



EDIBLE GELATINE

Gelatine is a natural, water-soluble protein obtained by the partial hydrolysis of collagen from bones, hides and skins of food-producing animals. It dissolves in warm water and forms thermo-reversible gels on cooling. Our edible gelatine is produced from bovine raw materials of slaughterhouse origin, free from specified risk material, and is supplied as vitreous granules or fine powder, faintly yellow to white, nearly odourless and tasteless.

APPLICATIONS

Gelling, whipping and stabilising agent for gummies, jellies, marshmallows and other confectionery, where Bloom strength governs texture, elasticity and setting time.	Dairy desserts, mousses, aspics and meat products, clarification, hard or soft capsule shells and functional nutrition where a clean-label protein carrier is required.
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EDIBLE BOVINE GELATINE · BLOOM 160 – 280

Specification:

IDENTITY, PHYSICAL AND CHEMICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
APPEARANCE	Vitreous granules or fine powder, faintly yellow to white, free from visible foreign matter	Visual; GME Monograph 1.2
ODOUR, TASTE	Nearly odourless and tasteless	Organoleptic; GME Monograph 1.2
RAW MATERIAL, origin	Bovine hide and bone, slaughterhouse origin, non-tanned	Reg. (EC) No 853/2004, Annex III, Sect. XIV, Ch. I
TYPE, agreed per order	Type A (isoelectric point pH 6.0 – 9.5) or Type B (pH 4.7 – 5.6)	GME Monograph 1.1
IDENTITY, protein / hydroxyproline	Biuret and gel test positive; hydroxyproline min. 11 %	GME Monograph 1.3.1 – 1.3.3
GEL STRENGTH (BLOOM), 6.67 %, 10 °C, 17 h	160 / 180 / 200 / 220 / 230 / 240 / 250 / 260 / 270 / 280 Bloom	GME Monograph 2.4.1 (AOAC plunger, 4 mm)
DYNAMIC VISCOSITY, 6.67 %, 60 °C	1.0 – 6.0 mPa·s	GME Monograph 2.4.2
MOISTURE (LOSS ON DRYING), max.	14 %	GME Monograph 2.2.1 (105 °C, 16 – 18 h)
ASH (RESIDUE ON IGNITION), max.	2.0 %	GME Monograph 2.2.2 (550 °C)
pH, 6.67 % solution, 55 – 60 °C	5.0 – 7.2	GME Monograph 2.4.8
SULPHUR DIOXIDE (SO ₂), max.	50 mg/kg	GME Monograph 2.2.4; Reg. (EC) No 853/2004
HYDROGEN PEROXIDE (H ₂ O ₂), max.	10 mg/kg	GME Monograph 2.2.5; Reg. (EC) No 853/2004
GRANULOMETRY, mesh / granule size	As agreed per order; standard granular grade max. 10 mm	Sieve analysis, customer agreement

Bloom is an empirical method; specification limits between manufacturer and customer should not be tighter than ±6 % of the nominal value (GME reproducibility statement, ring tests 2014 – 2024).

RESIDUE LIMITS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
ARSENIC (As), max.	1.0 mg/kg	GME 2.2.6 (AAS / ICP-OES); Reg. (EC) No 853/2004
LEAD (Pb), max.	5.0 mg/kg	GME 2.2.6 (AAS / ICP-OES); Reg. (EC) No 853/2004
CADMIUM (Cd), max.	0.5 mg/kg	GME 2.2.6 (AAS / ICP-OES); Reg. (EC) No 853/2004
MERCURY (Hg), max.	0.15 mg/kg	GME 2.2.7 (cold vapour AAS); Reg. (EC) No 853/2004
CHROMIUM (Cr), max.	10 mg/kg	GME 2.2.6 (AAS / ICP-OES); Reg. (EC) No 853/2004
COPPER (Cu), max.	30 mg/kg	GME 2.2.6 (AAS / ICP-OES); Reg. (EC) No 853/2004
ZINC (Zn), max.	50 mg/kg	GME 2.2.6 (AAS / ICP-OES); Reg. (EC) No 853/2004

Values are the statutory maxima for gelatine set out in Regulation (EC) No 853/2004, Annex III, Section XIV, Chapter III. Batch results are reported in the certificate of analysis.

MICROBIOLOGICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
Salmonella spp., n = 5	Absent in 25 g	GME 2.3.4; Reg. (EC) No 2073/2005, Annex I, Ch. 1, 1.10
TOTAL AEROBIC MICROBIAL COUNT (TAMC), max.	1,000 CFU/g	GME 2.3.1 (pour plate, 30 – 35 °C, 3 – 5 d)
Escherichia coli	Absent in 10 g	GME 2.3.2
ANAEROBIC SULPHITE-REDUCING SPORES, max.	10 CFU/g	GME 2.3.3

Sample preparation of the initial test solution according to ISO 6887-4 and the current European Pharmacopoeia.

CAS No.: 9000-70-8	Applications: confectionery, dairy and desserts, meat products, capsules, functional nutrition
EC / EINECS No.: 232-554-6	
CN / HS code: 3503 00 10	Packaging: multi-ply kraft paper bags 25 kg net; big bags (FIBC) 1,000 kg net; other packaging by agreement
Regulatory status: food ingredient, not an authorised food additive under Reg. (EC) No 1333/2008	Storage & transport: dry, well-ventilated premises, relative humidity max. 75 %, –30 °C to +40 °C, protected from sunlight and odours
Appearance: granules or fine powder, faintly yellow to white	Shelf life: 24 months from production in unopened original packaging

COMPLIANCE & DOCUMENTATION

- Produced from raw materials permitted by Regulation (EC) No 853/2004, Annex III, Section XIV; hides and skins that have undergone a tanning process are not used.
- Bones used are not specified risk material within the meaning of Article 3(1)(g) of Regulation (EC) No 999/2001 (TSE).
- Packaging bears the wording “gelatine fit for human consumption” and the date of minimum durability, as required by Regulation (EC) No 853/2004.
- Sulphite content above 10 mg/kg triggers allergen labelling of the final consumer product under Regulation (EU) No 1169/2011; our specification limit is max. 50 mg/kg.
- Non-GMO within the meaning of Regulations (EC) No 1829/2003 and (EC) No 1830/2003; not irradiated.
- Halal and kosher certification, third-party audits (FSSC 22000 / BRCGS scope of the producing plant), allergen and TSE statements available on request.
- Each consignment is accompanied by a certificate of analysis with batch-specific results.

References: GME — Standardised Methods for the Testing of Edible Gelatine, Monograph October 2024, gelatine.org; GME Specification Limits for Bloom, gelatine.org; Regulation (EC) No 853/2004, Annex III, Section XIV, legislation.gov.uk; Regulation (EC) No 1333/2008, Annex II, eur-lex.europa.eu; GMIA Standard Testing Methods for Edible Gelatin, 2019, gelatin-gmia.com.

This specification is issued for information purposes and does not constitute a warranty. Batch-specific values are confirmed in the certificate of analysis accompanying each consignment.