

PRODUCT SPECIFICATION

DATE OF ISSUE
14-06-2023

GELATIN POWDER BOVINE (E441)




NATUURLIJK NATUURLIJK PRODUCT CODE:
X1524, X1525, X1526, X1538

PRODUCTION:
11092709

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

| | | | |
|--------------|-----------------------------|---------------|---|
| Product name | Gelatin powder bovine (cow) | | |
| Production | 11092709 | | |
| Product code | Content | EAN | Packaging |
| X1524 | 60g | 8718309830267 | Plastic jar and screw lock cap with warranty seal. Jar =  Cap =  |
| X1525 | 150g | 8718309830274 | |
| X1526 | 700g | 8718309830281 | |
| X1538 | 10kg | 8718309831158 | Blue bag =  in box |

1.2 Scientific product information

| | |
|-------------------|--|
| Single ingredient | |
| Main use | Gelling agent |
| Chemical name | Bovine gelatine |
| Production method | Gelatine extracted from acid and alkali processed bovine (cow)hides. |

1.3 Legislative product information

| | | | |
|-------------------|-----------|--|--|
| CAS number | 9000-70-8 | | |
| EU food additive | E441 | | |
| Country of Origin | Colombia | | |

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

| | Unit | Specification | Method |
|----------------------|-------------------|--------------------------|------------------------------------|
| Appearance | | powder | |
| Colour | | amber-coloured | |
| Purity | % | 87 | |
| Ash | % | ≤2 | |
| Bulk density | g/cm ³ | 0,5 – 0,8 | 25°C |
| Solubility | % | 35 | in warm water, swell in cold water |
| Boiling point | °C | decomposition from 100°C | |
| Moisture | % | 11,8 | |
| Gel strength (Bloom) | g | 191 | 6,67%, 10°C |

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| | | | |
|--------------------|------|------|-------------|
| Viscosity, dynamic | mp | 27,8 | 6,67%, 60°C |
| pH | | 6,36 | 6,67%, 45°C |
| Particle size | mesh | 20 | |

2.2 Microbiological data

| | | | |
|--------------------------------------|--------|--------|--|
| Total plate count | Cfu/g | 100 | |
| E Coli | in 10g | absent | |
| Salmonella | in 25g | absent | |
| Anaerobic sulphite-reducing bacteria | Cfu/g | absent | |

2.3 Chemical analyses

| | | | |
|--|-------|--------|--|
| Arsenic (As) | mg/kg | ≤ 1 | |
| Sulfites (SO ₂) | mg/kg | ≤ 50 | |
| Hydrogen peroxide (H ₂ O ₂) | mg/kg | ≤ 10 | |
| Zinc (Zn) | mg/kg | ≤ 50 | |
| Mercury (Hg) | mg/kg | ≤ 0,15 | |
| Lead (Pb) | mg/kg | ≤ 5 | |
| Copper (Cu) | mg/kg | ≤ 30 | |
| Cadmium (Cd) | mg/kg | ≤ 0,5 | |
| Chromium (Cr) | mg/kg | ≤ 10 | |

2.4 Nutritional Information

2.4.1 Nutritional Values

| | | | |
|--------------------|-----------|------|--|
| Energy | kJ/100g | 1428 | |
| Energy | kcal/100g | 340 | |
| Protein | g/100g | 85 | |
| Carbohydrate: | g/100g | 0 | |
| Of which Sugars | g/100g | | |
| Polyols | g/100g | | |
| Starches | g/100g | | |
| Others | g/100g | | |
| Fat: | g/100g | 0 | |
| Of which Saturated | g/100g | | |
| Mono-unsaturated | g/100g | | |

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| | | | |
|------------------|---------|------|--|
| Poly-unsaturated | g/100g | | |
| Transfatty acids | g/100g | | |
| Cholesterol | mg/100g | 0 | |
| Water | g/100g | 11,8 | |
| Organic acid | g/100g | | |
| Dietary fiber | g/100g | 0 | |

