

Giio Gran 100

Lecithin Granules



Description

Giio Gran 100 - Lecithin Granules: Innovative Solution for mono gastric animal feed.

Functional Properties

Lecithin is always best nutritional & natural emulsifier considered by nutritionist for monogastric animals like pigs & poultry. Lecithin in Liquid form is always difficult to use & accurately dose. It is mainly due to following drawback of Liquid Lecithin.

- ▶ Very high viscosity, more than 120 poise. Makes it difficult to handle.
- ▶ Plasticity makes finished product sticky.
- ▶ Poly Unsaturated fatty acids are prone for oxidation.
- ▶ For accurate dosing liquid Lecithin need to be dissolved in liquid fat before use. It is not user friendly product.
- ▶ There are carrier based Lecithin powder available on Silica gel, Soya protein or eco versions on corncob. But these products are having very high ash / fiber contents, poor shelf life due to high poly unsaturated mixture are not homogenous & low on energy value.



Whereas de oiled Lecithin powder overcomes these weaknesses but it's highly hygroscopic nature makes it difficult to use.

Production Process

- ▶ De-Oiled Liquid Lecithin to remove unsaturated oil
- ▶ Replace unsaturated oil in Lecithin by naturally crystallized hard fat.
- ▶ Granulation

Packing

20 kg PP bags packed in Carton.

Storage

Store in cool <30 C and dry place, in original unopened bags, without direct exposure to sunlight.

Shelf Life

Minimum 12 months from the date of manufacturing and so long as cartons are not kept open.

Specifications

Parameters	Giio Gran 100
Acetone Insoluble	> 60%
Hexane Insoluble	< 0.3%
Free Fatty Acid	< 12%
Acid Value	< 25
Moisture	< 1.5%
Total Fatty Matter	> 95%
ME	8300 kcal / kg

Appearance: Yellow to brown cylindrical granules

Disclaimer: Above information is provided to best our knowledge. Users should verify the specifications and dosage.



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