GELATIN

Nourisi

Gelatin

Edible gelatin is an ideal source of protein, which contains 18 kinds of amino acids. It is widely used in food industry as food additives, such as stabilizer, foaming agent and thickening agent. In food industry, edible gelatin could be used in the production of candy, dessert, ice cream, jelly, soft drink, sausage, canned food, wine, yogurt, juice, ham, dairy, etc. It could also be used in making soup, aspic, salad and pudding in daily cooking.

Application

Edible gelatin:
jelly, candy, milk powder, fruit milk, sausage, salad, pudding, ham, bean vermicelli, ice cream, cake, drinks clarification, instant noodles, bio-pharmaceuticals, health food, yolk juice, beer clarifier, cheese, dairy,vitamin nutrition base, etc.
Technical gelatin:
Coating and Sizing, Paper Manufacture, Printing Processes, Protective Colloidal, Matches ,Coated Abrasives, Adhesives, etc.
Pharmaceutical gelatin:
Empty soft and hard capsules

Tel: 0533-3577388
Fax: 0086-533-3577166

Qilu E-commerce Valley, Liuquan Road,
Zibo, Shandong, China

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Package

25kg/bag; customer required is available.

Specification

Item	Specification
Moisture Content %	≤14.0
gel strength(6.67%) Bloom g	≥240
Viscosity(6.67%,60℃) mPa.s	≥3.0
Transparency mm	≥50
Ashes Content %	≤2.0
SO_2 mg/kg	≤30
Residual Hydrogen Peroxide mg/kg	≤10
Water insoluble %	≤0.2
Chromium mg/kg	≤2.0
Arsenic mg/kg	≤1.0
Plumbum mg/kg	≤1.5
Coliforms MPN/g	≤3
Total Bacteria Count CFU/g	$\leq 10^4$
Salmonella	NEGATIVE

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