



**SPECIFICATION**  
**BH-175-040-F**

**GELATIN - 175 BLOOM - BEEF**

Physical Form:	Dry granules ranging from coarse to fine powder. Derived from a purified/sterilized extract of beefhide collagen.
Gel Strength:	175 $\pm$ 10 bloom
Viscosity:	33.0 $\pm$ 7.0 mps
pH:	5.40 $\pm$ 0.70
Ash:	2.0% maximum
Moisture:	12.0% maximum
Odor & Flavor:	No objectionable odor or flavor
Solubility:	Soluble in hot water Insoluble in cold water

**Microbiology:**

Total Plate Count	1000 cfu/g maximum
E. coli	Negative
Salmonella	Negative

This is a general specification. If you have more specific requirements, please let us know.

Our Kosher Certificate available upon request.