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SPECIFICATION
BH-000-070-F-G

GELATIN HYDROLYSATE – BEEF-HIDE

Our high quality spray-dried hydrolysate derived from beef-hide collagen.

Description:	Spray-dried gelatin hydrolysate processed from beef-hide collagen. A purified/sterilized collagen extracted from beef-hide.
Gel Strength:	Hydrolysis has been carried out sufficiently to prevent solution from gelling.
pH: (10% solution)	5.75 ± 0.75
Ash:	2.0% maximum
Moisture:	8.0% maximum
Odor & Flavor:	No objectionable odor or flavor
Solubility:	Soluble 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.