

POWDERED 200 BLOOM FISH GELATIN

GENERAL CHARACTERISTICS	
Physical aspects	White Powder
Organoleptic aspects	Odourless
Origin	Acid treated fish 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.

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Bloom (sol 6,67% at 10°C)	190 – 210 g
Viscosity (6.67%, 60°C)	35 – 45 mp
Granulometry	20 mesh
Moisture	Max 15 %
Ashes	Max 2 %
SO₂	Max 10 ppm
pH	5 – 6.5
<u>Heavy Metals</u>	
Arsenic	Max 1 ppm
Cadmium	Max 0.5 ppm
Lead	Max 5 ppm
Mercury	Max 0.15 ppm
<u>Microbiological specifications</u>	
Total plate count	Max 1000 / g
Sulfite-reducing sporulated anaerobic bacteria	Max 10 / g
E. Coli	Abs / 10g
Salmonella	Abs / 25g



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

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.
Nanoparticles	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.

DIET

	Suitable for	Certified
Halal	X	X
Kosher	X	
Vegetarian		
Vegan		

PACKAGING / STORAGE CONDITIONS

Packaging	150 g plastic tin – Box of 10 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360 kg) 5 kg bag – Box of 5 x 5 (25 kg) – Pallet of 18 boxes (450 kg) 25 kg box – Pallet of 12 boxes (300 kg)
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 g ⇒ 10025 1 Kg ⇒ 10023 5 Kg ⇒ 10426 25 Kg ⇒ 732P

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

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Réf : QUAL.FT.248
Version 4
MàJ: 05.02.2026
Page 4 sur 4