



SPECIFICATION

BH-250-040-F-G

GELATIN - 250 BLOOM - BOVINE - HIDE – FOOD GRADE

A purified, Type B, gelling protein obtained from collagen extracted from bovine - hide.

TEST	SPECIFICATION	UNITS	METHOD
Physical			
Bloom (Gel Strength)	250 ± 10	g	USP/NF
Viscosity (6.67% Solution)	41.0 ± 5.0	mps	GMIA
pH (1.5% Solution)	5.8 ± 0.5		GMIA
Ash (Total)	≤ 2.0	%	USP/NF
Loss on Drying (Moisture)	≤ 12.0	%	USP/NF
Mesh	40	USSS	USSS
Odor & Flavor	Not Objectionable		L-004
Solubility	Soluble in hot water Insoluble in cold water		L-004
Protein (As Provided)	≥ 86	%	AOAC (n=5.55)
Water Conductivity	≤ 1	mS.cm-1	USP/NF
Identification	Pass		FCC
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.