

CERTIFICATE OF ANALYSIS

Sunflower Lecithin Liquid Product

Batch Number 4408914

September 2023 Expiry Date

Ukraine, standardised in The Netherlands Origin

Test

Results of Composite

<u>Physica</u>	land	che	mica)	ana	<u>ysis</u>
Viscosity	at 2	5degr	ees (C (poi	ises)

r nysical and chemical analysis	
Viscosity at 25degrees C (poises)	115.80
Gardner colour (Solution 10%)	11.0
Moisture, Karl Fischer (%)	0.26
Acid Value (mg KOH/g)	20.0
Peroxide Value (meq 0 ₂ kg)	3
Acetone Insoluble (%)	61.40
Hexane Insoluble (%)	0.26

Microbiological Analysis

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



Sunflower Lecithin Liquid

Allergen Statement								
As an ingredient								
Allergen	Not Present	Present as an ingredient	Specify allergen amount (relevant for Gluten and Sulphites): Gluten above 20 ppm? Sulphites above 10 ppm?	Specify type of Nut (Almond, Pecan, etc.) and source of Gluten (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	*							

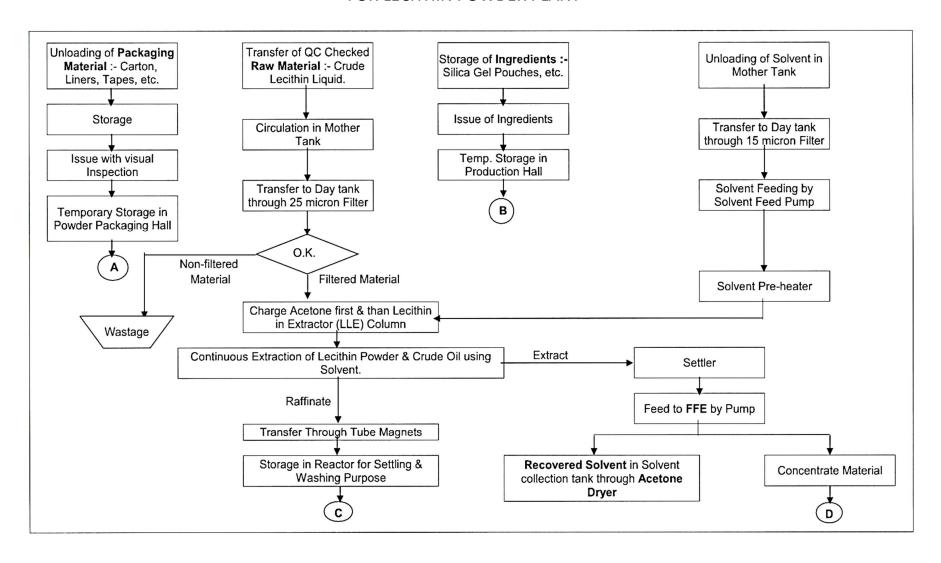
Risk for cross-contamination							
Please fill this section for allergens that are not present in the product as ingredients							
	Do you	Do you use	In case of the allergen	Specify the	Is there a risk of		
	use the	allergen on	being used on the same	allergens	cross		
	allergen	the same	line - please 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 ?	<u>mark</u>	(please fill the applicable	Source of	product ? Please		
	<u>Please</u>	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, Dats)		No					
Soy	Yes	No	N/A	Soybean	No		
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 clea	ning/wet.					
Is there a validation process for the cleaning procedure above? In what way?	Visual insp	ection for cle	anliness and	organoleptic	inspection, inc	cluding glass inspe	ection
Do you conduct laboratory tests to identify allergens present after cleaning? Please mark YES/NO	If any mois	ture lumps a	nd/or physic	al particules /	turbidity is fou	nd then tests may	y be co
Does a visual verification performed after cleaning? Does another kind of verification conducted?	Yes and als	so organolept	ic i.e smell.				
What is the frequency of allergenic residues tests on the production line?	There is no	risk for cross	s contaminat	ion as it is onl	y one product	per line.	
The allergenic residues tests are conducted on - Equipment/Rinse Water/First Product after cleaning?	The produc	ct can be test	ed if necessa	ary for any refe	erence gene.		
Which method of testing do you use?	The testing	g method vari	es dependin	g on what DN	A would be tes	sted.	
Which allergenic residues do you test?	There is no	risk for cross	contaminat	ion as it is onl	y 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 line	s and storage	areas are se	eparated. So th	nere is no risk	of cross contamin	nation



