

# Gelatin

Cat. No. GEA-503

Lot. No. (See product label)



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## Product Name

Gelatin

## Product Overview

Gelatin is extracted from collagen and is a high molecular weight protein composed of 18 amino acids. Bovine hide, bones and fish scales are normally used for the production of the gelatin. Gelatin can absorb 5-10 times of water and if heated, it enters a sol state. Upon cooling, it enters a gel state. Because of its special properties, gelatin is used in making pharmaceutical capsules, jelly, industrial adhesives. Also gelatin is widely used in other applications. CAS NO. 9000-70-8.

Features: 1. Its thermo-reversibility is unique and essential in a vast range of confectionery applications, but its popularity is also attributable to its gelling, foaming, stabilizing, texturizing, binding and emulsifying functionalities; 2. Gelatin is water-soluble, totally digestible and compatible with most other hydrocolloids, including vegetable colloids such as agar, alginates, carrageenans and pectins, as well as sugars, corn syrups, edible acids and flavours, all popular within the confectionery sector.

## Applications

Gummies; Marshmallows; Toffees; Chew candies; Mousses; Quark; Dessert creams; Ice cream and water ices; Cakes; Red wine, beer, apple juice.

## Notes

Main specifications:

Sense: Dry, clean, uniform, pale yellow to yellow, no impurity and no disagreeable odor particles; Engler

Viscosity: 15.0 °E; Brinell Viscosity: 3.5-4.0 mpa.s; Jelly Strength: 200-275 Bloom g; Transparency: 500m/m;

Transmission: 84.2 (450nm), 94.5 (620nm); Viscosity Breakdown: 5.0%; Moisture: 12.1%; Ash: 0.29%; Water

Insoluble: 0.02%; Arsenic (As): 0.1 mk/kg; SO<sub>2</sub>: 20 mg/kg; Chromium (Cr): 0.34 mg/kg; Lead (Pb): 0.01 mg/kg;

pH: 5.94; Isoelectric Point: 5 ph; Conductivity: 91.7 us/cm; Peroxide: Total Plate Count: < 10 cfu/g.

## Storage

Stored in cool and dry place and keep away from strong light and heat.

## Stability

Stable for 24 months.

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**FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY**