

PRODUCT SPECIFICATION

DATE OF ISSUE
17-08-2015



ORGANIC GELATIN POWDER PORCINE (E441)
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1521, X1522, X1523

PRODUCTION:
16082004



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic gelatin powder porcine (pig)		
Production	16082004		
Product code	Content	EAN	Packaging
X1521	60g	8718309830236	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1522	150g	8718309830243	
X1523	700g	8718309830250	

1.2 Scientific product information

Single ingredient

Main use	Gelling agent
Chemical name	Porcine gelatine
Production method	Gelatine extracted from acid and alkali processed porcine (pig) hides.

1.3 Legislative product information

CAS number	9000-70-8		
EU food additive	E441		
Country of Origin	Germany		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		coarse powder	
Colour		amber	
Odour/taste		product specific/ neutral	
Moisture	%	8-10	
Ash	%	<2	
Gel strength (Bloom)	g	218	6,67%, 10°C
pH		5,2	
Particle size	mesh	20-30	

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2.2 Microbiological data

Total plate count	Cfu/g	≤ 1.000	
E Coli	10g	0	
Salmonella	25g	0	
Enterobacteriaceae	Cfu/g	≤ 10	

2.3 Chemical analyses

Arsenic (As)	ppm	≤ 1	
Sulfur dioxide (SO ₂)	ppm	≤ 10	
Hydrogen peroxide (H ₂ O ₂)	ppm	≤ 10	
Zinc (Zn)	ppm	≤ 50	
Mercury (Hg)	ppm	≤ 0,15	
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	1444	
Energy	kcal/100g	336	
Protein	g/100g	84	
Carbohydrate:	g/100g	0	
Of which Sugars	g/100g	0	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0,6	
Of which Saturated	g/100g	0,3	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		

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Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	0	

2.4.2 Minerals

Sodium (Na)	mg/100g	1,0	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
	✗	✗	✗
Celery and celery products	✗	✗	✗
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗	✗	✗
Crustaceans and Shellfish	✗	✗	✗
Eggs and egg products	✗	✗	✗
Fish and fish products	✗	✗	✗
Glutamate	✗	✗	✗
Lupin and products thereof	✗	✗	✗
Milk and milk products (including Lactose)	✗	✗	✗
Molluscs and products thereof	✗	✗	✗
Mustard and mustard products	✗	✗	✗
Nuts and nut products (almonds, hazelnuts, walnuts)	✗	✗	✗
Peanuts and peanut products	✗	✗	✗
Pork	✓	✓	✓
Sesame and sesame products	✗	✗	✗
Soybean and soybean products	✗	✗	✗
Sulphite (E221 - E228)	✗	✗	✗

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Sulphur dioxide (>10mg/kg)	X	X	X
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3.2 Suitability for other diets:

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

3.3 GMO Declaration:

Organic gelatin powder porcine 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 comes into contact with genetically modified organisms.

4. STORAGE CONDITIONS

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

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)

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

This gelatin powder is made from porcine (pig) hides. Gelatin is used as a thickener, gelling and binding ingredient.

This gelatin has a gelling strength of 210 Bloom*

*Its gelling power is expressed in Bloom. The Bloom value 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.

Dosage: For one liter liquid you need 15 grams gelatin powder, and to make a free standing pudding you need 24 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

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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	Ζελατινη
SI	Slovenia	Želatina
PL	Poland	Żelatyna
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.