Egg Yolk Lecithin PL-30S Egg Yolk Oil

Kewpie Corporation

"Egg Yolk Lecithin PL-30S" is a high quality egg yolk oil produced from egg yolk by our original extraction technology and contains high level of phospholipids.

EXCELLENT FEATURES OF Egg Yolk Lecithin PL-30S

Egg Yolk Lecithin PL-30S is an orange-yellow colored oily substance containing more than 30% of phospholipids. It has high stability against heat and storage period. It can be used for wide range of food items to enhance rich egg flavor and nutrition, including nutritional supplements in soft-capsules.

It can also be used for cosmetics as emulsifier or emollient.

A TYPICAL COMPOSITION OF LIPIDS (by TLC/FID method)

Phosphatidylcholine	29.6~%
Phosphatidylethanolamine	4.7 %
Triglyceride	62.6~%
Cholesterol	$3.0 \ \%$

A TYPICAL COMPOSITION OF FATTY ACIDS

C16-0	C16-1	C18-0	C18-1	C18-2	C20-4	C22-6	Others (not identified)
25.6~%	2.7~%	9.6 %	42.1~%	12.7~%	1.9~%	0.5~%	5.0~%

A TYPICAL COMPOSITION OF NUTRIMENTS (per 100 g)

Calories	913	kcal
Protein	0	g
Fat	97	g
Carbohydrate	0	
Sodium	117	mg

USE

<For foods>

Apply $0.05\sim2.0\%$ of Egg York Lecithin PL-30S to foods which require heat treatment or pasteurization to have rich egg flavor.

Examples : cookies, biscuits, retort pouch foods (soup etc), margarine, shortening, custard, ice-cream and others.

<For cosmetics>

Phospholipids of Egg York Lecithin PL-30S exercises excellent emulsifying and emollient effects which is good for various cosmetic products.

Examples : hair-care products, skin creams, milky lotions, lip-sticks and lip creams, toiletries and others.

SPECIFICATIONS AND A TYPICAL ANALYSIS

<for foods=""> < for cosmetics ></for>					
	Specifications	Analysis		Specifications	Analysis
Description	Light orange- yellow viscous liquid , having a slight, characteristic odor.	Passed	Description	Pale yellow to brown viscous liquid, having a slight, characteristic odor.	Passed
Description			Identification (1)	Dissolve 2g of a sample in 3mL of petroleum ether, and add 30mL of acetone: a white to pale yellow insoluble matters is produced.	Positive
Acid Value	NMT 10	8		-	
Iodine Value	$65\!\sim\!85$	72		Take 0.2g of a sample in a decomposition flask, add 3mL of sulfuric acid and	
Peroxide Value	NMT 5.0meq/kg	0 meq/kg		SmL of nitric acid, and heat it gentry. Further add several 1 to 2mL portions of nitric acid, and heat until the	Positive
Water	NMT 1.0%	0.5%	(2)	solution becomes colorless or pale	
Heavy Metals	NMT 10µg/g	NMT 10µg/g		yellow. After cooling, add 10mL of water and 5mL of hexaammonium heptamolybdate TS: an yellow precipitate is produced.	
Arsenic	NMT 1.5µg/g	NMT 1.5µg/g	Acid Value NMT 10.0		7.9
Phospholipids	NLT 30.0%	34.6%	Saponification		
Loss on Drying	NMT 5.0%	1.5%	Value	$179 \sim 210$	194
Aerobic	NMT 300/g	NMT	Iodine Value	$65~\sim~85$	73
plate counts NMT 500/g 10/g		10/g	Unsaponifiable Matter	NMT 6%	3%
			Loss on Drying	NMT 5.0%	3.0%
			Peroxide Value	NMT 5.0meq/kg	0 meq/kg
			Protein	no blue-purple to red-purple color develops.	Passed
			Heavy Metals	NMT 10ppm	NMT10ppm
			Arsenic	NMT 2ppm	NMT 2 ppm

COMPOSITION

Ingredient Name	INCI Name	Composition 100 %	
Egg Yolk Oil	Egg Oil		

*This conforms to "Egg Yolk Oil" in The Japanese Standards of Quasi-drug Ingredients.

STORAGE AND EXPIRY

Storage : Store below $10^{\circ}C$

During the storage oil may be separated but does not affect the quality of PL-30S adversely, so stir it well before use.

Expiry : 12 months from the manufacturing date. (unopened, below 10°C) %1 months =30days

PACKING

1kg (in poly bottle/inner carton) \times 10 = 1 carton 15kg (in poly bag) \times 1 = 1 can

Kewpie Corporation Fine Chemical Division

1-4-13,Shibuya,Shibuya-ku,Tokyo,Japan 150-0002 Tel:81-3-3486-3086 Fax:81-3-5384-7879 URL http://www.kewpie.co.jp/english/fc/