PROCESS FLOW CHART

FOR LECITHIN POWDER PLANT

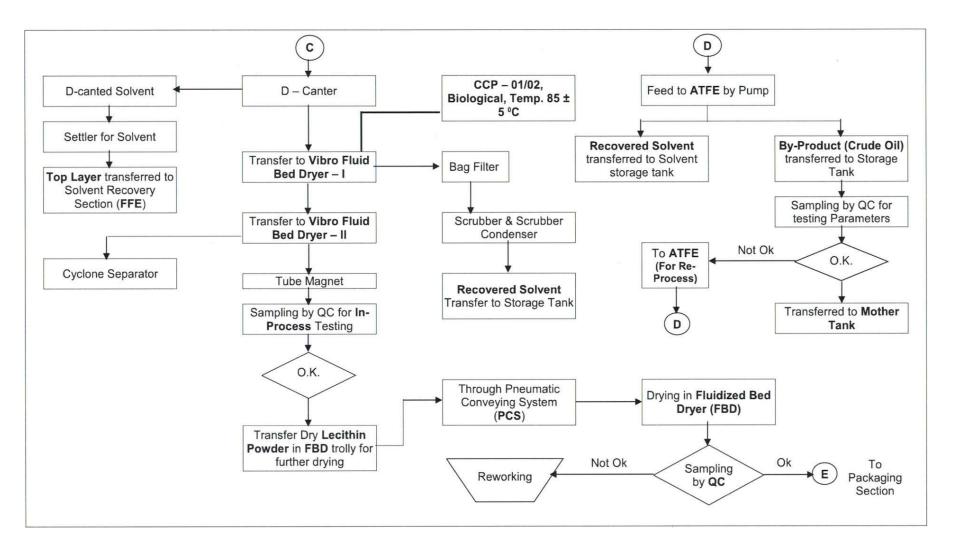


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PROCESS FLOW CHART

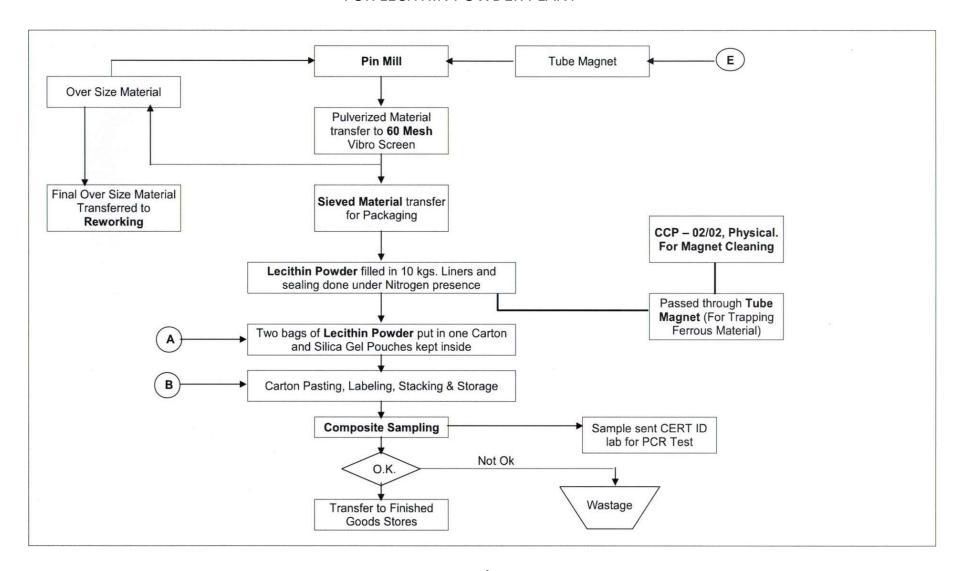
FOR LECITHIN POWDER PLANT



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PROCESS FLOW CHART FOR LECITHIN POWDER PLANT



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GMO Statement

PRODUCT NAME: Sunflower Lecithin

 \mbox{MADAR} Corporation Limited can confirm that the above listed product is GMO Free.

06/03/2019



bíOrigins Material Safety Data Sheet

1. PRODUCT/ SUPPLIER IDENTITY

Product Identifier

PRODUCT NAME Sunflower Lecithin Liquid

PRODUCT NO. **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 **TELEPHONE NUUMBER:**

APPROVED SELLERS: Mystic Moments, New Directions, World of Moulds

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:

EXTINGUISHING MEDIA THAT MUST

NOT BE USED:

SPECIAL EXPOSURE HAZARDS

ARISING FROM THE SUBSTANCE OR

PREPARATION ITSELF OR **COMBUSTION PRODUCTS:**

SPECIAL PROTECTIVE EQUIPMENT

FOR FIREFIGHTERS:

Foam, Dry powder. Water spray jet. Carbon dioxide.

Full water jet

Risk of formation of toxic pyrolysis products,

Use self-contained breathing apparatus

ADDITIONAL INFORMATION: 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,q, by containment or oil barriers).

METHODS FOR CLEANING UP/ TAKING Pick up with absorbent material (e.g., sand, sawdust, general-purpose binder).

Dispose of absorbed material in accordance with the regulations. Take up

7. HANDLING & STORAGE

UP:

ADVICE ON SAFE HANDLING: No special measures necessary if used correctly.

ADVICE ON PROTECTION AGAINST

FIRE & EXPLOSION: No special measures necessary.

