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SPECIFICATION
BH-000-030-F

GELATIN HYDROLYSATE I.D. – BEEF HIDE

Our high quality spray-dried hydrolysate derived from beef-hide collagen. The I.D. hydrolysates have an added step in the manufacturing process in which air is injected into the gelatin particle giving it its “Instant Dispersal” property. This hydrolysate is for applications where good clarity and rapid solubility are critical.

Description:	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)	5.00 – 6.5
Ash:	2.0% maximum
Moisture:	8.0% maximum
Odor & Flavor:	No objectionable odor or flavor
Solubility:	Soluble in cold water
Sulfer 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.

REV:B122408TB