



凯美亚化学有限公司
KEMIACHEM CO., LIMITED.

SPECIFIED PRODUCT INFORMATION

Product	:	Edible Gelatin								
Product description	:	Edible Gelatin is light yellow to yellow fine grain, this product consists of 18 types of amino acid, it can be widely used in candy, jellies, yogurts, capsule, soups, sauces and so on.								
		Edible Gelatin has the characteristics of high molecular weight, high viscosity, good transparency, very low heavy metal content.								
Country of origin	:	China								
Organoleptic										
Appearance	:	Granule								
Color	:	Light yellow								
Odor	:	No off smell								
Generic Specification										
Jelly Strength (6.67%,10°C) Bloom g>	:	250	240	220	200	180	160	140	120	100
Viscosity (15%, 40°C)		16	15	14	13	12	11	10	8	6
Viscosity (6.67%, 60°C), Mpa • s		4.8	4.7	4.6	4.4	4.2	4.0	3.8	3.6	3.4
Viscosity (12.5%, 60°C), Mps>		250	241	238	225	220	187	180	150	145
Protein (N*5.55) g/100g	:	84-90%								
Moisture	:	8-15%								
Sulphur dioxide(mg/kg) ≤	:	100								
Ash %	:	1.0-2.0								
pH %	:	4.0-7.0								
As (mg/kg) ≤	:	1.0								
Heavy metal(mg/kg) ≤	:	50								
Insoluble substance in water % ≤		0.2								
Microbiological data										
Total Bacterial	:	<1000				cfu/g				
Salmonella	:	Absent in 25 g								
E.coli	:	<10				cfu/g				
Shelf life	:	Two years.								
Advised dosage rate	:	Depending application								
Label	:	As your request								
Package	:	Max.25kg net drum with inner liner								



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The process of the edible gelatin production

