



SPECIFICATION
BH-085-040-F

GELATIN - LOW BLOOM - BEEF

Physical Form:	Dry granules ranging from coarse to fine powder. Derived from a purified/sterilized extract of beefhide collagen.
Gel Strength:	85 ± 25 bloom
Viscosity:	25.0 ± 7.0 mps
pH:	5.60 ± 0.60
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.