

LECITHIN
Soy Lecithin bacteriological grade**DESCRIPTION**

Lecithin can be used as supplement in liquid or solid media for the inactivation of the activity of preservatives contained in cosmetic products.

TYPICAL ANALYSIS

Acetone insoluble substances.....	97%
Acid value.....	23.6
Peroxide value.....	< 1
Moisture.....	< 0.5%
pH.....	6.2-6.6
Total plate count.....	< 120 CFU/g
Transgenic DNA.....	not detectable
Yeast, Moulds, E.coli, Salmonella.....	negative/g

PACKAGING**41EAT0242****Lecithin****500 g**