

Product Name & Description

Product Name: Edible Bovine Gelatin (Food Grade Gelatin Bulk)

Description: Food-grade bovine gelatin is a premium natural protein derived 100% from clinically healthy bovine hides or bones originating from regions officially certified as free from BSE (Bovine Spongiform Encephalopathy) and TSE (Transmissible Spongiform Encephalopathy). Characterized by its superior gelling, thickening, binding, and stabilizing functionalities, this product features excellent solubility, thermal reversibility, and a perfectly clean sensory profile, making it a highly versatile ingredient across global food applications.

Key Specifications & Quality Parameters

Analysis Item	Specification Standard	Test Method / Remark
Appearance	Conforms to standard	USP Standard
Identification	a) IR: Similar to Standard b) A Violet color is formed c) Contents do not immediately flow to gelling degrees	USP Standard / Pass
Identification by NIR	Similar to standard (Correlation Coefficient > 95%)	Pass
Jelly Strength (Bloom)	120 – 270 Bloom (6.67% w/v solution)	Customizable
Viscosity	2.2 – 5.0 mPa.s	Customizable
pH (at 55°C)	3.8 – 7.6	Customizable
Water Conductivity	Maximum 1 mS.cm ¹	Pass
Sulphur Dioxide (SO ₂)	≤ 50 ppm	Pass
Sulphates	≤ 40 ppm	Pass
Zinc (Zn)	≤ 30 ppm	Pass
Chromium (Cr)	≤ 10 ppm	Pass
Total Viable Aerobes Count	≤ 1000 cfu/g	Pass
Molds & Yeasts	≤ 100 cfu/g	Pass
Salmonella Sp.	Absent / 25g	Negative
Escherichia Coli	Absent / 1g	Negative

Core Applications

- Confectionery:** Provides critical elasticity, chewiness, and clean melting behavior in gummy candies, marshmallows, and chews.

- **Dairy & Desserts:** Enhances viscosity, reinforces protein networks to prevent syneresis in yogurts, retards ice crystal growth in ice creams, and provides structural hold for mousses and puddings.
- **Meat Processing:** Promotes moisture retention, enhances sliceability and cohesion in restructured meats, and creates shiny protective coatings or aspics for premium presentation.
- **Beverage Clarification:** Acts as a highly effective natural fining agent to bind suspended particulates and harsh tannins, improving optical clarity and flavor profile stability in juices, wines, and beers.

Regulatory Compliance & Certifications

Our manufacturing facilities and production workflows run in absolute compliance with international food safety frameworks, supported by rigorous third-party audits and certifications:

- **Certifications:** Good Manufacturing Practices (GMP), ISO 9001, ISO 22000, and FSSC 22000.
- **Regulatory Frameworks:** Complies with United States Pharmacopeia (USP) guidelines, European Union (EU) Food Regulations, and China National Standards (GB). Fully compliant with FDA regulations for direct global food exports.
- **Traceability & Safety:** Full batch-to-batch traceability from raw materials to finished cargo. All material lots are accompanied by an official Veterinary Health Certificate verifying premium safety and biological compliance.

Packaging, Storage & Logistics

Packaging: Multi-layer protection consisting of a moisture-proof Polyethylene (PE) inner liner and a heavy-duty Kraft paper bag outer layer. Standard net weight: 25 KG per bag. Customized packaging solutions are available upon request.

Container Payload Logistics:

- 20-Foot Container (FCL): Approximately 8 – 10 Metric Tons.
- 40-Foot Container (FCL): Approximately 16 – 18 Metric Tons.

Storage Conditions: Keep original packaging tightly sealed. Store in a clean, cool, and well-ventilated warehouse environment protected from moisture, humidity, direct sunlight, and external odors.

BEYOND BIOPHARMA CO., LTD.

Tel: +86 21 65010906 | Cell/Whatsapp/Wechat: +86 13482884055 | Email: sales@beyondbiopharma.com

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