



SOLID RELATIONS, FLUID SOLUTIONS.

TO WHOM IT MAY CONCERN.

Santa Vittoria d'alba, 01/12/2022.

Italgel S.r.l. dichiara che per la referenza fogli di gelatina , FO400, è stato aggiornato il packaging con il nuovo codice interno che viene sostituito dalla voce FO170.

Il grado bloom a voi fornito sino ad oggi è 170, per cui il nuovo prodotto non presenta modifiche e/o variazioni dal punto di vista chimico-fisico, come da scheda tecnica, in allegato.

ITALGEL S.R.L.
S.S. 231 Alba-Bra, 201
12069 S.VITTORIA D'ALBA (CN)
Partita IVA e Cod. Fisc.: 03963730043

Product: GOLD LEAVES GELATINE 400 sheets/Kg TYPE A
S.T.-FO400-A

Issued on: 02/01/2022
Rev: 00 – 10/01/2022

TECHNICAL SPECIFICATIONS

DEFINITION	Gelatine obtained by partial hydrolysis of the collagen, the chief protein component of connective tissue in animals
ORIGINE	Pigskin
TYPE	A-Acid extraction
CLASSIFICATION	Gelling agent. GMO-free according to Regulation (EC) 1829/2003 concerning genetically modified food and feed products, according to Regulation (EC) 1830/2003 concerning the traceability of food and feed products produced from genetically modified organism and according to the Directive 2001/18/EC concerning the deliberate release into the environment of genetically modified organism, in their respective valid edition
REGULATION	Conform to European Regulations 2004/852/EC, 2004/853/EC, 2005/2073/EC, 2007/1243/EC, 2016/355/EU
GLUTEN	Gluten free (< 20 ppm)
SHELF LIFE	5 years from production date or from last analysis
STORAGE	In normal dry warehouse, at room temperature, far from direct sunlight

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	sheets
COLOUR	Straw yellow
TASTE	Neutral
ODOUR	Free from disagreeable odours

PHYSICAL CHARACTERISTICS

PARAMETERS	SPECIFICATION	ANALYTICAL METHOD
BLOOM AOAC	170 ± 10	6.67 % at 10°C x 18 hours
VISCOSITY	2.9 ± 0.5 mPa.s	6.67 % at 60°C American
LIMPIDITY	< 50 NTU	Solution 6.67 %
PH	4.5-6.0	Solution 6.67 %
ISOELECTRICAL POINT	7-9.5	Solution 1%

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CHEMICAL CHARACTERISTICS

PARAMETERS	SPECIFICATION	ANALYTICAL METHOD
PROTEIN CONTENT	> 85 %	NTK N x 5.55
LIPIDS	< 0,10 %	Ether extraction
MOISTURE	< 13 %	24 hours at 105°C
ASH	< 2 %	18 hours at 550°C
HYDROXYPROLINE	12 ± 2 %	IC-UV
SULPHUR DIOXIDE	< 10 mg/Kg	GME
HYDROGEN PEROXIDE	< 10 mg/Kg	GME
HEAVY METALS	< 40 mg/Kg	ICP-MS
ARSENIC	< 1 mg/Kg	ICP-MS
COPPER	< 30 mg/Kg	ICP-MS
LEAD	< 5 mg/Kg	ICP-MS
ZINC	< 30 mg/Kg	ICP-MS
IRON	< 30 mg/Kg	ICP-MS
MERCURY	< 0,15 mg/Kg	ICP-MS
CADMIUM	< 0,50 mg/Kg	ICP-MS
CHROME	< 10 mg/Kg	ICP-MS

MICROBIOLOGICAL CHARACTERISTICS

PARAMETERS	SPECIFICATION	ANALYTICAL METHOD
TOTAL AEROBIC COUNT	< 1000 ufc/g	GME
E. COLI	abs / 10 g	GME
SULPHITE REDUCING SPORES	< 10 ufc/g	GME
SALMONELLA	abs / 25 g	GME
YEAST & MOULD	< 100 ufc/g	Sabouraud glucose agar

NUTRITIONAL DATAS FOR 100 g

PARAMETERS	SPECIFICATION
ENERGETIC VALUE	1423 kJ – 340 kcal
FAT	< 0,10 g
OF WHICH SATURATED	0 g
CARBOHYDRATES	< 0,10 g
OF WHICH SUGARS	0 g
PROTEIN	> 85 g
SALT	< 0,50 g

ISSUED BY
Quality Control

APPROVED BY
Quality Manager

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