2.4.2 Minerals

| | | | |
|----------------|---------|-----|--|
| Sodium (Na) | mg/100g | 150 | |
| Calcium (Ca) | mg/100g | 100 | |
| Magnesium (Mg) | mg/100g | 6 | |
| Potassium (K) | mg/100g | 8 | |

2.4.3 Vitamins

| | | | |
|-----|--------|---|--|
| All | mg/100 | 0 | |
|-----|--------|---|--|

3. FOOD INTOLERANCE

3.1 Allergens

| Yes = ✓ / No = ✗ | Contains | Direct Contamination | Cross-Contamination (Risk) |
|--|----------|----------------------|----------------------------|
| Barley | ✗ | ✗ | ✗ |
| Beef | ✓ | ✓ | ✓ |
| Cacao | ✗ | ✗ | ✗ |
| Carrot | ✗ | ✗ | ✗ |
| Celery and celery products | ✗ | ✗ | ✗ |
| Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley) | ✗ | ✗ | ✗ |
| Chicken | ✗ | ✗ | ✗ |
| Coriander | ✗ | ✗ | ✗ |
| Crustaceans and Shellfish | ✗ | ✗ | ✗ |
| Eggs and egg products | ✗ | ✗ | ✗ |
| Fish and fish products | ✗ | ✗ | ✗ |
| Glutamate | ✗ | ✗ | ✗ |

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| | | | |
|---|---|---|---|
| Lupin and products thereof | X | X | X |
| Milk and milk products (including Lactose) | X | X | X |
| Molluscs and products thereof | X | X | X |
| Mustard and mustard products | X | X | X |
| Nuts and nut products (almonds, hazelnuts, walnuts) | X | X | X |
| Peanuts and peanut products | X | X | X |
| Pork | X | X | X |
| Sesame and sesame products | X | X | X |
| Soybean and soybean products | X | X | X |
| Sulphite (E221 - E228) | X | X | X |
| Sulphur dioxide (>10mg/kg) | X | X | X |

3.2 Suitability for other diets:

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

3.3 GMO Declaration:

Gelatin powder bovine 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 come into contact with genetically modified organisms.

3.4 Irradiation:

Gelatin powder bovine is not treated with ionizing radiation.

3.5 BSE/TSE declaration:

There are no bovine like raw material imported from the United Kingdom and Portugal. No bovine like materials are imported or produced in the EC under official vet check, according to current EU and national rules. All keepers like used commodities are supplied either from countries where BSE cases were reported in the period slaughter, or cattle recognized as safe for human consumption ante and post mortem inspection and BSE tests.

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4. STORAGE CONDITIONS

| | |
|--------------------|---|
| Storage conditions | In closed original packaging. Must be kept in a cool and dry 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

Gelatine is used in confectionery, water jellies and desserts, dairy products, aspics or functional food, for its versatility. Its functionalities include gelling, binding, stabilizing, thickening, whipping, emulsifying, sticking and foaming power, syneresis prevention and thermo-reversibility.

This gelatin has a gelling strength of 200 Bloom. This 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.

This gelatin powder is made from bovine (cow) hides and complies with the Halal standards.

Dosage: For one liter liquid you need 15 grams gelatin powder and to make a free standing pudding you need 25 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 |
| ES | Spain | Gelatina |
| PT | Portugal | Gelatina |
| IT | Italy | Gelatina |
| DK | Denmark | gelatine husblas |
| NO | Norway | Gelatin |
| SE | Sweden | gelatin |
| FI | Finland | Liivate |
| IS | Iceland | Gelatín |
| CZ | Czech Republic | Želatina |
| SK | Slovak Republic | Želatina |

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| | | |
|----|--------------------|----------|
| HU | Hungary | Zselatin |
| HR | Croatia (Hrvatska) | Želatina |
| GR | Greece | Ζελατινή |
| SI | Slovenia | Želatina |
| PL | Poland | Żelatyna |
| RO | Romania | Gelatină |
| BG | Bulgaria | Желатин |
| 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.