</b> in respect of the above.	All the line	s and storage	areas are se	parated. So the	ere is no risk of c	ross contamination



PROCESS FLOW CHART

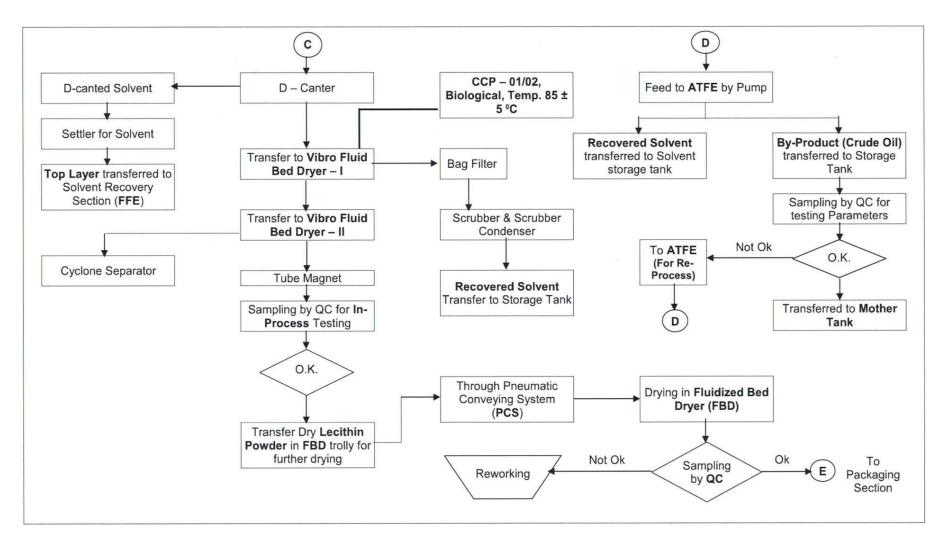
# FOR LECITHIN POWDER PLANT





PROCESS FLOW CHART

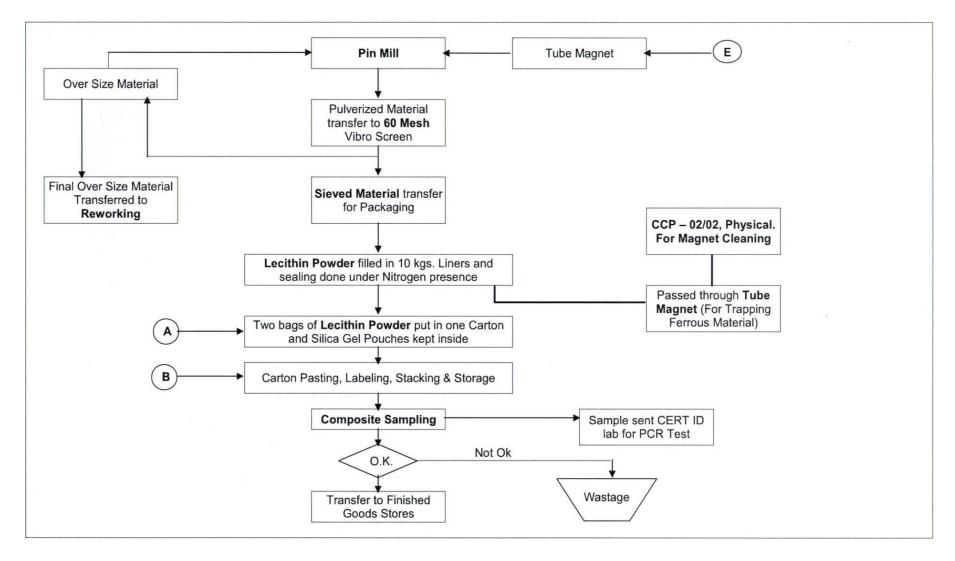
## FOR LECITHIN POWDER PLANT



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# PROCESS FLOW CHART FOR LECITHIN POWDER PLANT





# **GMO Statement**

PRODUCT NAME: Sunflower Lecithin

MADAR Corporation Limited can confirm that the above listed product is GMO Free.

06/03/2019



# bíOrígins Material Safety Data Sheet

## **1. PRODUCT/ SUPPLIER IDENTITY**

## **Product Identifier PRODUCT NAME** PRODUCT NO.

## **Sunflower Lecithin Liquid**

RMSUNFLECI

Details of supplier of the material safety data sheet SUPPLIER

MADAR Corporation Limited 19-20 Sandleheath Industrial Estate Fordinabridae Hampshire SP6 1PA 01425 655555 Mystic Moments, New Directions, World of Moulds

**TELEPHONE NUUMBER: APPROVED SELLERS:** 

## 2. HAZARDOUS IDENTIFICATION

No special hazards have to be mentioned.

