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GELATINE

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USt-Id.Nr.: DE 811934837  
 GLN: 4000147000006

<b>PRODUCT SPECIFICATION</b> Edible Powder Gelatine 160 Bloom 25kg	Date: 21.06.2023
	Raw material: 100 % Pig Skin
	Shelf life: 3 years
	Storage conditions: Room temperature, dry without smell

Physical-Chemical Characteristics	Specification
Gel Strength (6,67%, 10°C)	150 - 170 Bloom
Particle size	20 - 30 Mesh
pH (5% / 60°C)	4,9 - 5,6
Turbidity	≤ 50 NTU
Moisture (105°C / 17h)	≤ 15 %
H2O2	≤ 10 ppm
SO2	≤ 10 ppm
Ash (550°C)	≤ 2 %
As	≤ 1 ppm
Cd	≤ 0,5 ppm
Cr	≤ 10 ppm
Cu	≤ 30 ppm
Hg	≤ 0,15 ppm
Pb	≤ 5 ppm
Zn	≤ 50 ppm

Microbiological Characteristics	Specification
Total aerobic bacteria	≤ 1000/g
E.Coli	0/10g
Salmonella	0/25g
Anerobic sulphite-reducing bacteria (no gas prod.)	≤ 10/g

Quality conform to the requirements of regulation (EC) No. 853/2004 and to the GME standard code bacteriological specification food grade gelatine.

EWALD-GELATINE GmbH



Management System  
 ISO 9001:2015  
 FSC C20066  
 www.tuv.com  
 ID 90909429

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