

Lecithin, USDA Organic

Specification Sheet

Description: USDA certified organic, natural, nonionic emulsifier (occurs in most living cells) consisting of 4 phospholipids (phosphatidyl choline, -ethanolamin, -serin, -inositol), capable to bind water & fats (prevents fat-water separation), derived from soybeans. Dark amber, honey-like consistency, characteristic odor. Soluble in oils, partly soluble in alcohols, dispersible in water. HLB value approx. 4 (gives water-in-oil emulsions).

CAS: 8002-43-5

INCI Name: Organic lecithin

Benefits:

- Natural emulsifier and dispersing agent
- Excellent water binding ability (prevents moisture loss)
- Good emollient, anti-sticking and refatting properties
- Controls viscosity

Use: Can be added to formulas as is, add to oil phase. Typical use level is 0.5-5%. In creams and lotions mostly used as co-emulsifier together with other, more potent emulsifiers. For external use only.

Organic Standard: USDA; Certified by WA State Dept. of Agriculture

Applications: Lotions, creams, ointments, salves, body washes, shampoos, sun care products & after-sun products, body butter, makeup products.

Country of Origin: USA

Raw material source: Soybeans

Manufacture: Produced by water degumming the extracted oil of soybeans using various solvents.

Animal Testing: Not animal tested

GMO: GMO free

Vegan: Does not contains animal-derived components