

PRODUCT SPECIFICATION

DATE OF ISSUE
09-04-2025

GELATIN POWDER BOVINE (E441)

PRODUCT
CODE: 09



T030924M011220A011224

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Gelatin powder bovine (cow)		
Product code	09		
Product number	Content	EAN	Packaging
1524	60g	8718309830267	Plastic jar and screw lock cap with warranty seal.  Jar =  Cap =
1525	150g	8718309830274	
1526	700g	8718309830281	
1538	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	HS code (customs)	3503 00 20
EU food additive	E441		
Country of Origin	Turkey		

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		very fine crystals	
Colour		amber-coloured	
Ash	%	max. 2	550°C
Bulk density	g/cm ³	0,5 – 0,8	25°C
Moisture	%	max. 15	
Gel strength (Bloom)	g	180 – 220	6,67%, 10°C
Viscosity, dynamic	mp	20 – 40	6,67%, 60°C
pH		4,6 - 6,5	6,67%, 45°C
Particle size	mesh	20	

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2.2 Microbiological data

Total plate count	in 1g	max. 1.000	
E Coli	in 10g	absent	
Salmonella	in 25g	absent	
Anaerobic sulphite-reducing bacteria	in 1g	max. 10	

2.3 Chemical analyses

Arsenic (As)	mg/kg	max. 1	
Sulfites (SO ₂)	mg/kg	max. 50	
Hydrogen peroxide (H ₂ O ₂)	mg/kg	max. 10	
Zinc (Zn)	mg/kg	max. 50	
Mercury (Hg)	mg/kg	max. 0,15	
Lead (Pb)	mg/kg	max. 5	
Copper (Cu)	mg/kg	max. 30	
Cadmium (Cd)	mg/kg	max. 0,5	
Chromium (Cr)	mg/kg	max. 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		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g	0	

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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	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains
Eggs and products thereof	✗
Cereals containing gluten and products thereof	✗
Lupin and products thereof	✗
Milk and products thereof (including Lactose)	✗
Sesame seeds and products thereof	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✓ max 50mg / kg
Celery and products thereof	✗
Peanuts and products thereof	✗
Mustard and products thereof	✗
Fish and products thereof	✗
Molluscs and products thereof	✗
Soy and products thereof	✗
Crustacea and products thereof	✗

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✓	Vegans	✗
Kosher	✓	Vegetarian	✗

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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.

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)
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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 per liter of liquid

15 grams of gelatin powder* needed to obtain a good firming

24 grams of gelatin powder** for a freestanding pudding

(*equals 10 pieces of gelatine leaves, **equals 16 pieces of gelatine leaves)

1 piece of gelatine leaves = 1.5 grams of gelatine powder

Preparation: Add the required amount of gelatin to the cold liquid, let it swell for 5 minutes. Heat the mixture while 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.

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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	Želatína
HU	Hungary	Zselatin
HR	Croatia (Hrvatska)	Želatina
GR	Greece	Ζελατίνη
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.

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NATUURLIJK
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special food ingredients



TÜRK STANDARDLARI ENSTİTÜSÜ

HELAL UYGUNLUK BELGESİ

معهد المقاييس التركية

شهادة المقاييس الحلال

TURKISH STANDARDS INSTITUTION

HALAL CERTIFICATE OF COMPLIANCE



BELGE NUMARASI REFERENCE NUMBER OF LICENCE	083603-HG-01/04
BELGENİN İLK VERİLİŞ TARİHİ DATE OF FIRST ISSUE OF LICENCE	01.04.2013
BELGENİN SON GEÇERLİLİK TARİHİ LICENCE VALID UNTIL	01.04.2026
BELGE SAHİBİ KURULUŞUN ADI NAME OF THE LICENCE HOLDER	HALAVETGIDA SANAYİ VE TİCARET ANONİM ŞİRKETİ
BELGE SAHİBİ KURULUŞUN ADRESİ ADDRESS OF THE LICENCE HOLDER	ORGANİZE SANAYİ BÖLGESİ 1.YOL F-1A PARSEL TUZLA İSTANBUL/TÜRKİYE
ÜRETİM YERİ ADI NAME OF THE MANUFACTURING PLACE	HALAVET GIDA SAN. TİC. A.Ş.
ÜRETİM YERİ ADRESİ ADDRESS OF THE MANUFACTURING PLACE	ORGANİZE SANAYİ BÖLGESİ 1.YOL F-1A PARSEL TUZLA İSTANBUL/TÜRKİYE
İPTAL EDİLEN BELGE NUMARASI (Varsa) INDICATION OF SUPERSEDED LICENCE (if any)	083603-HG-01/03
TESCİLLİ TİCARİ MARKASI REGISTERED TRADE MARK	HALAVET GIDA
İLGİLİ TÜRK STANDARDI RELATED TURKISH STANDARD	TS OIC/SMIC 1 / 30.09.2019
BELGE KAPSAMI SCOPE OF LICENCE	

C1:HALAL SLAUGHTERING PROCESSING OF PERISHABLE ANIMAL PRODUCTS PRODUCT GROUP;
- BEEF GELATINE-USED FOR FOOD INDUSTRY (EXCEPT FILLING PACKAGING) (S.C. :27.02.2023)
-COLLAGEN (EXCEPT FILLING PACKAGING)(S.C. :27.02.2023)

e-imzalı/e-signed
28/03/2023

On Behalf Of The Head Of Certification Center
TUĞBA DAYSALOĞLU

HALAL CERTIFICATION DIRECTOR

<https://evrakkontrol.tse.org.tr/BelgeDogrulama.aspx?p=puat0hgmmw> adresinden belgenin doğruluğunu ve geçerliliğini sorgulayınız.

Türk Standardları Enstitüsü (TSE) Helal Belgelendirme Müdürlüğü - Necatibey Cd. No: 112 06100 Bakanlıklar/ANKARA
Turkish Standards Institution Halal Certification Department - Necatibey Cd. No: 112 06100 Bakanlıklar/ANKARA



Bu belge, T.C. Diyanet İşleri Başkanlığının dini danışmanlığı çerçevesinde, Türk Standardları Enstitüsü tarafından verilmiştir.
This certificate is issued by Turkish Standards Institution under the consultancy of The Turkish Republic Presidency of Religious Affairs.
تم إصدار هذه الشهادة من قبل معهد المقاييس التركية تحت إشراف دينية من رئاسة الشؤون الدينية التركية.

