The soybean lecithin have some qualities and characteristics that for analyze it, is necessary to know about its solubilization in solutes non polar or organics. The goat of this study was to define the best solvent for the soybean lecithin behind the physical chemistry method adapted to measure the moisture of foods described by Institute Adolf Lutz (2002). Ten different solvents were used: acetone, benzene, cycle-hexane, chloroform, hexane, methanol, ethanol, pentane, propane e toluene. Among of this ten solvents, only the hexane was the solvent that presented characteristics 100% non-polar. The results demonstrated that the solvent toluene was better for dilute the soybean lecithin and the hexane was the second. Thus, verified that the lecithin studied presented compounds polar. This result shows the solvent that diluted more the phospholipids and others compounds hydrophobics, which corresponded about 95% of the total constituents of lecithin commercial used. However, the conclusion was for use the hexane as a solvent for lecithin in others analyses, because it is more common in industries to extract the soybean oil rude, it is facilitated and this solvent is less expensive than the toluene.