

## Collagen Specifications

<u>Physical</u>	<u>Gelatin Specification</u>	<u>Method</u>
Viscosity	3-6 cPas @ 20%, 25°C	GMIA 2.2
pH	5.0-6.0 @ 20%, 35°C	GMIA 2.4
Ash	<2.0%	GMIA 2.6
Moisture	4-8%	GMIA 2.3
Protein %	>90%	TKN

### Chemical

Arsenic	<0.8 ppm	AOAC
Heavy Metals	<50 ppm	AOAC
H <sub>2</sub> O <sub>2</sub>	Absent	EGC QOD-MFG-0341
SO <sub>2</sub>	<50 ppm	EGC R231

### Microbiological

Total Plate Count	<1000/g	USP
E. coli	Absent	USP
Salmonella	Absent	USP
Staphylococcus aureus	Absent	USP
Coliforms	<10/g	USP
Yeast/Mold	<100/g	USP

### Attribute Properties

Light colored fine grain powder material with a neutral odor/taste.

### Food Gelatin Specifications

GMIA – Gelatin Manufacturers Institute of America

AOAC – Association of Official Analytical Chemists

### Regulatory Compliance

United States Food and Drug Administration (USFDA)

United States Department of Agriculture (USDA)

**Certifications:** ISO, GMA-Safe, Kosher, EDQM

**Storage and Shelf Life:** Store unopened in a dry environment at ambient temperature. Shelf life is five years from date of manufacture.