

Product Name & Description

Product Name: Standardized Gelatin Sheets (Premium Food Grade Leaf Gelatin for Consistent Gels)

Description: Premium food-grade standardized leaf gelatin sheets, custom-engineered for upscale culinary creations, industrial baking, pastry arts, and molecular gastronomy applications. Manufactured through ultra-precise film extrusion and controlled dehydration parameters, these sheets provide an exact, uniform surface-area-to-weight ratio. This completely eliminates the scaling and dust-dispersion variability common to traditional granular powders, guaranteeing commercial kitchens and food service lines highly repeatable gelling kinetics, crystal-clear transparency, and a brilliant glossy surface finish.

Key Specifications & Quality Parameters

Analysis Item	Specification Standard	Test Method Reference
Appearance	Transparent, thin grid-patterned rigid rectangular sheets	Visual Inspection
Odor & Taste	Completely neutral, odorless, tasteless sensory profile	Sensory Panel
Standardized Weight / Sheet	• Bronze Grade: ~3.3g / sheet • Silver Grade: ~2.5g / sheet • Gold Grade: ~2.0g / sheet	Analytical Balance (Customizable)
Jelly Strength (Bloom)	• Bronze: 120 – 140 Bloom • Silver: 160 – 180 Bloom • Gold: 200 – 220 Bloom	Standard Bloom Gelometer
Clarity & Transparency	Excellent, crystal-clear matrix with zero cloudiness	Visual / Spectrophotometric
pH (6.67% Solution at 55°C)	4.5 – 6.5	Potentiometric
Moisture Content	≤ 13.0%	Loss on Drying
Residue on Ignition (Ash)	≤ 2.0%	Gravimetric (550°C)
Sulphur Dioxide (SO ₂)	≤ 30 ppm	USP / EU Regulation
Heavy Metals (as Pb)	≤ 10 ppm	Atomic Absorption (AAS)
Total Aerobic 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 & Application Mechanics

- **Consistent Gelling Without Scaling:** By delivering standardized sheet weights, chefs and automation lines can achieve consistent recipe thickness simply by counting sheets (e.g., "X sheets per liter"). This minimizes measurement deviations and human errors.
- **Crystal-Clear Transparency:** Offers excellent optical clarity and zero cloudiness. It serves as an ideal structural matrix for mirror glazes, clear aspics, jelly inserts, and sophisticated layered desserts.
- **Clean Bloom Hydration Kinetic:** Rapidly hydrates when soaked in cold water without absorbing excess liquid or clumping like granular powder. It squeezes dry easily, preventing unwanted water from upsetting the target formulation balance.
- **Perfect Thermo-Reversible Mouthfeel:** Melts rapidly at body temperature (~37°C), delivering a luxuriously smooth, velvety mouthfeel and premium flavor release without any lingering chewiness or gummy residue.

Core Applications

- **Fine Pastry & Bakery:** Essential for stabilizing delicate mousses, bavarois, panna cottas, and structure-critical cream fillings.
- **Mirror Glazes & Piping Gels:** Forms ultra-smooth, high-gloss protective coatings over cakes, pastries, and fruits, boosting visual impact and moisture retention.
- **Savory Aspics & Terrines:** Clarifies and sets stocks, meat coatings, and savory consommé decorations with consistent sliceable rigidity.
- **Molecular Gastronomy & Modern Cuisine:** Supports precision formulation of transparent structural gels, culinary foams, and advanced cocktail encapsulation styles.

Regulatory Compliance & Food Safety Systems

Produced under strict high-tier international food safety protocols and certified manufacturing networks:

- **Management Frameworks:** Certified under Good Manufacturing Practices (GMP), ISO 9001, ISO 22000, and FSSC 22000 loops.
- **Global Alignment:** Fulfills regulatory standards specified by the US FDA, European Food Regulations, and China National Standards (GB).
- **Traceability:** Full end-to-end traceability from carefully monitored, clinically healthy raw herds to the dispatched sheet batches.

Packaging, Storage & Logistics

Packaging: Securely wrapped in greaseproof/moisture-resistant paper liners or inner box dividers, enclosed inside heavy-duty outer shipping cartons. Standard packaging: 1 KG outer boxes or customized sheet counts based on commercial vendor line requirements.

Storage Guidelines: Store in original, well-sealed containers inside a cool (< 25°C) and dry warehouse area (< 60% relative humidity). Keep heavily isolated from direct moisture, ambient humidity, and strong volatile aromatic vectors.

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Disclaimer: The structural metrics and specifications reported inside this sheet reflect typical manufacturing parameters. Food developers and chefs should adjust hydration periods based on room water temperature vectors.