

BOVINE SKIN GELATINE (Pharmaceutical Grade)

PRODUCT DESCRIPTION

Lapi Bovine Gelatine is obtained by the partial alkaline hydrolysis of the collagen present in bovine hides. Thanks to its versatility and its being thermo-reversible, Lapi Gelatine is used in several applications, such as hard and soft capsules, tablets, micro-encapsulation and other medical applications. Its functionalities include gelling, stabilizing, emulsifying, film forming, thickening, water binding, foaming powder and fining

CUSTOMIZATION

Lapi Gelatine offers solutions and customized specifics per each application.

STORAGE INFORMATION

Store in original package away from heat and humidity at room temperature.

PACKAGING: BAGS

Paper bags of 15-20-25 Kg and big bags of 500-1000 Kg.

BEST BEFORE

5 years from production date.

CHEMICAL-PHYSICAL CHARACTERISTICS

PARAMETER	SPECIFICS	ANALYTIC METHOD
Gel - strength	100 – 300 g bloom	Eu. Ph.
Viscosity	1.50 - 5.00 mPa.s	GME
Grinding	8 - 70 mesh	Sieve ASTM
pH	3.80 – 7.60	Eu. Ph.
Loss on drying	<15.00 %	Eu. Ph.
Sulfites (SO ₂)	<10 ppm	ICQG302
Peroxides (H ₂ O ₂)	<10 ppm	Eu. Ph.
Zinc	<30 ppm	Eu. Ph.
Iron	<30 ppm	Eu. Ph.
Chromium	<10 ppm	Eu. Ph.
Conductivity	<1 mS/cm	Eu. Ph.
Proteic contents	>85 %	NTK N x 5.55
Lipidic contents	<1,0 %	Extraction with ether
Turbidity	<50 FTU	GME

MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	SPECIFICS	ANALYTIC METHOD
Total aerobic count	< 1000 cfu/g	Eu. Ph.
Yeasts and moulds	< 100 cfu/g	Eu. Ph.
E. coli	Neg/10g	Eu. Ph.
Salmonella	Neg/25g	GME

*GME: Gelatine Manufacturer of Europe

*Eu.Ph: European Pharmacopoeia



NUTRITIONAL VALUE	RESULTS PER 100 g
Energy value	376 Kcal / 1577 KJ
Proteins	> 85 g
Carbohydrates	< 1 g
of which sugars	< 0.1 g
Edible fibres	< 1 g
Fats	< 0.1 g
of which saturated	< 0.05 g
Sodium Chloride	0.27 g
Water	< 15.00 g
Ash	< 2.00 g

REGULATORY STATUS

Lapi Bovine Gelatine complies with most international pharmaceutical standards in force at the date of issue of this datasheet, including the European Pharmacopoeia. The product meets the criteria described in the current version of the monograph Products with risk of transmitting agents of animal spongiform encephalopathies of the European Pharmacopoeia, current edition including supplements. However, we recommend that the customer ensures that this product is in compliance with local regulation in force, particularly in the countries where the finished product is to be consumed.

The values given are based on average Lapi Gelatine monitoring data (2010 - 2020) at the time of printing. These values are for information only. Therefore it should not be construed as guaranteeing specific properties of the products described or their suitability for a particular application. Expression and presentation of the nutritional data are according the regulation (EU) No 1169/2011. This information is based on our present state of knowledge and is intended to provide general information on our products and their uses. It should not therefore be construed as guaranteeing specific properties of the products described or their suitability for a particular application. Any existing industrial property rights must be observed. The quality of our products is guaranteed under our General Conditions of Sale, and our quality assurance system in accordance with ISO 9001 and FSSC 22000.

BOVINE SKIN GELATINE (Food Grade)

PRODUCT DESCRIPTION

Lapi Bovine Gelatine is obtained by the partial alkaline hydrolysis of the collagen present in bovine hides. Thanks to its versatility and its being thermo-reversible, Lapi Gelatine is used in several applications, such as confectionery, candies, dairies, ice-creams, meats and for the clarification of drinks. Its functionalities include gelling, stabilizing, emulsifying, film forming, thickening, water binding, foaming powder and fining.

CUSTOMIZATION

Lapi Gelatine offers solutions and customized specifics per each application.

STORAGE INFORMATION

Store in original package away from heat and humidity at room temperature.

PACKAGING: BAGS

Paper bags of 15-20-25 Kg and big bags of 500-1000 Kg.

BEST BEFORE

5 years from production date.

CHEMICAL-PHYSICAL CHARACTERISTICS

PARAMETER	SPECIFICS	ANALYTIC METHOD
Gel - strength	100 – 300 g bloom	GME
Viscosity	1.50 - 5.00 mPa.s	GME
Grinding	8 – 70 mesh	Sieve ASTM
pH	4.50 – 6.00	GME
Sulfites (SO ₂)	<10 ppm	ICQG302
Peroxides (H ₂ O ₂)	<10 ppm	GME
Arsenic	<1 ppm	GME
Lead	<5 ppm	GME
Cadmium	<0.5 ppm	GME
Mercury	<0.15 ppm	GME
Chromium	<10 ppm	GME
Copper	<30 ppm	GME
Zinc	<50 ppm	GME
Proteic contents	>85 %	NTK N x 5.55
Lipid contents	<1.0%	Extraction with ether
Turbidity	<50 FTU	GME

MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	SPECIFICS	ANALYTIC METHOD
Total aerobic count	< 1000 cfu/g	GME
E. coli	Neg/10g	GME
Salmonella	Neg/25g	GME
Sulphite reducing anaerobic spores	< 10 cfu/g	GME

*GME: Gelatine Manufacturer of Europe

*Eu.Ph: European Pharmacopoeia



NUTRITIONAL VALUE	RESULTS PER 100 g
Energy value	376 Kcal / 1577 KJ
Proteins	> 85 g
Carbohydrates	< 1 g
of which sugars	< 0.1 g
Edible fibres	< 1 g
Fats	< 0.1 g
of which saturated	< 0.05 g
Sodium Chloride	0.27 g
Water	< 15.00 g
Ash	< 2.00 g

REGULATORY STATUS

Lapi Bovine Gelatine complies with most international edible regulations in force at the date of issue of this datasheet, including the European Regulations (EC) N°853/2004, N°2073/2005, (EU) 355/2016. However, we recommend that the customer ensures that this product is in compliance with local regulation in force, particularly in the countries where the finished product is to be consumed.

The values given are based on average Lapi Gelatine monitoring data (2010 - 2020) at the time of printing. These values are for information only. Therefore it should not be construed as guaranteeing specific properties of the products described or their suitability for a particular application. Expression and presentation of the nutritional data are according the regulation (EU) No 1169/2011. This information is based on our present state of knowledge and is intended to provide general information on our products and their uses. It should not therefore be construed as guaranteeing specific properties of the products described or their suitability for a particular application. Any existing industrial property rights must be observed. The quality of our products is guaranteed under our General Conditions of Sale, and our quality assurance system in accordance with ISO 9001 and FSSC 22000.