

## FINAMUL 1909

**Description:** Finamul 1909 is an emulsifier based on vegetable oil (Non GMO).A replacement of Soya lecithin in Chocolate coating and compound recipes.

**INCI Name:** Ammonium Phosphatide (E442) / Lecithin YN.

**Specifications:**

|                       |               |
|-----------------------|---------------|
| Appearance            | Liquid        |
| Lipid source          | Vegetable oil |
| Phosphorus content ,% | 3.0 – 3.4     |
| Hexane Insoluble,%    | 2.5 max.      |

(Slight variations of the specifications stated due to raw materials and production conditions are possible, though they have no influence on the application properties described)

**Major Applications:**

Finamul 1909 is used in chocolates as the main emulsifier.

Finamul 1909 reduces viscosity and improves the flow properties in chocolate coatings performing better than Soya lecithin.

Finamul 1909 increases the yield value of the chocolate more than Soya lecithin.

Finamul 1909 need not be heated before use due to it's low viscosity.

**Use Level:**

Finamul 1909 can be used at the same use levels as lecithin, However, at use level above 0.4%, it's superior performance can be noticed distinctly.

Finamul 1909 should be added to the chocolate mass approx.1 hour before finishing the conching process & if required, a small quantity may be added during mixing.

**Storage:**

To be stored in original packed conditions in cool & dry place, away from heat/direct sunlight & moisture. Prolonged storage above 35°C should be avoided.

*Stir well before use.*

**Shelf Life:**

12 months from the date of production, if stored under ideal storage conditions.

**Legal Status:**

Due to the fact that legislation on application of this product in foodstuffs may vary from country to country, the local food law should always be examined.

**Packing:**

180 Kgs. - Steel drum.

**Additional Information:**

MSDS/Non- GMO/Allergens Certificates are available upon request.