



**PB USA STOCK SPECIFICATION
250/40**

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CUSTOMER	PB USA STOCK	PRODUCTION SITE	Acorizal - Brazil
PRODUCT	Bovine Hide Gelatin	MATERIAL SAP	10000136
DESCRIPTION	A light yellow dried protein material, obtained by water extraction from partially hydrolyzed collagen, derived from animal tissues, with characteristic bouillon like flavor and odor.		

SPECIFICATIONS			
Parameter	Analyze	Limits	Method
PHYSICAL CHEMICAL	Bloom 6,67%	250 –270 g	GME/GMIA
	Viscosity 6,67%	36 - 46 mPs	GME/GMIA
	Moisture	≤ 12%	GME/GMIA
	pH (1%)	5 – 7	GME/GMIA
	Arsenic*	≤ 0,8 ppm	ICP-MS/AOAC
	Ash*	≤ 2%	IAL – 018/IV
	Cadmium*	≤ 0,5 ppm	ICP-MS/AOAC
	Chromium*	≤ 10 ppm	ICP-MS/AOAC
	Copper*	≤ 30 ppm	ICP-MS/AOAC
	Heavy Metals*	≤ 20 ppm	USP
	Lead*	≤ 0,1 ppm	ICP-MS/AOAC
	Mercury*	≤ 0,15 ppm	ICP-MS/AOAC
	Nitrogen*	≥ 15 %	KJELDHAL
	Pentachlorophenol*	≤ 0,3 ppm	GC-MS/MS
	Sulphur Dioxide(SO ₂)*	≤ 10 ppm	MW/AOAC
	Zinc*	≤ 30 ppm	ICP-MS/AOAC
	Particle size	40 mesh	ASTM
MICROBIOLOGY	<i>Escherichia coli</i>	Negative/25g	GME/GMIA
	Moulds & Yeast	≤ 100 UFC/g	USP/EP
	<i>Salmonella sp.</i>	Negative/375g	ISO 6579
	Total Coliform	≤ 10 UFC/g	USP/EP
	Total Count	≤ 1000 UFC/g	GME/GMIA

(*) Properties guaranteed by our quality system.
Note: This specification meets EP and USP requirements.

STORAGE: If the product is kept in a sealed packaging, stored in a dry place and at room temperature, gelatin must maintain its properties for a period of five years.

APPLICATION: The gelatin can be used in products like confectionery, desserts, meat and/or dairy products. Also, it is suitable to the pharmaceutical industry to encapsulation and dragees. Other usages may be applied under consult.