

Egg Yolk Lecithin PL-100P

Hydrogenated Egg Yolk Lecithin

Kewpie Corporation

“Egg Yolk Lecithin PL-100P” is a hydrogenated egg yolk lecithin produced from egg yolk by our original extraction technology.

EXCELLENT FEATURES OF Egg Yolk Lecithin PL-100P

Egg Yolk Lecithin PL-100P has high emulsifying property which comes from its phospholipids composition. It has high stability against oxygen and light in addition to high heat.

It can be used for wide range of cosmetics as an emulsifier, including skin lotion and facial cream.

A TYPICAL COMPOSITION OF LIPIDS (by TLC/FID method)

Phosphatidylcholine	83.2 %
Phosphatidylethanolamine	14.2 %
Lysophosphatidylcholine	0.7 %
Triglyceride	< 0.1 %
Cholesterol	1.8 %

A TYPICAL COMPOSITION OF FATTY ACIDS

C16-0	C18-0	C20-0	C22-0	others(not identified)
28.8 %	56.9 %	8.2 %	5.0 %	1.2 %

SOLUBILITY IN DIFFERENT SOLVENTS

solvent \ concentration	1 %					5 %				
	30°C	40°C	50°C	60°C	80°C	30°C	40°C	50°C	60°C	80°C
Glycerin	△	△	△	△	○	×	×	△	△	△
Propyleneglycol	△	△	○	○	◎	×	×	△	△	◎
1,3-Butyleneglycol	△	△	△	△	○	×	×	×	△	○
10% Ethanol aq.	×	×	△	△	△	×	×	△	△	△
Liquid paraffin	△	△	○	○	◎	△	△	△	△	◎
Pure water	×	×	△	△	△	×	×	△	△	△

◎: Completely dissolved (transparent) ○: Almost dissolved (with a little insoluble residue)
△: Dispersed ×: Insoluble

USE

Emulsifier for skin lotions, facial creams and other cosmetics.

SPECIFICATIONS AND A TYPICAL ANALYSIS

	Specifications	Analysis
Description	White to pale yellow powder, having a slight, characteristic odor.	Passed
Identification (1)	Dissolve 1g of a sample in 3mL of chloroform, and add 30mL of acetone: a white precipitate is produced.	Positive
(2)	Weigh 1g of a sample in a platinum dish, add 5mL of sodium carbonate solution (1 in 10), first heat it to carbonize, after carbonization, incinerate it at 600°C for 1 hour. After cooling, then decompose adding 5mL of 60% perchloric acid, 5mL of nitric acid and 25mL of water with heating and filter it. To 15mL of the filtrate add 20mL of hexaammonium heptamolybdate TS, and heat: an yellow precipitate is produced.	Positive
Acid Value	NMT 25	14
Iodine Value	NMT 5	1
Peroxide Value	NMT 5meq/kg	0meq/kg
Clarity of solution	Dissolve 1g of the sample in 10mL of chloroform : the solution is transparent.	Passed
Heavy Metals	NMT 10ppm	NMT 10ppm
Arsenic	NMT 2ppm	NMT 2ppm
Nickel	no red color develops	Passed
Loss on Drying	NMT 5.0%	1.0%
Phospholipids	NLT 90.0%	93.9%
Aerobic plate counts	NMT 1,000/g	NMT 10/g
Mold and Yeast	NMT 300/g	NMT 10/g

COMPOSITION

Ingredient Name	INCI Name	Composition
Hydrogenated egg yolk lecithin	Hydrogenated Lecithin	100 %

*This conforms to “Hydrogenated Egg Yolk Lecithin ” in The Japanese Standards of Quasi-drug Ingredients.

STORAGE AND EXPIRY

Storage : Store below 10°C

Expiry : 36 months from the manufacturing date. (unopened, below 10°C)

※1 months =30days

PACKING

1kg (in aluminum pouch) × 1 ~ 5 = 1 carton

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