

POWDERED 200 BLOOM PIG GELATIN

Gélatine porcine 200 Bloom poudre

GENERAL CHARACTERISTICS	
Physical aspects	White powder
Organoleptic aspects	Odourless and tasteless
Origin	Acid treated pig skin
Chemical status	Protein

DESCRIPTION	
Function / Properties	➤ Mainly used as a gelling agent, but also as a foaming agent or clarifying agent, stabilizer, emulsifier, thickener, binding agent... ➤ Swells in cold water and is completely soluble in hot water ➤ Altered by high temperatures which reduce its gelling properties : never make gelatin boil : while boiling, gelatin produces an abundant foam like milk, and is altered rapidly ➤ Very sensitive to bacteria
Applications	Dosage and correspondence : - One gold gelatin sheet = 2 g of 200 Bloom gelatin powder. Hydrate 2 g of powder in the same amount of water used to hydrate a gold gelatin sheet. Fast method (direct dissolution in boiling water), mainly advised for concentrated solutions (concentration over 20%) - Pour the gelatin directly in very hot water at 80-90°C under high speed stirring - Continue to mix at low stirring speed until completely dissolved (15mn) - The temperature will be lowered to 50-70°C Enables to make big quantities of gelatin solution in a few minutes. However, this direct method often produces foam: the more powdery the gelatin, the bigger the amount of foam. In order to solve this issue, it is possible to : wait before using the solution in order to let the gas out or a preferred method is to use a bowl with a faucet underneath which allows you to pour the mix from below or extract the gas out by partially vacuuming it Advised method - Weigh the gelatin - Hydrate the gelatin with 7 times its weight of cold water (eg: 100 g of gelatin + 700 g of water = 800 g of mix) - Let it get hydrated for 1 hour minimum (12 hours ideally)



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

Réf : QUAL.FT.244
Version 4
MàJ: 05.02.2026
Page 1 sur 4

- Melt the mix to 55°C (microwave or bain-marie)
- Let it set in a fridge for 1 hour minimum
- Put the hydrated gelatin mass into the hot liquid you want to gel while stirring.

Tip :

Prepare a gelatin mass according to your estimated production, at the beginning or in the middle of the week, you will save time compared to gelatin sheets while avoiding weighing approximation errors.

SPECIFICATIONS

Physico-chemical specifications

Bloom (6.67%, 10°C, AOAC)	190 – 210 g
Viscosity (6.67%, 60°C)	30 – 36 mp
pH	4.6 – 6
Moisture	Max. 15 %
Ashes (550°C)	Max. 2 ppm
SO ₂	Max. 10 ppm
H ₂ O ₂	Max. 10 ppm
Particle size	Pass through 20 mesh
Chromium	Max. 10 ppm
Copper	Max. 30 ppm
Zinc	Max. 50 ppm

Heavy metals

Lead	Max. 5 ppm
Mercury	Max. 0.15 ppm
Arsenic	Max. 1 ppm
Cadmium	Max. 0.5 ppm

Microbiological specifications

Total plate count	Max. 1000 CFU/g
Sulfite-reducing sporulated anaerobic bacteria	Max. 10 CFU/g
Salmonella	Absence in 25 grams
E.coli	Absence in 10 grams

** In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.*



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NUTRITIONAL INFORMATION FOR 100 G	
Energetic Value	356 kcal / 1488 kJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	0 g
- Sugars	0 g
Dietary fibres	0 g
Proteins	89 g
Minerals	0.2 g
- Sodium	0.1 g

ALLERGENS		
	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.
N° CAS / CE	9000-70-8 / 232-554-6



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DIET		
	Suitable for	Certified
Halal		
Kasher		
Vegetalian		
Vegetarian		

PACKAGING /STORAGE	
Packaging	150 g plastic tin – Box of 10 plastic tin – Pallet of 30 boxes (1200 plastic tin – 180 kg) 1 kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 5 kg bag – Box of 5 x 5 kg (25 kg) – Pallet of 18 boxes (450 kg) 25 kg box – Pallet of 12 boxes (300 kg)
Storage conditions	In a cool and dry place, in an air tight packaging
Shelf life	5 years in its original and unopened packaging

ARTICLE CODE 150g ⇒ 10132 1Kg ⇒ 732A 5kg ⇒ 10424 25kg ⇒ 735H

We reserve the right to modify this data according to the evolution of our products.

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Page 4 sur 4