## **3. COMPOSITION/ INFORMATION ON INGREDIENTS**

Substance	EINECS/ ELINCS	CAS	Range (%)	Symbol/ R phr.
Lecithin	232-307-2	8002-43-5	100	

4. FIRST AID MEASURES	
GENERAL INFORMATION:	Not applicable.
INHALATION:	Not applicable.
SKIN CONTACT:	Wash with soap and water for 15 minutes
EYE CONTACT:	In case of contact with eyes rinse thoroughly with plenty of water and seek medical advice.
INGESTION:	None.
ADVICE TO DOCTOR:	Treat symptomatically.
5. FIRE FIGHTING MEASURES	
SUITABLE EXTINGUISHING MEDIA:	Foam, Dry powder. Water spray jet. Carbon dioxide.
SUITABLE EXTINGUISHING MEDIA: EXTINGUISHING MEDIA THAT MUST	Foam, Dry powder. Water spray jet. Carbon dioxide.
•••••••	Foam, Dry powder. Water spray jet. Carbon dioxide. Full water jet
EXTINGUISHING MEDIA THAT MUST NOT BE USED: SPECIAL EXPOSURE HAZARDS	
EXTINGUISHING MEDIA THAT MUST NOT BE USED: SPECIAL EXPOSURE HAZARDS ARISING FROM THE SUBSTANCE OR	
EXTINGUISHING MEDIA THAT MUST NOT BE USED: SPECIAL EXPOSURE HAZARDS ARISING FROM THE SUBSTANCE OR PREPARATION ITSELF OR	Full water jet
EXTINGUISHING MEDIA THAT MUST NOT BE USED: SPECIAL EXPOSURE HAZARDS ARISING FROM THE SUBSTANCE OR	

Fire residues and contaminated firntighting water must be disposed of in accordance with local regulations,

## 6. ACCIDENTAL RELEASE MEASURES

PERSONAL PRECAUTIONS:	High risk of slipping due to leakage/ spillage of product.
	Do not discharge into the drains/ surface waters /groundwater. Prevent spread
ENVIRONMENTAL PRECAUTIONS:	over a wide area (e,g, by containment or oil barriers).
METHODS FOR CLEANING UP/ TAKING	Pick up with absorbent material (e.g, sand, sawdust, general-purpose binder).
UP:	Dispose of absorbed material in accordance with the regulations. Take up
METHODS FOR CLEANING UP/ TAKING	over a wide area (e,g, by containment or oil barriers). Pick up with absorbent material (e.g, sand, sawdust, general-purpose binder).

#### 7. HANDLING & STORAGE

ADVICE ON SAFE HANDLING: ADVICE ON PROTECTION AGAINST	No special measures necessary if used correctly.
FIRE & EXPLOSION: REQUIREMENTS FOR STORAGE	No special measures necessary.
ROOMS AND VESSELS: ADVICE ON STORAGE COMPATIBILITY:	Keep only in original container.
	None
FURTHER INFORMATION ON STORAGE CONDITIONS:	Keep container tightly closed. Store in a dry place. Recommended storage temperature: 15-30°C.

#### 8. EXPOSURE CONTROLS/ PERSONAL PROTECTION

ADDITIONAL ADVICE ON SYSTEM DESIGN:	Not applicable.
INGREDIENTS WITH OCCUPATIONAL EXPOSURE LIMITS TO BE MONITORED: RESPIRATORY PROTECTION: HAND PROTECTION: EYE PROTECTION: SKIN PROTECTION: GENERAL PROTECTIVE MEASURES: HYGIENE MEASURES:	Not applicable. Not applicable. Not applicable. Not applicable. Not applicable. Avoid contact with eyes. Wash hands before breaks and after work. Use barrier skin cream.

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DELIMITATION AND MONITORING OF THE ENVIRONMENTAL EXPOSITION: Not applicable.

## 9. PHYSICAL AND CHEMICAL PROPERTIES

FORM:	Vicsous liquid
COLOUR:	Brown
ODOUR:	Bland, bean or r
PH VALUE:	Not determined
PH VALUE 1%:	Not determined
BOILING POINT (°C):	Not determined
FLASH POINT (°C):	>200
FLAMMABILITY (°C):	Not determined
LOWER EXPLOSION LIMIT:	Not applicable
UPPER EXPLOSION LIMIT:	Not applicable
COMBUSTIBLE PROPERTIES:	No
VAPOUR PRESSURE (KpA):	Not applicable
DENSITY (g/ml):	1.04
BULK DENSITY (kg/m <sup>3</sup> ):	Not applicable
SOLUBILITY IN WATER:	Immiscible