REQUIREMENTS FOR STORAGE

ROOMS AND VESSELS: Keep only in original container.

ADVICE ON STORAGE COMPATIBILITY:

None

FURTHER INFORMATION ON Keep container tightly closed. Store in a dry place. Recommended storage

STORAGE CONDITIONS: temperature: 15-30°C.

8. EXPOSURE CONTROLS/ PERSONAL PROTECTION

ADDITIONAL ADVICE ON SYSTEM

DESIGN: Not applicable.

INGREDIENTS WITH OCCUPATIONAL

EXPOSURE LIMITS TO BE MONITORED: Not applicable. RESPIRATORY PROTECTION: Not applicable. HAND PROTECTION: Not applicable. EYE PROTECTION: Not applicable. SKIN PROTECTION: Not applicable.

GENERAL PROTECTIVE MEASURES: Avoid contact with eyes.

HYGIENE MEASURES: Wash hands before breaks and after work. Use barrier skin cream.

DELIMITATION AND MONITORING OF

THE ENVIRONMENTAL EXPOSITION: Not applicable.

9. PHYSICAL AND CHEMICAL PROPERTIES

FORM: Vicsous liquid COLOUR: Brown

ODOUR: Bland, bean or nutty

PH VALUE:

PH VALUE 1%:

BOILING POINT (°C):

Not determined

Not determined

Not determined

FLASH POINT (°C): >200

FLAMMABILITY (°C):

LOWER EXPLOSION LIMIT:

Not applicable

UPPER EXPLOSION LIMIT:

Not applicable

COMBUSTIBLE PROPERTIES: No

VAPOUR PRESSURE (KpA):

DENSITY (g/ml):

BULK DENSITY (kg/m³):

SOLUBILITY IN WATER:

Not applicable
Immiscible

PARTITION COEFFICIENT: N-

OCTANOL/ WATER: Not determined

VISCOSITY: Max 12,000 mPa.s at 25°C

RELATIVE VAPOUR DENSITY

DETERMINED IN AIR:

EVAPORATION SPEED:

MELTING POINT (°C):

AUTOIGNITION TEMPERATURE (°C):

DECOMPOSITION TEMPERATURE (°C):

Not applicable

Not applicable

Not applicable

Ca. 400°C

Not determined

10. STABILITY & REACTIVITY

HAZARDOUS REACTIONS:

No hazardous reactions known.

HAZARDOUS DECOMPOSITION

PRODUCTS: No hazardous decomposition products known.

11. TOXICOLOGICAL INFORMATION

ACUTE ORAL TOXICITY OECD 401: Not determined.

EXPERIENCES MADE IN PRACTICE: None.

GENERAL REMARKS: No toxicological data available. No classification on the basis of the calculcation

procedure of the preparation directive.

12. ECOLOGICAL INFORMATION

AOX-ADVICE: No dangerous componenets.

74/464/EC: Not applicable.

GERNERAL INFORMATION: Ecological data not available.

13. DISPOSAL CONSIDERATIONS

DISPOSAL/ PRODUCT: For recycling, contact manufacturer. Disposal in an incineration plant in

accordance with the regulations of the local authorities.

WASTE NO. (RECOMMENDED): 70699

DISPOSAL/ CONTAMINATED Uncontaminated packaging may be taken for recycling. Packaging that cannot be

PACKAGING: cleaned should be disposed of as for product.

14. TRANSPORT REGULATIONS

CLASSIFICATION ACCORDING TO ADR:

DECLARATION: No dangerous goods

LABELLING

FACTOR, ADR 1.1.3.6

LQ, ADR 3.4.6

HAZARD-NO

LABELLING

VAPOUR PRESSURE (kPa)

CLASSIFICATION ACCORDING TO ADR:

DECLARATION: Not classified as dangerous goods

LABELLING:

LQ, (I/kg):

EmS:

CLASSIFICATION ACCORDING TO ADR:

DECLARATION: Not classified as dangerous goods

LABELLING: LABEL:

BiOrigins, 19-20 Sandleheath Industrial Estate, Fordingbridge, Hampshire, SP6 1PA, UK

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: Not applicable.

SOURCES OF DOCUMENTATION: 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.
OBSERVE EMPLOYMENT RESTRICTION Not applicable.
VOC, 1999/13/EC: Not applicable.
CUSTOMS TARIFF Not determined.
UBA- REGISTRATION Not applicable.
648/2004/EC Not applicable.

MODIFIED POSITION: None.

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

Enterobacteriacae

E-coli

Yeast & Moulds

Salmonellae

Max. 3000/g

Negative in 1 cfu/g

Negative in 1 cfu/g

Max. 100/g

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 °C / 60-90 °F.

Storage below 16 °C/60 °C can cause separation.



Vegetarian and Vegan Suitability

TO WHOM IT MAY CONCERN

Re: Suitability for Vegetarians and Vegans

Product: 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.