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GELATINE

Ewald-Gelatine GmbH · Postfach 65 · 55560 Bad Sobernheim

Brenntag NV  
Nijverheidslaan 38  
8540 Deerlijk  
Belgium

Ewald-Gelatine GmbH  
Meddersheimer Straße 50  
55566 Bad Sobernheim  
DEUTSCHLAND

Phone: +49 6751 860  
Fax: +49 6751 8649  
Email: info@ewald-gelatine.de  
Web: www.ewald-gelatine.de

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## PRODUCT SPECIFICATION

Edible Leaf Gelatine +/- 500 leaves / kg

Date: 13.05.2026

Raw material: 100 % Pig Skin

Shelf life: 3 years

Storage conditions:  
Room temperature, dry without smell

| Physical-Chemical Characteristics | Specification |
|-----------------------------------|---------------|
| Gel Strength (6,67%, 10°C)        | +/- 200 Bloom |
| pH (5% / 60°C)                    | 4,9 - 5,6     |
| Clearness                         | ≤ 50 NTU      |
| Moisture (105°C / 17h)            | ≤ 15 %        |
| H2O2                              | ≤ 10 ppm      |
| SO2                               | ≤ 10 ppm      |
| Ash (550°C)                       | ≤ 2 %         |
| As                                | ≤ 1 ppm       |
| Cd                                | ≤ 0,5 ppm     |
| Cr                                | ≤ 10 ppm      |
| Cu                                | ≤ 30 ppm      |
| Hg                                | ≤ 0,15 ppm    |
| Pb                                | ≤ 5 ppm       |
| Zn                                | ≤ 50 ppm      |

| Microbiological Characteristics                    | Specification |
|--|---------------|
| Total aerobic bacteria                             | ≤ 1000/g      |
| E.Coli   | 0/10g         |
| Salmonella   | 0/25g         |
| Anerobic sulphite-reducing bacteria (no gas prod.) | ≤ 10/g        |

Quality conform to the requirements of regulation (EC) No. 853/2004 and to the GME standard code bacteriological specification food grade gelatine.

EWALD-GELATINE GmbH

