



# Lapi Gelatine

The Italian Art of Making Gelatine



FISH

Gelatine

## FISH SKIN GELATINE (Food Grade)

### PRODUCT DESCRIPTION

Lapi Fish Gelatine is obtained by the partial alkaline hydrolysis of the collagen present in fish skin. Thanks to its versatility and its being thermo-reversible, Lapi Gelatine is used in several applications, such as confectionery, candies, dairies, ice-creams, meats and for the clarification of drinks. Its functionalities include gelling, stabilizing, emulsifying, film forming, thickening, water binding, foaming powder and fining.

### CUSTOMIZATION

Lapi Gelatine offers solutions and customized specifics per each application.

### STORAGE INFORMATION

Store in original package away from heat and humidity at room temperature.

### PACKAGING: BAGS

Paper bags of 15-20-25 Kg and big bags of 500-1000 Kg.

### BEST BEFORE

5 years from production date.

## CHEMICAL-PHYSICAL CHARACTERISTICS

| PARAMETER                                  | SPECIFICS         | ANALYTIC METHOD       |
|--|-------------------|-----------------------|
| Gel - strength                             | 150 – 250 g bloom | GME                   |
| Viscosity                                  | 1.50 - 5.00 mPa.s | GME                   |
| Grinding                                   | 8 - 70 mesh       | Sieve ASTM            |
| pH   | 4.50 – 6.00       | GME                   |
| Sulfites (SO <sub>2</sub> )                | <10 ppm           | ICQG302               |
| Peroxides (H <sub>2</sub> O <sub>2</sub> ) | <10 ppm           | GME                   |
| Arsenic                                    | <1 ppm            | GME                   |
| Lead                                       | <5 ppm            | GME                   |
| Cadmium                                    | <0.5 ppm          | GME                   |
| Mercury                                    | <0.15 ppm         | GME                   |
| Chromium                                   | <10 ppm           | GME                   |
| Copper                                     | <30 ppm           | GME                   |
| Zinc                                       | <50 ppm           | GME                   |
| Proteic contents                           | >85 %             | NTK N x 5.55          |
| Lipidic contents                           | <1.00 %           | Extraction with ether |
| Turbidity                                  | <50 FTU           | GME                   |

## MICROBIOLOGICAL CHARACTERISTICS

| PARAMETER                          | SPECIFICS    | ANALYTIC METHOD |
|------------------------------------|--------------|-----------------|
| Total aerobic count                | < 1000 cfu/g | GME             |
| E. coli                            | Neg/10g      | GME             |
| Salmonella                         | Neg/25g      | GME             |
| Sulphite reducing anaerobic spores | < 10 cfu/g   | GME             |

\*GME: Gelatine Manufacturer of Europe

\*Eu.Ph: European Pharmacopoeia



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| NUTRITIONAL VALUE  | RESULTS PER 100 g  |
|--------------------|--------------------|
| Energy value       | 347 Kcal / 1453 KJ |
| Proteins           | > 85 g             |
| Carbohydrates      | < 1 g              |
| of which sugars    | < 0.1 g            |
| Edible fibres      | < 1 g              |
| Fats               | < 0.1 g            |
| of which saturated | < 0.05 g           |
| Sodium Chloride    | 0.002 g            |
| Water              | < 15.00 g          |
| Ash                | < 2.00 g           |

### REGULATORY STATUS

Lapi Fish Gelatine complies with most international edible regulations in force at the date of issue of this datasheet, including the European Regulations (EC) N°853/2004, N°2073/2005, (EU) 355/2016. However, we recommend that the customer ensures that this product is in compliance with local regulation in force, particularly in the countries where the finished product is to be consumed.

The values given are based on average Lapi Gelatine monitoring data (2010 - 2020) at the time of printing. These values are for information only. Therefore it should not be construed as guaranteeing specific properties of the products described or their suitability for a particular application. Expression and presentation of the nutritional data are according to the regulation (EU) No 1169/2011.

This information is based on our present state of knowledge and is intended to provide general information on our products and their uses. It should not therefore be construed as guaranteeing specific properties of the products described or their suitability for a particular application. Any existing industrial property rights must be observed. The quality of our products is guaranteed under our General Conditions of Sale, and our quality assurance system in accordance with ISO 9001 and FSSC 22000.