

CERTIFICATE OF ANALYSIS

Product:	Perfect Bovine Gelatin
Grade:	225 Bloom 40 Mesh
Lot Nº:	FG 8346
Lot Quantity:	4500 Lb
Storage Conditions:	This product is stable when stored in cool dry conditions away from direct sunlight, under ideal conditions of -1 to 35°C / 30.2 to 95 °F and relative humidity of 70% maximum.

Physical-Chemical Tests	UOM	Min.	Max.	Test Result	Method
Bloom (6,67%, 10°C)	grams	210	230	230	GMIA/GME ⁽¹⁾
Viscosity (6,67%, 60°C)	mPs	28	38	34	GMIA/GME
Moisture	%	-	12	10	GMIA/GME
Ash	%	-	2	1	GMIA/GME
pH (6,67%, 60°C)	N/A	4,7	6,5	5,7	GME
Sulfur Dioxide	ppm	-	40	≤ 40	GME
Arsenic*	ppm	-	0,8	≤ 0,8	AOAC ⁽²⁾
Copper*	ppm	-	30	≤ 30	AOAC
Chromium*	ppm	-	2	≤ 2	AOAC
Lead*	ppm	-	1,5	≤ 1,5	AOAC
Cadmium*	ppm	-	0,5	≤ 0,5	AOAC
Mercury*	ppm	-	0,15	≤ 0,15	AOAC
Zinc*	ppm	-	50	≤ 50	AOAC
Heavy Metals*	ppm	-	50	≤ 50	AOAC
Pentachlorophenol*	ppm	-	0,3	≤ 0,3	AOAC
Nitrogen*	%	15	-	≥ 15	Kjeldahl

Microbiological Tests	UOM	Spec. Limit	Test Result	Method
Aerobic Plate Count	/1g	≤ 1000	≤ 1000	FDA-BAM ⁽³⁾
Coliforms	/1g	Negative	Negative	FDA-BAM
E.coli	/1g	Negative	Negative	USP ⁽⁴⁾
Salmonella	/25g	Negative	Negative	USP

* - Parameters marked with an asterisk are analysed according to a periodic analysis plan

(1) GMIA/GME - Gelatin Manufacturers Institute of America/ Gelatin Manufacturers of Europe Standardized Methods for the Testing of Edible Gelatin

(2) AOAC - Association of Official Analytical Chemists

(3) FDA-BAM - Food & Drug Administration-Bacteriological Analytical Manual 8th Edition

(4) USP - United States Pharmacopeia & National Formulary



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Quality Control