

Specification code **GEL/3/OP/E**

Date **30/12/2024**

## 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 <sup>3</sup>
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)	190-210
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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