

Bovine Gelatin – Food Grade

Product Description

A natural food-grade ingredient derived from bovine collagen, Bovine Gelatin delivers excellent gel strength, clarity, and functionality for a wide range of food and nutraceutical applications.

Specification & Typical Test results

Item	Specification
Gel Strength (Bloom Value)	100 – 200 Bloom (<i>customizable</i>)
Viscosity (6.67% solution, 60°C)	3 – 6 mPa·s
Moisture	≤ 15%
Ash Content	≤ 2%
Transparency	≥ 300 mm
Chromaticity	≤ 50
Protein	≥ 85%
Fat	≤ 0.5%
Heavy Metals (Pb)	≤ 1.5 ppm
SO ₂	≤ 30 ppm
Microbiological	
Total Plate Count	≤ 10,000 CFU/g
Yeast & Mold	≤ 100 CFU/g
E. coli	Negative
Salmonella	Negative
Staphylococcus aureus	Negative

Packing in 25 kg bags: kraft paper bags with inner PE liner

Storage & Handling: Store in a cool, dry, and well-ventilated place. Keep container tightly closed and protect from moisture. Avoid prolonged exposure to air and humidity.

Shelf life: 24 months under recommended storage conditions.



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Warranty: This specification herein is offered as a guide and is believed to be accurate as of the date of issue. The values given are not to be considered as a warranty and they are subject to change without prior notice. For final contract specification regarding our products, please re-confirm with Technical Team or given by our sales.