

CERTIFICATE OF ANALYSIS

GELITA AG - Uferstr. 7 - 69412 Eberbach - Germany

Manufactured in Germany DE-NW 20015 EG

Your contact: Weber, Thomas Phone: 49 (0)6271/84-2122, Fax 49 (0)6271/84-4122

Customer: Palma Group S.A., Fribourg, Switzerland
Order Ref.: 58
Order No.: 222829 Production Date: 23.08.2016
Batch No.: 638987 Best before: 23.08.2021

GELITA® Edible Pig Gelatine

Parameter	Test Method	Specification	Test Result	
Gel Strength (Bloom)	Ph. Eur. / USP-NF	170 - 190	183	g Bloom
Viscosity	6,67%, 60° C	2,70 - 3,70	2,79	mPa*s
Loss on drying	Ph. Eur. / USP-NF	9,0 - 13,0	10,8	%
pH	6,67 %, 60 °C	4,70 - 5,70	5,18	
Peroxides	Ph. Eur. / USP-NF	<= 10	corresponding	mg/kg
Residue on Ignition (Ash)*	USP35-NF30 (550 °C)	< 2,00	corresponding	%
Arsenic*	ICP-OES	< 1,0	corresponding	mg/kg
Cadmium*	ICP-OES	< 0,50	corresponding	mg/kg
Chromium	ICP-OES	< 10,0	corresponding	mg/kg
Copper*	ICP-OES	< 30,0	corresponding	mg/kg
Iron	ICP-OES	< 30,0	corresponding	mg/kg
Mercury*	AAS	< 0,15	corresponding	mg/kg
Lead*	ICP-OES	< 5,0	corresponding	mg/kg
Zinc*	ICP-OES	< 50,0	corresponding	mg/kg
Sulfur dioxide*	Ph. Eur. / USP-NF	<= 10	corresponding	mg/kg
Total Aerob. Microb. Count	Ph. Eur. / USP-NF	< 1000	corresponding	cfu/g
Sulphite red. anaer. spores	AFNOR-NF-V59-106	< 10	corresponding	cfu/g
Escherichia coli	Ph. Eur. / USP-NF mod.	0	negative	/10g
Salmonella	ISO 6579	0	negative	/25g

* Reduced frequency testing in accordance to an internal quality program.

This product exhibits a minimum shelf life of 5 years when stored in the original container under typical warehouse conditions. Store at room temperature, dry and odorless. Do not break seals until ready to dispense.

This certificate was made electronically and therefore it is valid without a signature.

Signed: Dr. Bernhard Iberl on 30.08.2016

Product release

Material management: Wilfried Platt 30.08.2016
 Quality assurance: Dr. Bernhard Iberl 30.08.2016