

Gelatin Specifications
Beef Hide
Collagen Hydrolysate

ANALYSIS	UNITS	SPECIFICATIONS
<i>PHYSICAL/CHEMICAL PARAMETERS</i>		
VISCOSITY (SOL. 20% - 25%)	mPa.s	5.50 - 7.50
TURBIDITY	NTU	<= 10
ODOR		Bouillon
ASH	%	≤ 2.0
MOISTURE	%	≤ 10.0
pH		5.0 - 6.5
PEROXIDE	ppm	< 10.0
SO ₂	ppm	< 10.00
CHROMIUM	ppm	< 10.00
LEAD	ppm	< 1.50
ARSENIC	ppm	< 1.00
CADMIUM	ppm	< 0.50
MERCURY	ppm	< 0.10
COPPER	ppm	< 30.00
ZINC	ppm	< 50.00
PCP	ppm	< 0.300
FLUORIDE	ppm	< 50.00
PROTEIN	%	> 90.00
BULK DENSITY	g/mL	0.25 - 0.35
PARTICLE SIZE		
BELOW 1000 µm (mesh # 18)	%	> 95.00
BELOW 75 µm (mesh # 200)	%	< 10.00
<i>MICROBIOLOGICAL PARAMETERS</i>		
TOTAL BACTERIAL COUNT	CFU/g	≤ 1000
<i>salmonella</i> sp in 25g		ABSENT
<i>E. coli</i> in 25g		ABSENT
ANAEROBIC SULPHITE-REDUCING SPORES	CFU/g	≤ 10