



## **TECHNICAL DATA SHEET**

### **1. Product Description**

Phosphatidylcholine PC70 is a high-purity phospholipid (~70% PC) extracted from non-GMO soy lecithin. It is widely used in functional foods, beverages, dietary supplements, infant formula, and cosmetics for its excellent emulsifying properties, bioavailability, and nutritional benefits.

COA, TDS, and MSDS are available for free download.

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### **2. Chemical & Physical Properties**

Property	Typical Value
Appearance	Light yellow powder / viscous liquid
Odor	Mild lecithin-like
Phosphatidylcholine (PC)	~70%
Phosphatidylethanolamine (PE)	≤ 15%
Moisture	≤ 1.0%
Acid Value	≤ 2.0 mg KOH/g
Peroxide Value	≤ 5.0 meq/kg
pH (1% solution)	6.0 – 7.5
Solubility	Soluble in ethanol & chloroform, dispersible in water

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### 3.Specifications

Parameter	Specification
Phosphatidylcholine (PC)	68 – 72%
Phosphatidylethanolamine (PE)	≤ 15%
Moisture (%)	≤ 1.0
Acid Value (mg KOH/g)	≤ 2.0
Peroxide Value (meq/kg)	≤ 5.0
Heavy Metals (Pb)	≤ 10 ppm
Arsenic (As)	≤ 1 ppm
Microbial Limits	Total Plate Count ≤ 1000 CFU/g
	Yeast & Mold ≤ 100 CFU/g
	E. coli Negative
	Salmonella Negative

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### 4.Applications

Functional Foods & Beverages: Energy bars, protein powders, functional drinks; acts as an emulsifier and stabilizer.

Dietary Supplements: Capsules, soft gels, tablets; supports liver and brain health.

Infant Formula & Clinical Nutrition: Improves fat absorption and brain development.

Cosmetics & Personal Care: Emulsifier in creams, serums, liposomes; improves texture, stability, and delivery of actives.

Pharmaceutical Excipients: Carrier or emulsifying agent in nutraceutical or parenteral formulations.

Food-grade and nutraceutical-grade only; not intended for feed applications.

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### 5.Advantages

✔ High phosphatidylcholine content (~70%)

- ✓ Non-GMO, allergen-free, BSE/TSE free
  - ✓ Excellent emulsifying & solubility properties
  - ✓ Consistent batch-to-batch quality
  - ✓ Wide application in food, beverage, supplements, and cosmetics
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## **6.Packaging & Storage**

25 kg net weight per fiber or paper drum with PE liner

Shelf life: 24 months under proper storage

Store in a cool, dry, dark place; avoid moisture and sunlight

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## **7.Regulatory Status**

Food-grade / nutraceutical-grade; FCC / USP compliant

ISO / HACCP certified production

Free downloadable COA, TDS, MSDS available for customer verification