

<b>PRODUCT SPECIFICATION</b> Edible Leaf Gelatine +/- 500 leaves / kg	Date: 17.03.2023
	Raw material: 100 % Pig Skin
	Shelf life: 3 years
	Storage conditions: Room temperature, dry without smell

Physical-Chemical Characteristics	Specification
Gel Strength (6,67%, 10°C)	+/- 200 Bloom
pH (5% / 60°C)	4,9 - 5,6
Turbidity	≤ 50 NTU
Moisture (105°C / 17h)	≤ 15 %
H2O2	≤ 10 ppm
SO2	≤ 10 ppm
Ash (550°C)	≤ 2 %
As	≤ 1 ppm
Cd	≤ 0,5 ppm
Cr	≤ 10 ppm
Cu	≤ 30 ppm
Hg	≤ 0,15 ppm
Pb	≤ 5 ppm
Zn	≤ 50 ppm

Microbiological Characteristics	Specification
Total aerobic bacteria	≤ 1000/g
E. Coli	0/10g
Salmonella	0/25g
Anerobic sulphite-reducing bacteria (no gas prod.)	≤ 10/g

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Nutritional Characteristics / 100g	Specification
energy	1.444 kJ / 336 kcal
protein	83g - 91g
carbohydrate	0g
sugar	0g
animal fat	≤ 0,6g
saturated fatty acids	≤ 0,3g
polyunsaturated fatty acids	≤ 0,1g
trans fats	0g
cholesterol	0mg
dietary fiber	0g
sodium	≤ 0,6g
sodium chloride	≤ 1g

Quality conform to the requirements of regulation (EC) No. 853/2004 and to the GME standard code bacteriological specification food grade gelatine.