



SPECIFICATION
BH-000-040-F

GELATIN HYDROLYSATE - BEEF HIDE

Our highest quality spray dried Hydrolysate derived from Beef Hide Collagen

Physical Form:	Spray dried Gelatin Hydrolysate processed from Beef Hide collagen.
Gel Strength:	Hydrolysis has been carried out sufficiently to prevent solution from gelling.
pH: (10% solution)	5.0 - 6.5
Ash:	2.0% maximum
Moisture:	8.0% maximum
Odor & Flavor:	No objectionable odor or flavor
Solubility:	Soluble in cold water
Sulfur Dioxide (SO ₂):	40 ppm maximum
Arsenic:	0.80 ppm maximum
Heavy Metals:	50 ppm maximum

Microbiology

Total Plate Count	1000 per/gram 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.