



EGG YOLK LECITHIN LPL -10P

Functional Egg Yolk Powder

Q.P. CORPORATION

Q.P. EGG YOLK LECITHIN LPL-10P is a functional egg yolk powder, produced from fresh egg yolk, by hydrolyzing with enzyme “phospholipase A₂”.

It maintains the condition of “lipoprotein”, the complex of the Lecithin and protein, as it is naturally in the egg yolk.

It contains approximately 10% of Lysolecithin, partly converted from lecithin enzymatically.

LPL-10P is easy to use widely in various kinds of food, such as emulsified food, starchy food, etc.

USAGE

Addition of only 0.5-2.0% of LPL-10P to food improves the stability of emulsifier and the texture, or prevents starch from deterioration for foods such as emulsified fats, cream, cookies, biscuits, processed meat, powdered foods, etc.

Also it is possible to use instead of egg yolk.

CHARACTERISTICS

Lipoprotein

In the egg yolk, Lecithin forms complex with protein, called lipoprotein.

Generally lipoprotein is known to improve the stability of emulsifier much more than separated lecithin and protein itself. This lipoprotein condition is maintained in LPL-10P.

High heat-resistance

LPL-10P has a high heat-resistance. 1% solution of LPL-10P is not coagulated even after being sterilized at 121 °C for 20 minutes.

Powdered product

LPL-10P is powder, easy to blend with powder ingredients.

Enzyme is inactivated

The phospholipase A₂ is inactivated by our unique method after hydrolysis.

Therefore LPL-10P can be used widely in various kinds of foods without affecting the quality.

SPECIFICATIONS AND RESULTS (representative sample)

	SPECIFICATIONS	RESULTS
DESCRIPTION	Pale yellow powder with slight characteristic odor .	Passed
MOISTURE	NMT 6.0 %	2.2 %
CRUDE FAT	NLT 50.0 %	64.0 %
CRUDE PROTEIN	NLT 30.0 %	35.5 %
HEAVY METALS	NMT 10 ppm	NMT 10 ppm
ARSENIC	NMT 2 ppm	NMT 2 ppm
AEROBIC PLATE COUNTS	NMT 5,000 / g	5 0 / g
COLIFORMS	Negative / 0.1 g	Negative / 0.1 g

NUTRITION FACTS (per 100g) (representative sample)

*Calories	752 kcal
Protein	32.6 g
Fat	64.9 g
Carbohydrate	less than 0.5 g
Sodium	297 mg
Water	1.2 g
Ash	1.3 g

* : The value of energy is calculated based on the conversion factor in fifth edition of standard tables of food composition in Japan.

STORAGE AND EXPIRATION PERIOD

Storage : Store below 10°C

Expiration period : 1 year from manufacturing date. (unopened, below 10 °C)

PACKING

5kg × 2



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