PARTITION COEFFICIENT: N- OCTANOL/ WATER: VISCOSITY: RELATIVE VAPOUR DENSITY DETERMINED IN AIR: EVAPORATION SPEED: MELTING POINT (°C): AUTOIGNITION TEMPERATURE (°C): DECOMPOSITION TEMPERATURE (°C):	Not determined Max 12,000 mPa.s at 25°C Not applicable Not applicable Not determined ca. 400°C Not determined
10. STABILITY & REACTIVITY	
HAZARDOUS REACTIONS: HAZARDOUS DECOMPOSITION PRODUCTS:	No hazardous reactions known. No hazardous decomposition products known.
11. TOXICOLOGICAL INFORMATION	
ACUTE ORAL TOXICITY OECD 401: EXPERIENCES MADE IN PRACTICE: GENERAL REMARKS:	Not determined. None. No toxicological data available. No classification on the basis of the calculcation procedure of the preparation directive.
12. ECOLOGICAL INFORMATION	
AOX-ADVICE: 74/464/EC: GERNERAL INFORMATION:	No dangerous componenets. Not applicable. Ecological data not available.
13. DISPOSAL CONSIDERATIONS	
DISPOSAL/ PRODUCT: WASTE NO. (RECOMMENDED): DISPOSAL/ CONTAMINATED PACKAGING:	For recycling, contact manufacturer. Disposal in an incineration plant in accordance with the regulations of the local authorities. 70699 Uncontaminated packaging may be taken for recycling. Packaging that cannot be cleaned should be disposed of as for product.
14. TRANSPORT REGULATIONS	
CLASSIFICATION ACCORDING TO ADR DECLARATION LABELLING FACTOR, ADR 1.1.3.6 LQ, ADR 3.4.6 HAZARD-NC LABELLING VAPOUR PRESSURE (kPa)	No dangerous goods
CLASSIFICATION ACCORDING TO ADR DECLARATION LABELLING LQ, (I/kg) EmS	Not classified as dangerous goods
LABELLING LABEL BiOrigins, 19-20 S	Not classified as dangerous goods

#### **15. REGULATORY INFORMATION**

LABELLING:	The product does not require a hazard warning label in accordance with EC directives.
HAZARD SYMBOLS: SPECIAL LABELLING FOR CERTAIN	
PREPARATIONS: SOURCES OF DOCUMENTATION:	Not applicable. EEC: 911155 (2001/58); 671548 (2004173), 29. ATP; 1999145 (2001180); 911689 (2001/118); 89/542: 1999113 Transport information: ADR (2005); IMDG-Code (32.Amdt.); IATA·DGR
NATIONAL REGULATIONS:	Not determined.
16. OTHER INFORMATION	

INFORMATION ON INGREDIENTS - POSI	Not applicable.
<b>OBSERVE EMPLOYMENT RESTRICTION</b>	Not applicable.
VOC, 1999/13/EC:	Not applicable.
CUSTOMS TARIFF	Not determined.
UBA- REGISTRATION	Not applicable.
648/2004/EC	Not applicable.
MODIFIED POSITION:	None.

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#### DISCLAIMER

The information given on this material health and safety sheet is not a warranty as to the performance or suitability of the product.

The information must be regarded only as a description of the health, safety and environmental requirements for that product. The information contained herein is true and accurate to the best of our knowledge and belief, but does not claim to be all inclusive.

Since the conditions of use are out of our control, New Directions Europe Limited shall not be held liable for any damage resulting from handling or from contact with the product. It is the responsibility of the user to take all necessary measures to comply legal with requirements and local regulations.

Date

29/02/2016



## SUNFLOWER LECITHIN LIQUID

DESCRIPTION:	Pure Sunflower Lecithin with high concentration of phospholipids in a free flowing liquid form derived from Sunflower Seeds, and is allergen-free.			
APPLICATION:	Made from Sunflower Seeds our lecithin provides a healthy and important culinary ingredient. The benefits of lecithin are used throughout several industries from food to medical applications. An invaluable emulsifier, stabiliser and preservative.			
SPECIFICATIONS:	: PHYSICAL & CHEMICAL PARAMETERS			
	Description	Viscous Liquid		
	Appearance	Brown		
	Taste/odour	Typical Sunflower		
	Phosphatides (as acetone insoluble %)	Min 60		
	Moisture (%)	Max. 1.0		
	Acid Value (mg KOH/g)	Max. 35		
	Peroxide Value (meg/Kg)	Max. 6		
	Toluene Insoluble (%)	Max. 0.3		
	Gardner Colour (10% sol.)	Min 11		
	Viscosity (at 25 Deg Cen)	Max 120 Poises		
	Heavy Metals (Lead & Arsenic)	Below Detection Level		
	Hexane Insoluble (%)	Max 0.3		
	MICROBIOLOGICAL CONTROL			
	Total Plate Count	Max. 3000/g		
	Enterobacteriacae	Negative in 1 cfu/g		
	E-coli	Negative in 1 cfu/g		
	Yeast & Moulds	Max. 100/g		
	Salmonellae	Absent in 25g		
REGULATORY STATUS:				
	Sunflower lecithin conforms to the Directive EU Directive 231/2012 (No .E322). Emulsifier Sunflower Lecithin.			
SHELF LIFE:	18 months from the date of manufacture if retained in original packing away from direct sunlight and air. Store at 16-32 $^{\circ}C$ / 60-90 $^{\circ}F$ .			
	Storage below 16 °C/60 °C can cause	se separation.		



## Vegetarian and Vegan Suitability

## TO WHOM IT MAY CONCERN

Re:Suitability for Vegetarians and VegansProduct:Sunflower Lecithin

Dear Sir/Madam,

We hereby confirm our sunflower lecithin liquid is suitable for vegetarians and vegans.

If you have any queries please contact our quality department.

As supplied by our supplier.