

**SPECIFICATION
B-000-070-F-DA****GELATIN HYDROLYSATE BDA**

A purified, Type B, non-gelling, spray-dried protein obtained from collagen extracted from bovine sources, specially formulated for use in drink applications.

TEST	SPECIFICATION	UNITS	METHOD
Physical			
Bloom (Gel Strength)	0	g	USP/NF
Viscosity (10% Solution)	17.0 ± 3.0	mps	GMIA
pH (10% Solution)	5.5 ± 0.8		GMIA
Ash (Total)	≤ 2.0	%	USP/NF
Loss on Drying (Moisture)	≤ 8.0	%	USP/NF
Mesh	70	USSS	USSS
Odor	Not Objectionable, ≤ #2	Organoleptic	L-004
Flavor	Not Objectionable, ≤ #2	Organoleptic	L-004
Solubility	Soluble in cold water	Visual	L-004
Protein (As Provided)	≥ 90	%	AOAC (n=5.55)
Clarity	≤ 20	ntu	L-004
Color	≤ #2		L-004
Avg. Molecular Weight (est.)	2000 - 6000	Da	HPLC
Water Conductivity	≤ 1	mS.cm-1	USP/NF
Identification	Pass		USP/NF
Microbiological			
Total Plate Count	≤ 1000	cfu/g	BAM
E. coli	Negative		BAM
Salmonella	Negative		BAM
Chemistry			
Chromium	≤ 10.0	mg/kg	AOAC
Lead	≤ 1.5	mg/kg	AOAC
Sulfur Dioxide (SO ₂)	≤ 0.005	%	AOAC
Pentachlorophenol (PCP)	≤ 0.30	mg/kg	FCC

This gelatin meets the requirements of the Food Chemical Codex (FCC).
This is a general specification. If you have custom requirements, please let us know.
A Kosher Certificate available upon request.