

**TECHNICAL DATA SHEET**
**Product: EDIBLE BOVINE SKIN GELATINE 80-300 BLOOM**
*Lapi code: GAL 8-30*

**Definition:** Gelatine type B obtained by the partial hydrolysis of collagen present in bovine hides.  
**Identification:** Gelatine of bovine raw material typically contains a minimum of 10% Hydroxyproline.  
**Classification:** Food grade, according to Reg. EC 853-2004 and to REG. UE 355/2016  
**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 <sub>2</sub>	< 10 ppm	ICQG302
H <sub>2</sub> O <sub>2</sub>	< 10 ppm	ICQG302
pH	4.5 – 6.0	ICQG303: 6,67 %, 45°C
Isoelectric point	4.7 – 5.6	ICQG309: 2 %, 30° C
As	< 1 ppm	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	80-300 g bloom	AOAC: 6.67%, 10°C, 17h
Turbidity	< 50 FTU	GME
Grinding	8-70 mesh	Sieve ASTM

**Microbiological Characteristics**

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