

Product: **INSTANT GELATINE ITALGEL FAST ®™ 170 BLOOM TYPE A**  
S.T.-ITGFAST-A

Issued on: **29/04/2020**  
Rev: 01 - 22/06/2020

## TECHNICAL SPECIFICATIONS

|                       |                                                                                                                                                                                                                                                                                                                                                                                                                                      |
|-----------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>DEFINITION</b>     | Gelatine obtained by partial hydrolysis of the collagen, the chief protein component of connective tissue in animals                                                                                                                                                                                                                                                                                                                 |
| <b>ORIGIN</b>         | Pigskin                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>TYPE</b>           | A-Acid extraction                                                                                                                                                                                                                                                                                                                                                                                                                    |
| <b>CLASSIFICATION</b> | Gelling agent. GMO-free according to Regulation (EC) 1829/2003 concerning genetically modified food and feed products, according to Regulation (EC) 1830/2003 concerning the traceability of food and feed products produced from genetically modified organism and according to the Directive 2001/18/EC concerning the deliberate release into the environment of genetically modified organism, in their respective valid edition |
| <b>REGULATION</b>     | Conform to European regulations 2004/852, 2004/853, 2005/2073, 2007/1243/EC, 2016/355EU                                                                                                                                                                                                                                                                                                                                              |
| <b>GLUTEN</b>         | Gluten free (< 20 ppm)                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>INGREDIENTS</b>    | 100% gelatine                                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>SHELF LIFE</b>     | 5 years from production date or from last analysis                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>STORAGE</b>        | In normal dry warehouse, at room temperature, far from direct sunlight                                                                                                                                                                                                                                                                                                                                                               |
| <b>PACKAGING</b>      | 10 Kg bags / 20 x 500 g buckets                                                                                                                                                                                                                                                                                                                                                                                                      |

## ORGANOLEPTIC CHARACTERISTICS

|                   |                               |
|-------------------|-------------------------------|
| <b>APPEARANCE</b> | Powder                        |
| <b>COLOUR</b>     | Straw yellow to dark yellow   |
| <b>TASTE</b>      | Neutral                       |
| <b>ODOUR</b>      | Free from disagreeable odours |

## PHYSICAL CHARACTERISTICS

| PARAMETERS          | SPECIFICATION   | ANALYTICAL METHOD         |
|---------------------|-----------------|---------------------------|
| BLOOM AOAC          | 170 ± 10        | 6.67 % at 10°C x 18 hours |
| VISCOSITY           | 2.9 ± 0.5 mPa.s | 6.67 % at 60°C American   |
| LIMPIDITY           | < 50 NTU        | Solution 6.67 %           |
| PH                  | 4.5-6.0         | Solution 6.67 %           |
| ISOELECTRICAL POINT | 7.0-9.5         | Solution 1%               |
| GRANULOMETRY        | 70 Mesh         | ASTM Sieve                |

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## CHEMICAL CHARACTERISTICS

| PARAMETERS        | SPECIFICATION | ANALYTICAL METHOD |
|-------------------|---------------|-------------------|
| PROTEIN CONTENT   | > 90 %        | NTK N x 5.55      |
| LIPIDS            | < 0.1 %       | Ether extraction  |
| MOISTURE          | < 8 %         | 24 hours at 105°C |
| ASH               | < 2 %         | 18 hours at 550°C |
| HYDROXYPROLINE    | 12 ± 2 %      | IC-UV             |
| SULPHUR DIOXIDE   | < 10 mg/Kg    | GME               |
| HYDROGEN PEROXIDE | < 10 mg/Kg    | GME               |
| HEAVY METALS      | < 40 mg/Kg    | ICP-MS            |
| ARSENIC           | < 1 mg/Kg     | ICP-MS            |
| COPPER            | < 30 mg/Kg    | ICP-MS            |
| LEAD              | < 5 mg/Kg     | ICP-MS            |
| ZINC              | < 30 mg/Kg    | ICP-MS            |
| IRON              | < 30 mg/Kg    | ICP-MS            |
| MERCURY           | < 0.15 mg/Kg  | ICP-MS            |
| CADMIUM           | < 0.5 mg/Kg   | ICP-MS            |
| CHROME            | < 10 mg/Kg    | ICP-MS            |

## MICROBIOLOGICAL CHARACTERISTICS

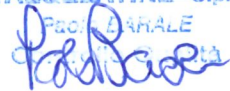
| PARAMETERS               | SPECIFICATION | ANALYTICAL METHOD      |
|--------------------------|---------------|------------------------|
| TOTAL AEROBIC COUNT      | < 1000 ufc/ g | GME                    |
| E. COLI                  | abs / 10 g    | GME                    |
| SULPHITE REDUCING SPORES | < 10 ufc/ g   | GME                    |
| SALMONELLA               | abs / 25 g    | GME                    |
| YEAST & MOULD            | < 100 ufc/g   | Sabouraud glucose agar |

## NUTRITIONAL DATAS FOR 100 g

| PARAMETERS         | SPECIFICATION      |
|--------------------|--------------------|
| ENERGETIC VALUE    | 1506 kJ – 360 kcal |
| FAT                | < 0,1 / g          |
| OF WHICH SATURATED | 0 / g              |
| CARBOHYDRATES      | < 0,1 / g          |
| OF WHICH SUGARS    | 0 / g              |
| PROTEIN            | > 85 g             |
| SALT               | < 0,5 / g          |

ISSUED BY

Quality Control

ITALGELATINE S.p.A.  
F. COLOMBALE  


APPROVED BY

Quality Manager

ITALGELATINE S.p.A.  
Dr. CHARIC ABOU-MRAD  
  
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