

Product Name & Description

Product Name: Food Grade Porcine Gelatin (Bulk Powder for Gummies & Jellies)

Description: Food-grade porcine gelatin is a highly functional Type A natural protein produced via mild acid extraction of premium porcine skin. Specifically engineered for confectionery applications such as gummies, fruit chews, and jellies, it possesses an optimal isoelectric point (7.0 - 9.5) that ensures outstanding stability and clarity in acidic candy masses. It features superb texturizing properties, high transparency, and a rapid melt-in-the-mouth profile near human body temperature (~37°C).

Key Specifications & Quality Parameters

Analysis Item	Specification Standard	Test Method / Remark
Appearance	White to light-yellow granular powder	Visual / USP Standard
Odor & Taste	Bland, clean, free from off-flavors	Sensory Panel
Type Classification	Type A (Acid Processed)	Origin Verification
Jelly Strength (Bloom)	200 – 280 Bloom (6.67% w/v solution)	Customizable
Viscosity	2.5 – 5.5 mPa.s (at 60°C)	Customizable
pH (at 55°C)	4.0 – 6.5	Potentiometric
Moisture Content	≤ 14.0%	Loss on Drying
Ash Content	≤ 2.0%	Gravimetric
Sulphur Dioxide (SO ₂)	≤ 50 ppm	Pass / USP
Heavy Metals (as Pb)	≤ 20 ppm	Atomic Absorption
Chromium (Cr)	≤ 10 ppm	Pass / ICP-MS
Total Viable Aerobes Count	≤ 1000 cfu/g	Plate Count
Molds & Yeasts	≤ 100 cfu/g	Plate Count
Salmonella Sp.	Absent / 25g	Negative
Escherichia Coli	Absent / 1g	Negative

Functional Advantages in Confectionery

- Superior Texture & Chewiness:** Provides the definitive elastic, bouncy, and thermo-reversible "gummy" bite that consumers expect, preventing structural cartilage-like hardness.
- High Optical Clarity:** Delivers brilliant transparency and premium shine, serving as an ideal matrix for vibrant, colorful gel candies and layered fruit drops.

- **Clean Flavor Release:** Possesses a neutral odor and taste profile, ensuring that delicate fruit acids, sweeteners, and flavor profiles emerge vividly without off-notes.
- **Processing Flexibility:** Exhibits stable depositing behavior at typical candy manufacturing ranges (78 - 80° Brix at ~180°F), preventing tailing or premature setting in depositors.

Regulatory Compliance & Quality Systems

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), European Union (EU) Food Regulations, Food Chemicals Codex (FCC), and China National Standards (GB).
- **Traceability & Safety:** Full batch-to-batch traceability from premium veterinary-controlled raw porcine skins to the dispatched batch lots.

Packaging, Storage & Logistics

Packaging: Secondary heavy-duty multi-wall Kraft paper bags with a secure, moisture-proof Polyethylene (PE) inner liner. Standard net weight: 25 KG per bag. Customized packaging solutions are available upon request.

Container Payload Logistics:

- 20-Foot Container (FCL): Approximately 9 – 11 Metric Tons (without pallets).
- 40-Foot Container (FCL): Approximately 18 – 20 Metric Tons.

Storage Conditions: Keep original packaging tightly sealed. Store in a clean, cool (<25°C), and dry environment (<60% RH) protected from moisture, humidity, direct sunlight, and external odors.

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