

Lecithin from egg *BioChemica*

L-α-Phosphatidylcholine

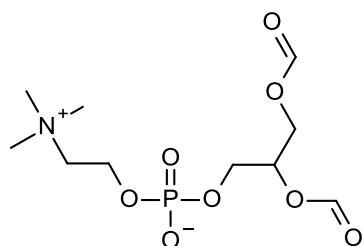
Product No. A0893

Description

Lecithin is a natural constituent in all living cells with essential functions for humans, animals and plants. The term "Lecithin" describes the complex mixture of phospholipids and other natural occurring concomitant components like triglycerides, fatty acids, sterols and glycolipids.

Applications: Lecithin and fractions thereof are used as excipients for technological purposes or as physiologically active ingredients in various applications. In addition, in life sciences the phospholipid is frequently used in liposomes and lipid bilayers for the study of biological membranes.

The different types of lecithin are characterized by the content of polar lipids (Acetone insolubles not less than 50%) and their phospholipid composition which determines the functionality of lecithin in the different applications. Phospholipids are the value providing components in lecithin. Amongst them, phosphatidylcholine (PC) is of particular interest.



Phosphatidylcholine is the major component of Lecithin

Our Lecithin derived from eggs (treated by spray drying) is produced with acetone and ethanol extractions. The typical composition of Lecithin from egg *BioChemica* A0893 is*:

Phosphatidylcholine	min. 60 %
Lysophosphatidylcholine	max. 3 %
Nonpolar lipides	max. 20 %
Water (K.F.)	max. 2 %

*: for more parameters tested, please see our specification.

Storage: -20°C
shipment on wet ice