

BOVINE GELATINE

Specification codeBG/1/OP/E

Date16/07/2025

Product description		Physical chemical analysis	
Description	Gelatine is widely used in industrial area. It has many technical parameters such as Bloom, Viscosity, % Transmittances, pH, Isoelectricpoint, Electric conductivity for many different applications depending on these properties.	Particle size	30 mesh
Taste and smell	Unique smell and taste	Gel Strength (Bloom) %6,67, 10°C, AOAC	260-280 (+/-10)
Appearance	Grains	Viscosity (mPa.s)	2,0-4,5
Color	Yellow to amber	Clarity (% Transmittance 620 nm)	≥ 90
Others specs		Colour (% Transmittance 450 nm)	≥ 75
		Ash (%)	≤ %1
		Humidity (%)	≤ % 12
		pH	5,0-6,5
		SO2 (ppm)	≤10 ppm
		H2O2 (ppm)	≤10 ppm
		Arsenic (As)	≤ 1 ppm
		Cadmium (Cd)	≤ 0,5 ppm
		Copper (Cu)	≤ 30 ppm
		Mercury (Hg)	≤ 0,15 ppm
		Lead (Pb)	≤ 5 ppm
		Zinc (Zn)	≤ 50 ppm
GMO	The product does not contain and has not been produced from genetically modified organisms	Chrome (Cr)	≤ 10 ppm
Storage	It should be stored in a cool and dry room.	Microbiological analysis	
Packaging	25 kg bags, 500 kg Big Bags.	Coliforms	<10
Allergens	Gluten free , do not contain any allargen. Sulfur dioxide in 10 ppm.	Escherichia coli	<10
-		Enterobacteriaceae	<10
		Salmonella species (Kob/25 g)	Tespit edilmemeli
		Sulfide Reducing anaerobes (CFU/g)	<10