



PRODUCT SPECIFICATION
250/08

Cód CS STO 25008
Rev 02
Data 31.05.2024
Pág 1 de 1

CUSTOMER	PB USA Stock	PRODUCTION SITE	Acorizal - Brazil
PRODUCT	Bovine Hide Gelatin	MATERIAL SAP	10000139
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	Item	Limits	Method
PHYSICOCHEMICAL	Bloom 6,66%	240 – 265 g	GME/GMIA
	Viscosity 6,66%	36 – 48 mPs	GME/GMIA
	Moisture	≤ 12%	GME/GMIA
	Ash*	≤ 2%	GME/GMIA
	pH (1%)	5 – 7	GME/GMIA
	Heavy Metals*	≤ 20 ppm	USP
	Arsenic*	≤ 0,8 ppm	ICP-MS/AOAC
	Lead*	≤ 1,5 ppm	ICP-MS/AOAC
	Zinc*	≤ 50 ppm	ICP-MS/AOAC
	Copper*	≤ 30 ppm	ICP-MS/AOAC
	Cadmium*	≤ 0,5 ppm	ICP-MS/AOAC
	Mercury*	≤ 0,15 ppm	ICP-MS/AOAC
	Chromium*	≤ 10 ppm	ICP-MS/AOAC
	Nitrogen*	≥ 15 %	KJELDHAL
	Sulfur Dioxide*	≤ 40 ppm	MW/AOAC
	Pentachlorophenol*	≤ 0,3 ppm	GC-MS/MS
	Particle size	8 mesh	ASTM
MICROBIOLOGY	Total Count	≤ 1000 UFC/g	USP/EP
	Total Coliform	≤ 10 UFC/g	APHA/BAM
	<i>Escherichia coli</i>	< 3 UFC/g	APHA
	<i>Salmonella sp.</i>	Negative/375g	ISO 6579

(*) Properties guaranteed by our quality system.

STORAGE: If the product is kept in a sealed packagig, 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.