

Specification

Specification No.: H105

Effective Date: 20.02.2012

Customer: General

Quality: Kosher fish gelatin 240-260 bloom– 8 Mesh

| PHYSICO-CHEMICAL CHARACTERISTIC | METHOD | SPECIFICATIONS | UNIT |
|---------------------------------|-----------------------|-----------------------|---------|
| Gel Strength | 6.67%, 10 °C, AOAC | 240-260 | g |
| Viscosity | QB/T2354-2005 | 3.0 -4.5 | map. a |
| Viscosity breakdown | 6.67% , 24hours, 37°C | ≤15 | % |
| Loss on drying | | ≤12 | % |
| IEP | GB6783-94 | 6.5-9.0 | - |
| PH | GB6783-94 | 4.5-6.5 | - |
| Conductivity | EP | Max 1000 | us/cm |
| Peroxides | EP | Absent | - |
| Sieve < 2.36mm (8Mesh) | | ≤5 | % |
| Sieve >0.38mm (40Mesh) | | ≤5 | % |
| Ash | USP | 1.00 | % |
| Sulphur dioxide | GB6783-94 | ≤40 | ppm |
| Odor | 2.5% solution | no disagreeable odor | - |
| Appearance | EP | Light yellow granules | - |
| HEAVY METAL | METHOD | SPECIFICATIONS | UNIT |
| Heavy metals | USP | ≤50 | ppm |
| Arsenic | USP, AAS ,ICP | ≤0.8 | ppm |
| Cadmium | AAS or ICP | ≤0.5 | ppm |
| Chromium | AAS or ICP | ≤10 | ppm |
| Copper | AAS or ICP | ≤30 | ppm |
| Iron | AAS or ICP | ≤30 | ppm |
| Mercury | AAS or ICP | ≤0.1 | ppm |
| Lead | AAS or ICP | ≤0.5 | ppm |
| Zinc | AAS or ICP | ≤30 | ppm |
| MICROBIOLOGICAL | METHOD | SPECIFICATIONS | UNIT |
| TBC | 37 °C | ≤1000 | In 1 g |
| E. Coli | | absence | In 25 g |
| Salmonella | | absence | In 25 g |
| Enterobacteria | | ≤10 | In 1 g |
| Group D streptococcus | | ≤100 | In 1 g |
| Yeast and Mould | | ≤30 | In 1 g |

Fish Gelatin is extracted from acid treated fish scales

- **Shelf life and storage:** Product maintains unaltered chemical physical characteristics for 3 years (36 months) if preserved in its original closed packaging at room temperature
- **Shipping condition:** Dry container
- **Packaging** in 20kg with inner plastic bag and outer with paper drum all the packing material are approval for food grade by official authority
- Quality conforms to the American standard FCC, FAO/OMS and to your own request
- **Free of foreign bodies** Jiliding use high level filtration during processing and before packaging in order to avoid any risk of foreign body inside the product
- **Free of lumps :** The gelatin drying to less then 12% moisture and packing under GMP control to avoid and risk of Lumps after processing
- **Allergen:** Jiliding fish gelatin is drive from Fish scales
- **This fish gelatin is kosher certified by Badatz Eda Charedit Jerusalem**

Nutrition Fact for 100g:

Total Kcal – 391

Protein: 86gr

Carbohydrates: 0

Fat: 0

Cholesterol: 0

Sodium: 3.4mg