



SPECIFICATION
P-000-070-F-G

GELATIN HYDROLYSATE - PORK

Description:	Spray-dried gelatin hydrolysate processed from pork collagen. A purified/sterilized collagen extracted from pork.
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	(FDA/BAM)	1000 cfu/g maximum
E. coli	(MPN)	<3/g
Salmonella	(AOAC)	Negative

This is a general specification. If you have more specific requirements, please let us know.

Our Kosher Certificate available upon request.