POWDERED 200 BLOOM PIG GELATIN

GENERAL CHARACTERISTICS	
Physical aspects	White Powder
Organoleptic aspects	Odourless
Origin	Gelatin issued from acid treated pig skin
Chemical status	Protein

DESCRIPTION	
Function / Properties	➢ Mainly used as a gelling agent, but also as a foaming agent or clarifying agent, stabilizer, emulsifier, thickener, binding agent…
Applications	➢ **<u>Dosage and correspondence :</u>** • <u>Swelling :</u> ○ Pour the gelatin in cold water under moderated bustle ○ Let swell minimum 1 hour • <u>Melting</u> : ○ Melt at 55°C, do not exceed 80 °C ○ Maintain temperature until complete dissolution Verify the complete homogeneity of the solution before using and the absence of no dissolved particles. The gelatin mass should be prepared 24 hours before using. Film in contact and reserve in the refrigerator.

RECIPE	
Raspberry Mousse	
Ingredients	- 330g mashed Raspberry (100%) - 90g of gelatin - 40g of egg white - 90g of Caster Sugar - 200g of liquid cream 35% fat
Realisation	- Whip the cream with mixer speed 6 during 3 minutes and reserve in the refrigerator. - Heat the fruits mash and the gelatin to 65°C. - Whip the egg whites to make the meringue by incorporating sugar in 3 times. - Add half of the meringue on the mix fruits mash + gelatin when the temperature is 40°C. - Add whipped cream and the rest of the meringue - Pour and let during 24 hours in positif cold.

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SPECIFICATIONS	
Physico-chemical specifications	
Bloom (sol 6,67% at 10°C)	190 – 210 g
Viscosity (6.67%, 60°C)	30 – 36 mp
Granulometry	20 mesh
Moisture	Max 15 %
Ashes (550°C)	Max 2 %
SO_2	Max 10 ppm
H_2O_2	Max 10 ppm
Chromium	Max 10 ppm
Copper	Max 30 ppm
Zinc	Max 50 ppm
pH	4,6 – 6,0
Heavy Metals	
Arsenic	Max 1 ppm
Cadmium	Max 0,5 ppm
Lead	Max 5 ppm
Mercury	Max 0,15 ppm
Microbiological specifications	
Total plate count	Max 1000 CFU / g
Sulfite-reducing sporulated anaerobic bacteria	Max 10 CFU / g
E. Coli	Abs / 10 g
Salmonella	Abs / 25 g

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NUTRITIONAL INFORMATION FOR 100 G	
Energetic Value	1488 kJ / 356 Kcal
Lipids	0 g
- **Saturated Fatty Acid**	0 g
- **Monounsaturated Fatty Acid**	0 g
Carbohydrate	0 g
- **Sugar**	0 g
Proteins	89 g
Fibers	0 g
Sodium	0.1 g

ALLERGENS		
	Presence	**Cross Contamination**
Peanuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Celery and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Cereals, gluten and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Crustaceans and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Tree nuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Sesames seeds and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Molluscs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Mustard and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Milk and milk products	☐ Yes ☒ No	☐ Yes ☒ No
Lupin and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Eggs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Fish and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Soya and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Sulphur dioxide and sulphites > 10 ppm	☐ Yes ☒ No	☐ Yes ☒ No

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REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms not contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011

DIET		
	Suitable for	**Certified**
Halal		
Kosher		
Vegetarian		
Vegan		

PACKAGING / STORAGE CONDITIONS	
Packaging	150 g plastic tin ; 1 Kg platic tin ; 25 Kg bag
Storage conditions	Store under cool and dry conditions, in its unopened original packaging.
Shelf life	5 years in its original and unopened packaging

ARTICLE CODE 150 ⇒ 10132 1 Kg ⇒ 732A 25 Kg ⇒ 735H

We reserve the right to modify this data according to the evolution of our products.

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