

Native Egg Yolk Lecithin

Cat. No. Lecithin-08E **Lot. No.** (See product label)

SPECIFICATION

Product Overview

Species	Egg Yolk
Description	Egg Yolk Lecithin is a phospholipid mixture extracted from fresh egg yolk through advanced technologies. Its main component is phosphatidylcholine (PC, about 80%), and it also includes phosphatidylethanolamine (PE, about 15%) and a small amount of other lipids such as triglycerides, cholesterol and fatty acid. Since the ratio of its PC to PE is similar to the natural ratio in egg yolk, Egg Yolk Lecithin shows sound emulsifying properties, thus being suitable as an emulsifier for various nutritional and drug-carrying fat emulsions.
Tag	Non
Form	Pale yellow powder or small solid masses
CAS No.	93685-90-6
NMPA CDE registration no.	F20190001254(A)
USFDA DMF No.	15449
Quality grade	Injection
Quality standards	Conforms with USP, JP, ChP standards

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Applications

Nutritional fat emulsion(e.g. 20%, 30% fat emulsion),Drug carrier fat emulsion (e.g. flurbiprofen axetil, propofol),Microemulsion (e.g. aprepitan)

Storage

At -20 centigrade, protect from light.

*In solvent : -80 centigrade, 6 months; -20 centigrade, 1 month (protect from light)

GENE INFORMATION**Official Symbol**

Lecithin

Synonyms

Lecithin

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