

TECHNICAL DATA SHEET

Product: **HYDROLYSED FISH GELATINE** (*Fish Collagene Peptide*)

Definition: Hydrolysed gelatine is obtained by the partial hydrolysis of Fish skin gelatine.
Best Before: 5 years from production date.

Organoleptic Characteristics

Colour	Yellow pale
Appearance	Powder
Odour	Odourless

Chemical-Physical Characteristics

Parameter	Specifics	Analytic method
Viscosity	2,0 +/- 1,0 mPa.s	ICQG301: 20%, 60°C
SO ₂	< 10 ppm	ICQG302
H ₂ O ₂	< 10 ppm	ICQG302
pH	3,8 – 7,6	ICQG303: 6,67 %, 45°C
As	< 1ppm	ICQG324: AAS – FIAS
Pb	< 5 ppm	ICQG322: AAS
Cd	< 0,5 ppm	ICQG322: AAS
Hg	< 0,15 ppm	ICQG324: AAS – FIAS
Cr	< 10 ppm	ICQG322: AAS
Cu	< 30 ppm	ICQG322: AAS
Zn	< 50 ppm	ICQG322: AAS
Proteic contents	> 90 %	NTK N x 5.55
Lipidic contents	< 1,0 %	Extraction with ether

Microbiological Characteristics

Parameter	Specifics	Analytic method
Total aerobic count	< 1000 cfu/g	ICQG500: 30°C
E. coli	Neg/10g	ICQG507
Salmonella	Neg/25g	ICQG501
Anaerobic Spores	< 10 cfu/g	ICQG504