
	PRODUCT SPECIFICATION	Rev. No.	03-201807
	Food Grade Gelatin	Page	1/3

Food grade Gelatin Specification

Edible Gelatin/Food grade Gelatin is used for dairy food consumption, filtering for fining wine and juice and also meat and fish jelly making. Commercial gelatin varies from 80 to 280 bloom grams and, except for specialty items, are free of added colors, flavors, preservatives, and chemical additives. Gelatin is a generally recognized as safe (GRAS) food gelatin's most desirable properties are its melt-in-the-mouth characteristics and its ability to form thermo reversible gels. In addition, gelatin is relatively unaffected by ionic strength and is stable over a broad PH range. Gelatin is preferred in many applications for its clarity and bland flavor.

E No	E441
CAS No.	9000-70-8
Einecs No.	232-554-6
Specification	Refined or semi-refined
Packaging	20/25kg
Place of origin	China
Certificate	Haccp, Kosher, Hala,ISO
Payment terms:	T/T or L/C
Port of dispatch	Shanghai, Tianjin, Qindao
Applications	Food grade Gelatin can be used in jelly, candy, milk powder, fruit milk, sausage, salad, pudding, ham, bean vermicelli, ice cream, cake, drinks clarification, instant noodles, bio-pharmaceuticals, health food, yolk juice, beer clarifier, cheese, dairy, vitamin nutrition base, etc.


Food grade gelatin

	PRODUCT SPECIFICATION	Rev. No.	03-201807
	Food Grade Gelatin	Page	2/3

PARAMETER	SPECIFICATION
Apperance	Light Yellow Or Yellow
Jelly Strength (6.67% 10°C)	80-280Bloom
Viscosity (12.5% 60°C) mpa.s	≥2.0
PH (1%) 40°C	4.5-7
Moisture	≤14%
Ashes	≤2.0%
Clarity 5%	≥50mm 5%
Sulphur dioxide	≤40mg/kg
Heavy metal	≤50mg/kg
Arsenic content (AS)	≤1.0mg/kg
Microbial Tests	
Total Bacteria Count(cfu/g)	≤1000
Escherichia coli (in10g)	Negative
Salmonella (in 25g)	Negative

We're Food grade Gelatin **Manufacturers, Suppliers and Wholesalers** in China.

we offer a wide range of food-grade gelatins to suit your specific needs. From confectionery applications to beverages, soups & sauces, we can help you select the optimal gelatin for your formulation. With a variety of sources, Bloom strengths, viscosity targets, and mesh sizes. Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

	PRODUCT SPECIFICATION	Rev. No.	03-201807
	Food Grade Gelatin	Page	3/3

Contact Us

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