



NUTRITIONAL DATA SHEET

GELATIN HYDROLYSATE – PORK

The composition of gelatin is approximately as follows (per 100 grams):

Protein: (%)	92 ± 2	Calcium:	≤ 100 mg
Dry Form: (%)	≥ 97	Cholesterol:	nil
Carbohydrates: (%)	nil	Vitamin A:	nil
Fats:	nil	Vitamin C:	nil
Calorie Content:	360 cal	Sugars:	nil
Sodium Content:	≤ 500 mg	Iron:	≤ 2 mg
Total Dietary Fiber:	nil		

Amino acids analysis obtained by complete hydrolysis of gelatin is as follows:

<u>AMINO ACID</u>	<u>% BY WT</u>	<u>AMINO ACID</u>	<u>% BY WT</u>
Alanine	8.60 - 10.70	Leucine	2.70 - 3.38
Arginine	8.30 - 9.10	Lysine	3.40 - 5.20
Aspartic Acid	6.20 - 6.70	Methionine	0.50 - 0.92
Cystine	0.00 - 0.10	Ornithine	0.00 - 0.10
Glutamic Acid	11.30 - 11.70	Phenylalanine	2.10 - 2.56
Glycine	19.30 - 30.50	Proline	13.00 - 18.00
Histidine	0.85 - 1.50	Serine	2.90 - 4.13
Hydroxylysine	0.85 - 1.04	Threonine	1.60 - 2.30
Hydroxyproline	11.90 - 13.90	Tyrosine	0.19 - 0.92
Isoleucine	1.33 - 1.90	Valine	2.30 - 2.80

The information above is based on tests and information which we believe to be reliable. The values should not be used for label claims. Vyse Gelatin Company assumes no responsibility for results obtained or damages arising from the use of this data.