

TECHNICAL DATA SHEET

Product: **FISH EDIBLE GELATINE 100 - 280 BLOOM** *Lapi code: GALF 10 - 28*

Definition: Gelatine obtained by the hydrolysis of collagen present in fish skin.
Identification: Gelatine of fish raw material typically contains a minimum of 10% Hydroxyproline.
Classification: Edible, according to Reg. EC 853-2004.
Best Before: 5 years from production date.

Organoleptic Characteristics

Colour	Yellow pale
Appearance	Granules / powder
Odour	Characteristic

Chemical-Physical Characteristics

Parameter	Specifics	Analytic method
SO ₂	< 10 ppm	ICQG302
H ₂ O ₂	< 10 ppm	ICQG302
pH	4,5 – 6,0	ICQG303: 6,67 %, 45°C
Isoelectric point	6,0 – 9,5	ICQG309: 2 %, 30° C
As	< 1ppm	ICQG324: AAS – FIAS
Pb	< 5 ppm	ICQG322: AAS
Cd	< 0,5 ppm	ICQG322: AAS
Hg	< 0,15 ppm	ICQG324: AAS – FIAS
Cr	< 10 ppm	ICQG322: AAS
Cu	< 30 ppm	ICQG322: AAS
Zn	< 50 ppm	ICQG322: AAS
Proteic contents	> 85 %	NTK N x 5.55
Lipid contents	< 1,0%	Extraction with ether
Gel-strength	100 – 280 g bloom	AOAC: 6.67%, 10°C, 17h
Turbidity	< 50 FTU	GME
Grinding	8- 70 mesh	Sieve ASTM

Microbiological Characteristic

Parameter	Specifics	Analytic method
Total aerobic count	< 1000 cfu/g	ICQG500: 30°C
E. coli	Neg/10g	ICQG507
Salmonella	Neg/25g	ICQG501
Anaerobic Spores	< 10 cfu/g	ICQG504