EGG YOLK LECITHIN LPL-20S

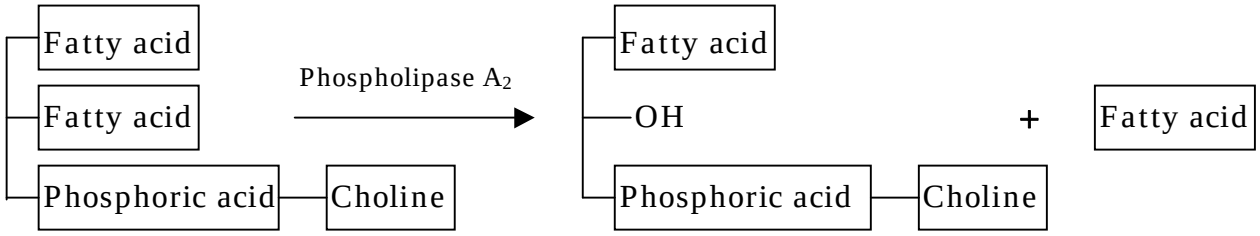
Enzymatically Decomposed Egg Yolk Oil

Q.P. CORPORATION

Q.P. EGG YOLK LECITHIN LPL-20S is an enzymatically treated egg yolk oil produced by hydrolyzing fresh egg yolk with phospholipase A_2 and extracting the fat and lipid components.
LPL-20S contains a significant amount of lysolecithin or lysophosphatidylcholine (LPC) leaving no trace of enzyme.
Since LPL-20S has a high nutritive value, high emulsifying ability and is also easilydigested, it may be very useful for various kinds of foods such as emulsified foods,starchy foods, etc.

WHAT IS LYSOLECITHIN ?

Following consumption of egg yolk, the lecithin or phosphatidylcholine (PC) in the egg yolk is enzymatically hydrolyzed into lysolecithin in the small intestines and then digested. Therefore, lysolecithin may be considered a better source of the phospho-lipid concerning human absorption. The following describes the formation of LPC from PC.



PC LPC

Lysolecithin has a hydroxyl group in the ß position rather than a fatty acid. Compared with lecithin, lysolecithin can form a more stable O/W emulsion due to its higher hydrophilic properties.
Generally, the stability of emulsion using LPL-20S is superior to other emulsifiers especially in salted or foods in the lower pH range.
Also lysolecithin can make a complex with amylose of starch and prevent the starch from aging and improve the quality of foods.
These remarkable effects make LPC a superior choice over PC.

NUTRITION FACTS (per 100g) (representative sample)

Calories	913	kcal
Protein	0	g
Fat	97	g
Carbohydrate	0	g
Sodium	206	mg

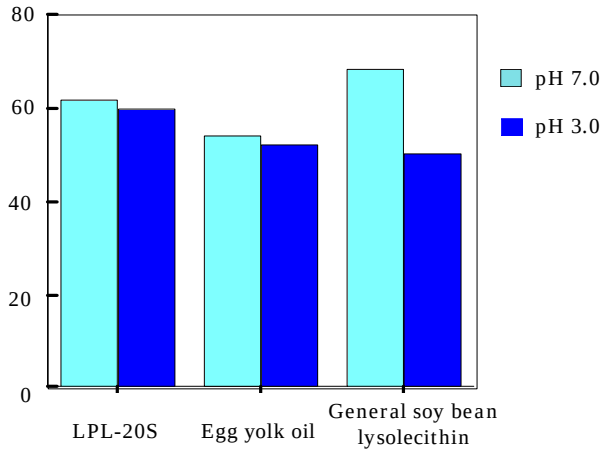
SPECIFICATIONS AND RESULTS (representative sample)

	SPECIFICATIONS	RESULTS
ACID VALUE	NMT 40	24
IODINE VALUE	65 – 85	73
PEROXIDE VALUE	NMT 5 meq/kg	0 meq/kg
HEAVY METALS	NMT 10 ppm	NMT 10 ppm
ARSENIC	NMT 2 ppm	NMT 2 ppm
INSOLUBLE MATTERS WITH ACETONE	NLT 20 %	26 %
LOSS ON DRYING	NMT 5.0 %	1.4 %
AEROBIC PLATE COUNTS	NMT 1,000/g	NMT 10/g

THE STABILITY TEST OF EMULSION (Salad oil : water : emulsifier = 50:50:0.2)

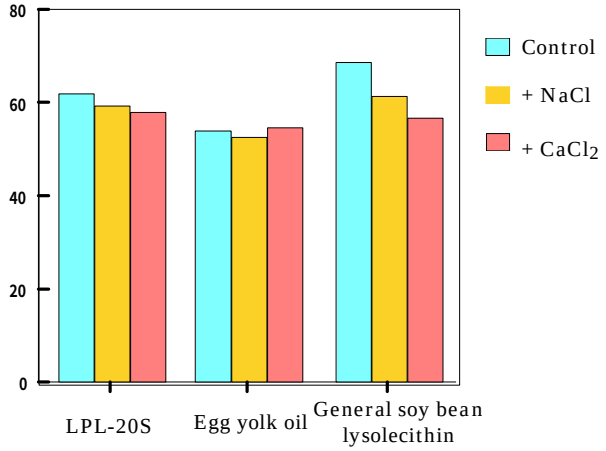
Stability of emulsion at different pH

(after standing for 1 hour at 80ºC)



Stability of emulsion under adding of salt

(pH 7.0, after standing for 1 hour at 80ºC)



STORAGE AND EXPIRATION PERIOD

Storage : Store below 10ºC

Even though during the storage period, due to a difference in the melting point of components, some oil separation may be observed, this does not mean the quality change. Blend well before use.

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

PACKING

1kg × 6

15kg × 1

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