

Specification code **GEL/2/OP/E**
Date **27/12/2024**

Product description

Description	It's a product of animal origin (pork skin) which is obtained by partial hydrolysis of collagen
Taste and smell	Fine-grained, light yellow color to yellow, characteristic taste and smell
Purpose of the product	Intended for further manufacture (not intended for direct consumption)

Microbiological requirements

Total aerobic count per 1g	Max 10 ³
Salmonella per 25g	absent
Coliformes at 30°C per 1g	absent
Staphylococcus coagulase per 0,1g	absent

Others specs

Packaging	Small Bags
Storage	Dry and well-ventilated warehouse
Allergens	Free from allergens
GMO	Free from GMO

Chemical and Physical requirements

Gel strenght (6,67%, 10°C)	170-190
Bloom Granulation mesh	20
pH (6,67% solution)	4,0-7,0
Moisture	Max 14%
Colour (transmittance at 450nm)	Min 60%
Transaprency (transmittance at 650nm)	Min 90%
Ash	Max 2%
SO2	Max 10 mg/kg
H2O2	Max 10 mg/kg
Arsenic	Max 1 mg/kg
Lead	Max 5 mg/kg
Cadmium	Max 0,5 mg/kg
Mercury	Max 0,15 mg/kg
Chrome	Max 10 mg/kg
Copper	Max 30 mg/kg
Zinc	Max 50 mg/kg

Our certificates



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