

PRODUCT SPECIFICATION

DATE OF ISSUE
31-08-2015

GELATIN POWDER BOVINE (E441)



NATUURLIJK NATUURLIJK PRODUCT CODE:
X1524, X1525, X1526

PRODUCTION:
11091907

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Gelatin powder bovine (cow)		
Production	11091907		
Product code	Content	EAN	Packaging
X1524	60g	8718309830267	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1525	150g	8718309830274	
X1526	700g	8718309830281	

1.2 Scientific product information

Single ingredient		
Main use	Gelling agent	
Chemical name	Bovine gelatine	
Production method	Gelatine extracted from acid and alkali processed bovine (cow)hides.	

1.3 Legislative product information

CAS number	9000-70-8		
EU food additive	E441		
Country of Origin	Brasil		

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		powder	
Colour		amber-coloured	
Purity	%	87	
Bulk density	g/cm ³	0,5 - 0,8	25°C
Solubility	%	35	in warm water, swell in cold water
Boiling point	°C	decomposition from 100°C	
Loss on drying	%	max. 13	17hr, 105°C
Gel strength (Bloom)	g	190 - 210	6,67%, 10°C
Viscosity, dynamic	mPa.s	2,5 - 3,5	6,67%, 60°C
pH		5,0 - 6,0	6,67%, 45°C

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Particle size	mesh	30 (0,60 mm)	
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2.2 Microbiological data

Total plate count	Cfu/g	< 1000	
E Coli		absence	in 10g
Salmonella		absence	in 25g
Anaerobic sulphite-reducing bacteria	Cfu/g	< 10	

2.3 Chemical analyses

Arsenic (As)	ppm	≤ 1,0	
Sulfites (SO ₂)	ppm	≤ 10	
Zinc (Zn)	ppm	≤ 50	
Mercury (Hg)	ppm	≤ 0,15	
Peroxides	ppm	≤ 10	
Lead (Pb)	ppm	≤ 5	
Copper (Cu)	ppm	≤ 30	
Cadmium (Cd)	ppm	≤ 0,5	
Chromium (Cr)	ppm	≤ 10	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1428	
Energy	kcal/100g	340	
Protein	g/100g	85	
Carbohydrate:	g/100g	0	
Of which Sugars	g/100g		
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0	
Of which Saturated	g/100g		
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		

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Cholesterol	mg/100g	0	
Water	g/100g	≤ 13	
Organic acid	g/100g		
Dietary fiber	g/100g	0	

2.4.2 Minerals

Sodium (Na)	mg/100g	150	
Calcium (Ca)	mg/100g	100	
Magnesium (Mg)	mg/100g	6	
Potassium (K)	mg/100g	8	

2.4.3 Vitamins

All	mg/100	0	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Barley	✗	✗	✗
Beef	✓	✓	✓
Cacao	✗	✗	✗
Carrot	✗	✗	✗
Celery and celery products	✗	✗	✗
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗	✗	✗
Chicken	✗	✗	✗
Coriander	✗	✗	✗
Crustaceans and Shellfish	✗	✗	✗
Eggs and egg products	✗	✗	✗
Fish and fish products	✗	✗	✗
Glutamate	✗	✗	✗
Lupin and products thereof	✗	✗	✗

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Milk and milk products (including Lactose)	X	X	X
Molluscs and products thereof	X	X	X
Mustard and mustard products	X	X	X
Nuts and nut products (almonds, hazelnuts, walnuts)	X	X	X
Peanuts and peanut products	X	X	X
Pork	X	X	X
Sesame and sesame products	X	X	X
Soybean and soybean products	X	X	X
Sulphite (E221 – E228)	X	X	X
Sulphur dioxide (>10mg/kg)	X	X	X

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✓	Vegans	X
Kosher	✓	Vegetarian	X

3.3 GMO Declaration:

Gelatin powder bovine does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

3.4 Irradiation:

Gelatin powder bovine is not treated with ionizing radiation.

3.5 BSE/TSE declaration:

There are no bovine like raw material imported from the United Kingdom and Portugal. No bovine like materials are imported or produced in the EC under official vet check, according to current EU and national rules. All keepers like used commodities are supplied either from countries where BSE cases were reported in the period slaughter, or cattle recognized as safe for human consumption ante and post mortem inspection and BSE tests.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept in a cool and dry place.
Shelf life	60 months after production, under the above mentioned conditions.

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5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Gelatine is used in confectionery, water jellies and desserts, dairy products, aspics or functional food, for its versatility. Its functionalities include gelling, binding, stabilizing, thickening, whipping, emulsifying, sticking and foaming power, syneresis prevention and thermo-reversibility.

This gelatin has a gelling strength of 200 Bloom. This is an important criterion for the quality of gelatin. It is generally between 50 and 300. It indicates the jelly strength or firmness of edible gelatin.

This gelatin powder is made from bovine (cow) hides and complies with the Halal standards.

Dosage: For one liter liquid you need 15 grams gelatin powder and to make a free standing pudding you need 25 grams.

Preparation: Add the required amount of gelatin to the liquid. Heat this with stirring to a minimum of 40°C to dissolve the gelatin. From a hygiene point of view, it is wise to heat the liquid to at least 60°C. Note: Do not boil! Let mixture in the fridge to cool and gel. Gelatin can **not** be used in combination with the following fresh fruit: pineapple, kiwi, papaya, mango, and ginger. Unless previously boiled separately.

6.2 Dictionary

NL	The Netherlands	Gelatine
GB	Great Britain (UK)	Gelatin
DE	Germany	Gelatine
FR	France	Gélatine
ES	Spain	Gelatina
PT	Portugal	Gelatina
IT	Italy	Gelatina
DK	Denmark	gelatine husblas
NO	Norway	
SE	Sweden	gelatin
FI	Finland	Liivate
IS	Iceland	
CZ	Czech Republic	Želatina
SK	Slovak Republic	
HU	Hungary	Zselatin
HR	Croatia (Hrvatska)	
GR	Greece	Ζελατίνη
SI	Slovenia	Želatina
PL	Poland	Żelatyna

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RO	Romania	Gelatină
BG	Bulgaria	
RU	Russian Federation	желатин
TR	Turkey	Jelatin

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.