

BOVINE GELATINE

Specification code **BG/1/OP/E**
Date **16/07/2025**

Product description

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.
Taste and smell	Unique smell and taste
Appearance	Grains
Color	Yellow to amber

Others specs

GMO	The product does not contain and has not been produced from genetically modified organisms
Storage	It should be stored in a cool and dry room.
Packaging	25 kg bags, 500 kg Big Bags.
Allergens	Gluten free , do not contain any allargen. Sulfur dioxide in 10 ppm.

Physical chemical analysis

Particle size	30 mesh
Gel Strength (Bloom) %6,67, 10°C, AOAC	260-280 (+/-10)
Viscosity (mPa.s)	2,0-4,5
Clarity (% Transmittance 620 nm)	≥ 90
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
Chrome (Cr)	≤ 10 ppm

Microbiological analysis

Total Aerobic count (CFU/g)	≤ 10 ³
Coliforms	<10
Escherichia coli	<10
Enterobacteriaceae	<10
Salmonella species (Kob/25 g)	Tespit edilmemeli
Sulfide Reducing anaerobes (CFU/g)	<10