



«BIOLER» LLP
Scientific & Manufacturing Enterprise

FOOD, FEED, PHARM. PHOSPHOLIPIDS. SUNFLOWER PHOSPHOLIPIDS TECHNOLOGY

CERTIFICATE OF ANALYSIS
Deoiled sunflower lecithin powder BIOLER™

Name of the examination	Character and standard	Results
Outward appearance	Free flowing powder without inclusions	appropriate
Smell and taste	Without smell and taste. The presence of slight smell and taste of oil are permissible	appropriate
Color	From yellow-gray to yellow-brown	appropriate
Mass percentage of moisture, n/m	1.4	0.6
Peroxide amount, mmol/kg ½O ₂ , n/m	10.0	0.1
Acid amount, mg KON/g, n/m	32.0	22.50
Mass percentage of substances indissoluble in toluene, n/m	2.0	0.1
Mass percentage of phospholipids, n/l	95.1	97.8
pH 1% water solution	6-7	6.4
Maintenance of toxic elements, mg/kg, n/m: lead cadmium arsenic mercury Aflatoxin B1	1.0 0.05 1.0 0.02 0.005	< 0.24 <0.011 < 0.0025 < 0.00015 < 0.001
Microbiological data: E coli in 0,01 g Salmonella in 25 g Yest (CFU/g) Moulds (CFU/g) Total Plate Count (CFU/g) B.cereus (CFU/g)	absent absent <100 <100 <5000 <50	absent absent <10 <10 <1000 <10
Radionuclides, Bk/kg, n/m ¹³⁷ Cs ⁹⁰ Sr	150 50	4.12 12.60
Residual solvent acetone, mg/kg	<20	4.3

Product corresponds of requirements of TUU 21.1-38873237-001:2013.

Guarantee term of keeping: not more than 24 months after production when stored in original packages at a cold and dry place.