

**WEISHARDT International**

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SPECIFICATION

Weishardt Group

SPECIFICATION N° : 08A6500100 <i>(replaces our specification 08A6500100 of 26.04.2012)</i>	DATE : 27-05-2021
CUSTOMER : SERVIPACK - HUNGARY	
QUALITY : EDIBLE LEAF GELATINE – GOLD QUALITY	ARTICLE : *08A6500100*

PHYSICO-CHEMICAL CHARACTERISTICS	SPECIFICATION	UNIT
Bloom (6,67%, 10°C, AOAC)	190 – 225	g
Number of leaves per kg	approx. 500	leaves
pH	4,9 – 5,6	-
Moisture	max 15	%
Ash (550°C)	max 2	%
SO ₂	max 10	mg/kg
H ₂ O ₂	max 10	mg/kg
Arsenic	max 1	mg/kg
Cadmium	max 0,5	mg/kg
Chromium	max 10	mg/kg
Copper	max 30	mg/kg
Mercury	max 0,15	mg/kg
Lead	max 5	mg/kg
Zinc	max 50	mg/kg
MICROBIOLOGICAL CHARACTERISTICS	SPECIFICATION	UNIT
Total aerobic microbial count	max 1000	in 1 g
E. coli	absence	in 10 g
Sulfite-reducing sporulated anaerobic bacteria	max 10	in 1 g
Salmonella	absence	in 25 g

Gelatine issued from acid treated pig skin.

Quality conform to the requirements of regulation (EC) N° 853/2004, N° 2073/2005, and to the “GME standard code bacteriological specification food grade gelatine”.

INSTRUCTION FOR USE :

- . Dosage : to be determined according to tests and application
- . Dissolution : Soak the leaf gelatine in cold water and let it swell few minutes.
Heat and stir it until it has completely dissolved.

PRESERVATION :

- Storage in a cool and dry place in its original unopened packaging
- Best Used Before : 5 years after date of manufacture

QUALITY MANAGER

P/O Pascale ROBERT-JOLIMAITRE

PRODUCT MANAGER

Patrice CORBILLE

HEADQUARTERS : Weishardt International

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