

Geliko® Kasher Gelatine

280 Bloom / 40 mesh

Description:

This Type B (alkali process) gelatine is extracted from kosher bovine hides. Geliko® kosher gelatine is ideal for use in confectionery, desserts, meats, dairy products and more.

Certification:

Certified kosher pareve for Passover and year round use by the Orthodox Union.

Appearance:

Light yellow colored powder.

Solubility:

Readily soluble in warm water.

Shelf Life:

Gelatine will maintain its properties for at least five years when stored in a cool and dry environment.

Packaging:

Paper bags (25 Kg net) identified and labeled individually or supersacks.

Specifications:



PHYSICAL / CHEMICAL	LIMITS	METHOD
Bloom (6.67%)	270 – 290	FQ.01/01
Viscosity (6.67% -60°C)	37 – 48 mPs	FQ.02/01
pH (6.67%)	5.0 – 6.0	FQ.09/01
Moisture	8.0 – 13.0 %	FQ.05/01
Ash	≤ 2.0 %	FQ.17/01
Particle Size	40 Mesh (ASTM)	FQ.06/01
Sulfur Dioxide (MW FCC)	≤ 50 ppm	FQ.24/01
Hydrogen Peroxide	≤ 10 ppm	FQ.23/01
Heavy Metal	≤ 20 ppm	Atomic Ab.
Arsenic	≤ 0.3 ppm	Atomic Ab.
Lead	≤ 1.0 ppm	Atomic Ab.
Nitrogen	≥ 15.0 %	KJELDAHL.
Pentachlorophenol	≤ 0.3 ppm	Atomic Ab.
Chromium	≤ 10 ppm	FQ.26/01

MICROBIOLOGICAL	LIMITS	METHOD
Total Count	≤ 1000/gr	MB.02/01
E.Coli	Negative/25gr	MB.03/01
Salmonella sp	Negative/25gr	MB.10/01

All Geliko gelatines are certified kosher pareve for Passover and year round use by the Orthodox Union.

North American Distributor:

Food Industry Technology
 info@fitgelatins.com
 305.672.3233

This information is based on our present knowledge and is intended to provide general information on our products and uses. It should not therefore be construed as guaranteeing specific properties of the products described or their suitability for a particular application.