

PRODUCT DATASHEET

250 Bloom 20 Mesh Type A Gelatin

Material description

Type A Porcine Gelatin is used in many food applications across a wide variety of industries. It is known for its stabilizing and texture enhancing properties.

Typical analysis – Physicochemical

Analysis	Specification	Units	Test method
Bloom (Jelly Strength)	250 - 270	g	GMIA
Viscosity	39 - 45	mPs	6.67% , 60°C
Moisture	≤ 12	%	105°C, 17h
Color	Ivory		Visual
pH	4.5-5.8		1.5%, 40°C
Ash	≤ 1.5	%	550°C, 17h
Odor	Weak bouillon like		PBL

Typical analysis – Microbiological

Analysis	Specification	Units	Test method
Total aerobic microbial count	≤ 1,000	CFU/g	USP
Escherichia coli	Neg	/ 25g	USP
Salmonella	Neg	/ 25 g	USP

Packaging

50 lb bags; other package sizes may be available

Ingredient statement

Gelatin



Laura Tornquist

Quality Assurance Manager