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LS

**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

LS/T 3219-1994

Replacing LS/T 3219-1994

**Soybean lecithin
(English Translation)**

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard replaces LS/T 3219-1994 "General Technical Conditions for Phospholipids". This standard is compared with LS/T 3219-1994, except for editorial the main technical changes outside the revision are as follows.

--- Revise the original standard as a product standard;

--- Increased terms and definitions, classification and quality indicators of transparent phospholipids;

--- Combine the original standard sensory indicators into the quality requirements of Chapter 5;

--- Concentrated soybean phospholipids were deleted and classified, the hydration test quality index was deleted, and the color, moisture, n-hexane insoluble matter, acetone were revised.

Insoluble matter, acid value, and peroxide value range;

---Powder soy lecithin removes the phosphorus content, emulsion stability quality index, increases the peroxide value index requirements, and at the same time revised the color and water Fraction, n-hexane insoluble matter, acetone insoluble matter, acid value index range;

---Divided soybean phospholipids to remove the emulsion stability quality index, increase the phosphatidylcholine index requirements, and revised the first-grade ethanol soluble Quality requirements of the object.

This standard was proposed by the National Grain Administration.

This standard is under the jurisdiction of the National Grain and Oil Standardization Technical Committee (SAC/TC270).

This standard was drafted. National Academy of Food Science Research Institute, Wuhan

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1 Scope

This standard specifies the terms and definitions, classification, quality requirements, inspection methods, inspection rules, labels, packaging, storage and transportation of soybean phospholipids.

Loss requirements.

This standard applies to edible commodity soybean phospholipids.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article.

Pieces. For undated references, the latest edition (including all amendments) applies to this document.

GB 2716 Edible vegetable oil hygiene standard GB 2760 food safety national standard food additive use standard GB 2761 National Food Safety Standard for Mycotoxins in Foods GB 2762 National Standard for Food Safety GB 2763 National Food Safety Standard Maximum residue limits for pesticides in foods GB 5009.3 National Food Safety Standard Determination of Moisture in Foods GB/T 5009.37 Analytical method for hygienic standard of edible vegetable oil Determination of iodine value of animal and vegetable oils GB/T 5532 GB/T 5537 Determination of phospholipid content in grain and oil GB 7718 National Food Safety Standards for Prepackaged Food Labels GB/T 21493 Determination of phosphatidylcholine, phosphatidylethanolamine and phosphatidylinositol in soybean phospholipids GB 28050 Food Safety National Standard Prepackaged Food Nutrition Labelling General GB 28401-2012 National Food Safety Standard Food Additives Phospholipids GB 29921 National Food Safety Standards for Limits of Pathogenic Bacteria in Foods SN/T 0802.2 Test method for import and export of phospholipid acetone insoluble matter

3 Terms and definitions

The following terms and definitions apply to this document.

A phosphorus-containing lipid which is insoluble in acetone extracted from soybean crude oil is a general term for phospholipid-based lipids.

Among them, soybean hydration phospholipid (soybeanhydrating lecithin) is obtained by hydration degumming, gel separation and dehydration of soybean crude oil.

Yellow thick.

A plastic or viscous product made from soy hydrated phospholipids by vacuum dehydration, concentration, cooling, etc. Standard soy phospholipid (standardlecithin).