

# Product datasheet

## Edible gelatin type PBG 04

### Raw material: Porcine



#### Typical analysis:

##### Physico-chemical

Analysis	Specification	Unit	Test method
Jelly strength	170 ± 10	g	AOAC
Viscosity	2.70 ± 0.30	mPa.s	6.67%, 60°C
Moisture	< 12	%	105°C, 17h
pH	5.3 ± 0.5		6.67%, 60°C
Ash	< 2	%	550°C, 17h
Sulphur dioxide	< 40	ppm	Distillation
Hydrogen peroxide	absence		Peroxide Test Merck
Heavy metals	< 40	ppm	USP
Arsenic	< 1	ppm	AAS
Lead	< 3	ppm	ICP
Chromium	< 10	ppm	ICP
Cadmium	< 0.5	ppm	ICP
Mercury	< 0.1	ppm	CV-AAS
Copper	< 30	ppm	ICP
Zinc	< 50	ppm	ICP
Particle size	20	mesh	ASTM

##### Microbiological

Analysis	Specification	Unit	Test method
Total aerobic microbial count	< 1000	CFU/g	USP
Escherichia coli	neg	/10g	USP
Salmonella	neg	/5x25g	ISO 6579
Anaerobic sulphite-reducing bacteria	< 10	CFU/g	SPS agar

#### Storage and shelf-life:

In unopened original packaging, stored in a dry environment at ambient temperature with no specific odour, gelatin can be stored for 5 years.

#### Packaging:

PE bag of 25 kg

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Edible gelatin complies with the requirements for finished products as described in the Regulations (EC) Nr. 853/2004 and amendments, 2073/2005 and amendments, 1881/2006 and amendments and the "GME Standard Code Bacteriological Specification" for food grade gelatin.



**Nadia Mahieu**  
Quality Control Manager



**Edition no. : 11/E**  
**Edition date : 4-Sep-2012**

<b>COMPANY INFORMATION DISTRIBUTOR</b>		
<b>name</b>	<b>BRENNTAG N.V.</b>	<b>BRENNTAG Nederland B.V.</b>
address	Nijverheidslaan 38 8540 Deerlijk	Donker Duyvisweg 44 3316 BM Dordrecht
country	Belgium	The Netherlands
phone number	+32 (0)56 77 69 44	+31 (0)78 65 44 944
fax number	+32 (0)56 77 57 11	+31 (0)78 65 44 919
website	www.brenntag.be	www.brenntag.nl
e-mail	info@brenntag.be	info@brenntag.nl
activities	Distribution and export of chemicals and raw materials	
VAT number	BE0405317567	NL001375945B01
recall procedure available	Yes	
emergency number (24/365)	+32 (0)56 77 69 44	+31 (0)78 6544 944
<b>QUALITY SYSTEMS</b>		
ISO 9001	Yes	Yes
ISO 14001	Yes	Yes
ISO 22000	Yes	Yes
FSSC 22000	Yes	Yes
GMP+ -feed	Yes	Yes
OHSAS18001	-	Yes
ESAD	Yes	Yes
other	-	AEO