

TECHNICAL DATA SHEET

Edible Gelatin Type A 260 Bloom

Product name: Edible Gelatin
 Type: Type A 260 Bloom

Parameter	Specification	Unit	Test Method
Physical and chemical properties			
Jelly strength	260 ± 10	g	AOAC
Viscosity	3.90 ± 0.50	mPa.s	6.67%, 60°C
Moisture	< 12	%	105°C, 17h
pH	5.3 ± 0.5	-	6.67%, 60°C
Ash	< 2	%	550°C, 17h
Sulphur dioxide	< 40	ppm	Distillation
Hydrogen peroxide	absence	-	Peroxide Test Merck
Heavy metals	< 40	ppm	USP
Arsenic	< 1	ppm	AAS
Lead	< 3	ppm	ICP
Chromium	< 10	ppm	ICP
Cadmium	< 0.5	ppm	ICP
Mercury	< 0.1	ppm	CV-AAS
Copper	< 30	ppm	ICP
Zinc	< 50	ppm	ICP
Particle size	available in 8 to 40 mesh	mesh	ASTM
Microbiological properties			
Total aerobic microbial count	< 1000	CFU/g	USP
Escherichia coli	neg	/10g	USP
Salmonella	neg	/5x25g	ISO 6579
Anaerobic sulphite-reducing bacteria	< 10	CFU/g	SPS agar

The gelatin complies with the requirements for finished products as described in the Regulations (EC) Nr. 1243/2007 and amendments, 2073/2005 and amendments, and the "GME Standard Code Bacteriological Specification" for food grade gelatin.

H Plus Ltd will ensure that any material supplied against this specification will conform to the above physical and chemical properties. However, we have no control over the use of the material and can accept no responsibility for problems caused by the customer's failure to ensure the material supplied is suitable for the intended use.