

Phosphatidylcholine from soybeans

Cat. No. EXTZ-912

Lot. No. (See product label)

Introduction

Description

Phosphatidylcholine from soybeans is the principal phospholipid isolated and purified from soybean lecithin, obtained as a light yellow to brownish waxy powder or granule. Each molecule consists of a glycerol backbone esterified with predominantly linoleic and palmitic acids and a phosphocholine head group, giving the material strong amphiphilic and emulsifying character. It is an essential structural lipid of biological membranes and one of the most important natural emulsifiers. In nutrition, soybean phosphatidylcholine is a major source of choline and is used in dietary supplements and functional foods supporting liver and brain health. In cosmetics it acts as an emollient, skin-conditioning agent, and liposome-forming lipid for advanced delivery systems. In pharmaceutical technology it is the key phospholipid for liposomal and emulsion drug delivery systems.

Applications

Food, Cosmetic, Pharmaceutical

Product Information

Source

Soybean lecithin

Appearance

Light yellow to brownish waxy powder

Form

Powder

Solubility

Soluble in ethanol and oils; dispersible in water forming liposomal structures