

Pork Gelatine 180°Bloom 20 mesh food grade**TECHNICAL SPECIFICATIONS**

No: 000007/02/2023

PRODUCT NAME : Pork Gelatine 180°Bloom 20 mesh food grade**CAS:** 9000-70-8**REACH:** Food product not required**GMO:** Free from GMO**ALLERGENS:** Does not contain allergens**BSE/TSE:** Does not pose a BSE/TSE risk**EXPIRATION DATE:** 60 months from the date of production**COUNTRY OF ORIGIN:** Poland**APPEARANCE :** Light straw to straw colored grains.**ODOR AND TASTE:** characteristic odor and taste, unacceptable foreign smell.

1. Physico-chemical properties and chemical impurities

Parameter	Unit	Lower Limit	Upper Limit
Gel strength Bloom		170	190
Fragmentation mesh		20	
pH		4.0	7.0
Wetness	[%]		14
Coloring	[%]	60	
Transparency	[%]	90	
Ash content	[%]		2
SO ₂	[mg/kg]		10
H ₂ O ₂	[mg/kg]		10
Arsenic	[mg/kg]		1
Lead	[mg/kg]		5
Cadmium	[mg/kg]		0.5
Mercury	[mg/kg]		0.15
Chrome	[mg/kg]		10
Copper	[mg/kg]		30
Zinc	[mg/kg]		50

2. Nutritional value in 100 g of the product

Parameter	Unit	Limit
Energy value	[kJ/kcal]	1516 / 357
Fat	[g]	0
Saturated fatty acids	[g]	0
Carbohydrates	[g]	0.2
Sugars	[g]	0
Fiber	[g]	< 0.5
Protein	[g]	89
Salt	[g]	0.20

3. Microbiological testing

Parameter	Unit	Limit
Total number of anaerobic bacteria	[in 1 g of product]	< 1000
Salmonella	[in 25 g of product]	absent
coli bacteria	[in 1 g of product]	absent
Coagulase-positive staphylococci	[in 0.1 g of product]	absent
Clostridium perfringens	[in 1 g of product]	absent
Anaerobic spore-forming bacteria that reduce sulfites	[in 1 g of product]	< 10

4. Storage conditions

Store in a dry and airy place, away from hygroscopic substances and odor emitters. Storage temperature not higher than 20°C. Humidity not higher than 85%.

5. Packing

Paper bags with an inner polyethylene layer with a net weight of 20 or 25 kg or as agreed with the customer. The bags are placed on a wooden pallet, secured with stretch foil.

The certificate was made on the basis of the supplier's certificate. The data contained in this certificate were prepared on the basis of certificates and quality standards of suppliers or manufacturers and on the basis of tests in the factory laboratory.

Prepared by

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