PRODUCT SPECIFICATION SHEET

Unflavored Gelatin (pork)

Product Information

Product Name: Unflavored Gelatin (pork) (292069)

Product Weight: 10 Lb (4.54 kg)

Description: Unflavored Gelatin is used as a Gelling Agent in Cooking

Origin: USA

Lot Number: YYYYMMDD (date of manufacture)

Ingredients: Gelatin.

Allergens:

Processed on equipment that also processes: Crustacean Shellfish, Egg, Fish, Milk, Peanut, Soy, Tree Nuts (Almond, Brazil Nut, Cashew, Coconut, Filbert (Hazelnut), Macadamia Nut, Pecan, Pine Nut, Pistachio, Walnut) and Wheat.

Physical Characteristics

Appearance: Off white loose granules

Color: Off white Aroma: No off aroma

Flavor: Unflavored/typical of gelatin

Storage: Product should be stored in a cool dry area, which is free from any foreign odors. Ideal storage conditions are at 55-65°F with less than 50% relative humidity.

Rodney Bryant

Quality Assurance Manager

11/21/2019

Date



Nutrition	Facts
Varied servings per container Serving size	(100g)
Amount Per Serving Calories	340
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 86g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%