

PRODUCT SPECIFICATION

DATE OF ISSUE
28-08-2023




ORGANIC GELATIN POWDER PORCINE (E441)
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1521, X1522, X1523, X1597

PRODUCTION:
16082706



1. PRODUCT IDENTIFICATION

1.1 Supplier product information

| | | | |
|---------------------|--------------------------------------|---------------|---|
| Product name | Organic gelatin powder porcine (pig) | | |
| Production | 16082706 | | |
| Product code | Content | EAN | Packaging |
| X1521 | 60g | 8718309830236 | Plastic jar and screw lock cap with warranty seal. Jar =  Cap =  |
| X1522 | 150g | 8718309830243 | |
| X1523 | 700g | 8718309830250 | |
| X1597 | 10kg | 8718309830861 | Blue bag =  in box |

1.2 Scientific product information

Single ingredient

| | |
|-------------------|--|
| Main use | Gelling agent |
| Chemical name | Porcine gelatine |
| Production method | Gelatine extracted from acid and alkali processed porcine (pig) hides. |

1.3 Legislative product information

| | | | |
|----------------------|------------------|-----------------------------|--------|
| CAS number | 9000-70-8 | | |
| EU food additive | E441 | | |
| Country of Origin | Germany | | |
| Certification | Organic | Certification number | 103446 |
| | Institute | Skal NL-BIO-01 | |

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

| | Unit | Specification | Method |
|----------------------|------|------------------------------|-------------|
| Appearance | | coarse powder | |
| Colour | | amber | |
| Odour/taste | | product specific/ neutral | |
| Moisture | % | ≤ 15 | 105°C / 17h |
| Ash | % | ≤ 2 | 550°C |
| Gel strength (Bloom) | g | 214 | 6,67%, 10°C |
| pH | | 5,1 | |

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| | | | |
|---------------|------|-------|--|
| Particle size | mesh | 20-30 | |
| Turbidity | NTU | 10 | |

2.2 Microbiological data

| | | | |
|--------------------|-------|---------|--|
| Total plate count | Cfu/g | ≤ 1.000 | |
| E Coli | 10g | 0 | |
| Salmonella | 25g | 0 | |
| Enterobacteriaceae | Cfu/g | ≤ 10 | |

2.3 Chemical analyses

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

2.4 Nutritional Information

2.4.1 Nutritional Values

| | | | |
|--------------------|-----------|-------|--|
| Energy | kJ/100g | 1444 | |
| Energy | kcal/100g | 336 | |
| Protein | g/100g | 86 | |
| Carbohydrate: | g/100g | 0 | |
| Of which Sugars | g/100g | 0 | |
| Polyols | g/100g | | |
| Starches | g/100g | | |
| Others | g/100g | | |
| Fat: | g/100g | ≤ 0,6 | |
| Of which Saturated | g/100g | ≤ 0,3 | |
| Mono-unsaturated | g/100g | | |
| Poly-unsaturated | g/100g | ≤ 0,1 | |

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|------------------|---------|----|--|
| Transfatty acids | g/100g | 0 | |
| Cholesterol | mg/100g | 0 | |
| Water | g/100g | 15 | |
| Organic acid | g/100g | | |
| Dietary fiber | g/100g | 0 | |

2.4.2 Minerals

| | | | |
|------------------------|--------|-------|--|
| Sodium (Na) | g/100g | ≤ 0,6 | |
| Sodium chloride (NaCl) | g/100g | ≤ 1 | |

3. FOOD INTOLERANCE

3.1 Allergens

| Yes = ✓ / No = ✗ | Contains | Direct Contamination | Cross-Contamination (Risk) |
|--|----------|----------------------|----------------------------|
| Celery and celery products | ✗ | ✗ | ✗ |
| Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley) | ✗ | ✗ | ✗ |
| Crustaceans and Shellfish | ✗ | ✗ | ✗ |
| Eggs and egg products | ✗ | ✗ | ✗ |
| Fish and fish products | ✗ | ✗ | ✗ |
| Glutamate | ✗ | ✗ | ✗ |
| Lupin and products thereof | ✗ | ✗ | ✗ |
| Milk and milk products (including Lactose) | ✗ | ✗ | ✗ |
| Molluscs and products thereof | ✗ | ✗ | ✗ |
| Mustard and mustard products | ✗ | ✗ | ✗ |
| Nuts and nut products (almonds, hazelnuts, walnuts) | ✗ | ✗ | ✗ |
| Peanuts and peanut products | ✗ | ✗ | ✗ |
| Pork | ✓ | ✓ | ✓ |

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| | | | |
|------------------------------|---|---|---|
| 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 | X | Vegans | X |
| Kosher | X | Vegetarian | X |

3.3 GMO Declaration:

Organic gelatin powder porcine 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 comes into contact with genetically modified organisms.

4. STORAGE CONDITIONS

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

This gelatin powder is made from porcine (pig) hides. Gelatin is used as a thickener, gelling and binding ingredient.

This gelatin has a gelling strength of 210 Bloom*

*Its gelling power is expressed in Bloom. The Bloom value 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.

Dosage: For one liter liquid you need 15 grams gelatin powder, and to make a free standing pudding you need 24 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.

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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 | Želatína |
| 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.