

**Gelatine beef Bloom 240-260 mesh 20 food grade****TECHNICAL SPECIFICATIONS**

No: 001204/04/2023

**PRODUCT NAME :** Gelatine beef Bloom 240-260 mesh 20 food grade**CAS:** 9000-70-8**REACH:** Food product not required**APPEARANCE :** Grains yellow to amber

Parameter	Unit	Limit
Particle size	[ mesh ]	20
Gel Strength (Bloom) % 6,67; 10°C; AOAC		240 - 260 (±10%)
Viscosity	[ mPa.s ]	2.00 - 4.50
Clarity	[ % Transmittans 620 nm ]	min 90
Color	[ % Transmittans 450 nm ]	min 75
Ash	[ % ]	max 1.00
Moisture	[ % ]	max 12.00
pH		5.00 - 6.50
SO <sub>2</sub>	[ ppm ]	max 10
H <sub>2</sub> O <sub>2</sub>	[ ppm ]	max 10
Arsenic As	[ ppm ]	max 1
Cadmium Cd	[ ppm ]	max 0.5
Copper Cu	[ ppm ]	max 30
Mercury Hg	[ ppm ]	max 0.15
Lead Pb	[ ppm ]	max 5
Zinc Zn	[ ppm ]	max 50
Chrom Cr	[ ppm ]	max 10
Total Aerobic count	[ CFU/g ]	max 10 <sup>3</sup>
Coliforms		max 10
Escherichia coli		max 10
Enterobacteriaceae		max 10
Salmonella species	[ kob/25g ]	Not detected
Sulfide Reducing anaerobes	[ CFU/g ]	max 10

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.

### **1. Ingredients**

Gelatine is 100% bovine gelatin. It does not contain any product obtained from pork . 100% Halal

### **2. Packaging and Storage**

The product should be stored in a cool and dry place.

Box shipments are made in 25 kg kraf packages or 1 tone bigbag on 100x120 cm pallets.

### **3. Shelf life**

5 years from production date if the above mentioned recommended storage condition are respected

### **4. Allergens**

Gluten free, do not contain any allergens, sulfur dioxide in 10 ppm.

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