



TECHNICAL DATA SHEET

Product Name: Phospholipid Emulsion (Lecithin)

Product Description:

Phospholipid Emulsion is a natural lecithin-based product extracted from soybeans or egg yolk, formulated as a stable liquid emulsion. It is widely used as a food additive, feed supplement, emulsifier, and nutritional ingredient.

Composition:

The emulsion contains phospholipids (phosphatidylcholine, phosphatidylethanolamine, phosphatidylinositol), triglycerides, and water.

Physical Properties:

Appearance: Light yellow to amber liquid

Odor: Mild, characteristic

pH: 6.5 – 7.5

Solubility: Dispersible in water, oil, and aqueous systems

Applications:

Natural and safe, non-GMO options available

High emulsifying efficiency, improves texture and shelf life

Rich in phospholipids supporting liver, brain, and cellular health

Stable supply with long-term manufacturer partnerships

Packaging & Storage:

Packaging: 25kg / 200kg drums (liquid), 20kg / 25kg bags (powder type)

Storage: Cool, dry place, avoid direct sunlight and freezing

Shelf Life: 12 months from production date

Regulatory Status:

Food grade: Complies with FCC, ISO, and local food safety regulations

Feed grade: Meets feed additive regulatory requirements

COA, TDS, and MSDS available for download