

Product Name & Description

Product Name: Certified High Bloom Bovine Hides Gelatin (Premium Multi-Functional Grade)

Description: Premium-grade Type A/B gelatin extracted exclusively from 100% certified healthy bovine hides through advanced, multi-stage hot water extraction and ultrafiltration technology. Featuring an elevated gel-forming capability (220–260 Bloom), this multi-functional bio-polymer is specifically engineered to bridge the strict quality mandates of both the high-end confectionery/food sector and the pharmaceutical encapsulation industry. It delivers outstanding clarity, fast thermal reversibility, high melting points, and excellent texturizing kinetics, ensuring maximum batch-to-batch structural consistency without any animal cross-contamination risks.

Key Specifications & Quality Parameters

Analysis Item	Specification Standard	Test Method Reference
Appearance	Light yellow to faint amber granules or fine powder	Visual Inspection
Odor & Taste	Completely odorless and neutral taste profile	Sensory Evaluation
Jelly Strength (Bloom)	220 – 260 Bloom (High Bloom Range)	6.67% sol, 10°C, Bloom Gelometer
Viscosity (6.67% sol, 60°C)	3.5 – 5.0 mPa·s	Capillary Viscometer (USP/EP)
Clarity (Transmittance)	≥ 85.0% (450 nm) / ≥ 90.0% (620 nm)	Spectrophotometer
pH (6.67% Solution at 55°C)	5.0 – 6.5	Potentiometric
Loss on Drying (Moisture)	≤ 13.0%	105°C for 16 Hours
Residue on Ignition (Ash)	≤ 2.0%	Gravimetric (550°C)
Sulfur Dioxide (SO ₂)	≤ 30 ppm	Pharmacopoeia Method
Peroxides (as H ₂ O ₂)	≤ 10 ppm	USP/EP Method
Heavy Metals (as Pb)	≤ 10 ppm	Atomic Absorption (AAS)
Arsenic (As)	≤ 1.0 ppm	ICP-MS
Total Aerobic Plate Count	≤ 1000 cfu/g (Food) / ≤ 100 cfu/g (Pharma compliance)	USP <61> / ISO
Molds & Yeasts	≤ 100 cfu/g	USP <61>
Salmonella & E. Coli	Absent / 25g & Absent / g	Negative

Functional Features & Technological Advantages

- **High-Elasticity Gelling Network:** The high molecular matrix (220–260 Bloom) allows food and pharma formulators to achieve superior gel structural integrity at **reduced concentration levels**, lowering raw material input costs.
- **Thermal Melt-in-the-Mouth Synergy:** Features an elevated melting point compared to porcine alternatives, ensuring outstanding structural stability in warm climates, while preserving the clean, texturizing melt-in-the-mouth sensory release.
- **Superior Clarification Profile:** Advanced filtration minimizes suspended fatty solids and complex ashes, preventing turbid cloudiness or sedimentation in transparent gummy candies, high-gloss desserts, and light-sensitive softgel capsules.
- **Optimal Film-Forming Elasticity:** Possesses cohesive polymer chain lengths required for reliable softgel capsule ribbing and hard capsule dipping, eliminating pinhole micro-defects during mechanical manufacturing.

Diverse Application Landscape

- **Premium Confectionery (Gummies & Marshmallows):** Delivers the ideal elastic, chewy texture, chewable resilience, and excellent flavor display required for premium confectionery formulations.
- **Pharmaceutical Softgels & Hard Capsules:** Serves as an excellent raw matrix alternative for bovine-preferred soft gelatin and hard capsule productions, ensuring consistent shell dissolution and long-term shelf stability.
- **Dairy & Dessert Stabilization:** Prevents syneresis (water separation) in high-end yogurts, sour creams, mousses, and aerated cheesecakes by locking water molecules within its dense gelatin matrix.
- **Nutraceutical Vitagummies:** Perfect structural binder for vitamin and mineral fortification, resilient to slight ingredient acidity without degrading structural chewiness.

Regulatory Compliance & Stringent Certifications

- **Dual-Sector Standards:** Synchronized to satisfy the food purity parameters of the FAO/WHO JECFA, US Food Chemical Codex (FCC), and the strict regulatory guidelines of the USP/EP pharmacopoeias.
- **BSE-Free & Halal/Kosher Certified:** Extracted exclusively from 100% trace-verified bovine hides. Completely free from BSE/TSE risks, carrying accredited Halal and Kosher certifications for global multi-regional distribution.
- **Quality Auditing:** Processed in clean environments strictly under GMP, ISO 9001, ISO 22000, and FSSC 22000 management networks.

Packaging, Logistics & Storage Architecture

Packaging: Multi-wall heavy-duty industrial Kraft paper outer bags with a heat-sealed airtight Polyethylene (PE) inner liner. Standard net weight: 25 KG per bag (customized jumbo bulk supersacks are available upon request).

Storage Requirements: Maintain inside original, unopened packaging in a clean, ventilated, dry warehouse. Keep ambient temperatures **below 25°C** and relative humidity (RH) **below 65%**. Heavily isolate from external water sources, damp floors, and pungent odors.

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Disclaimer: The structural and chemical data parameters reported above represent baseline validation values. Clients are suggested to optimize hydration and heating parameters according to individual batch equipment dynamics.