



langloiscompany.com

PRODUCT

FOOD GRADE

DESCRIPTION

CONTAINER

PHYSICAL PROPERTIES

CHEMICAL PROPERTIES

MICROBIOLOGICAL ANALYSIS

NUTRITION

PLAIN GELATIN #230

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations there under.

This gelatin is the purified protein derived by the selective hydrolysis of collagen from bovine hides. This product is edible kosher beef gelatin. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

50 lb. Bag or 12/1 lb. Cases

Bloom	270-295
Viscosity (m.p.s.)	35-50
Odor	Characteristic of Type B
Flavor	Characteristic of Type B
Solubility	Completely Soluble in Hot Water
Granulation	40

Precursor	Beef Skin
PH(%)	4.5 – 6.2
Moisture	8 – 12
Ash (%)	<2%

Total Plate Count	1000/gr max
Yeast and Mold	Negative/10 gr
Coliforms	Negative/10 gr
E. Coli	Negative/10 gr
Salmonella (cfu/25 g)	Negative

Nutrition Facts	
Serving Size 1 Heaping TBSP (18g)	
Amount Per Serving	
Calories 60	Calories from Fat 0
	<small>% Daily Value*</small>
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	1%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 15g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%
Folate 2%	
<small>*Percent Daily Values are based on a 2,000 calorie diet.</small>	