

Technical Specification

Porcine Gelatin – 300 Bloom 40 Mesh

Item No. HH-018.2

A purified, gelling protein obtained from collagen extracted from porcine skin.

STANDARD LIMITS	SPECIFICATION	UNITS	METHOD
Bloom	290 - 314	g	USP/NF
Viscosity	45.0 – 61.0	mPs	6.67% Sol. GMIA
pH	4.2 – 5.4		1.5% Sol. GMIA
Ash	≤ 2.0	%	USP/NF
Loss on Drying /Moisture	≤ 12.0	%	USP/NF
Mesh	40		USSS
Solubility	Soluble in hot water	Visual	GMIA
Protein - As Provided	≥ 87	%	AOAC (n=5.55)
MICROBIAL PARAMETERS			
Total Plate Count	≤ 1000	CFU/g	BAM
E. coli	Negative	25 g	BAM
Salmonella	Negative	25 g	BAM
Yeast & Mold	≤ 100	CFU/g	BAM
CHEMICAL ANALYSIS			
Chromium	≤ 10.0	mg/kg	AOAC
Lead	≤ 1.5	mg/kg	AOAC
Sulfur Dioxide / SO ₂	≤ 0.001	%	AOAC



Nutritional Information

TYPICAL VALUES PER 100g

Protein:	≥ 87 %	Protein Dry Form:	≥ 98%
Calcium:	< 200 mg	Calorie Content:	360 cal
Cholesterol:	0 g	Carbohydrates:	≤ 1 g
Fats:	0 g	Iron:	≤ 30 ppm
Potassium	< 10 mg	Sodium Content:	≤ 300 mg
Sugars	0 g	Added Sugars:	0 g
Vitamin A:	0 mg	Total Dietary Fiber:	0 g
Vitamin C:	0 mg	Vitamin D:	0 mg

Amino Acid Profile per 100g

AMINO ACID	AVG. MG	% BY WEIGHT	AMINO ACID	AVG. MG	% BY WEIGHT
Alanine	8,650	8.65	Arginine	8,200	8.2
Aspartic Acid	5,350	5.35	Cystine	10	0.01
Glutamic Acid	10,450	10.45	Glycine	21,350	21.35
Histidine*	1,100	1.1	Hydroxylysine	1,200	1.2
Hydroxyproline	10,850	10.85	Isoleucine*	1,350	1.35
Leucine*	2,700	2.70	Lysine*	3,450	3.45
Methionine*	800	0.8	Phenylalanine*	2,250	2.25
Proline	13,000	13.00	Serine	3,450	3.45
Threonine*	2,300	2.3	Tyrosine	450	0.45
Valine*	2,200	2.2			

*Indicates essential amino acids

Nutritional values provided in the table above are created based on the Knowledge known at the time of publication. The calculations are provided either on a basis of averages obtained from internal measurements or from scholarly literature. The intention of these values is provided as an expected value and cannot be considered as specifications. They do not constitute a guarantee as to the properties of the products.

Country of Origin - USA, Canada, U.K, Netherlands, and various other countries in the E.U. Your custom-made product may be made from various blends of material from these countries.

Storage & Shelf Life – Store in a tightly sealed container in normal indoor conditions protected from heat and moisture. Shelf life is 5 years from the date of manufacture.

Packaging & Labeling – Standard packaging is a 50 lb bag. May also be labeled as gelatin or porcine gelatin.

Regulatory - This food-grade material meets the requirements of the Food Chemical Codex (FCC) and is produced, stored, sold and shipped under cGMP as defined in Title 21 of the Code of Federal Regulations. Furthermore, it is G.R.A.S. (Generally Regarded as Safe) status per 21 C.F.R. 170.3.

Ingredients – This product is 100% Porcine Gelatin.

Appearance - Off white to light yellow or tan.