Lapigel FOOD™

TECHNICAL DATA SHEET

Fish gelatine
Food grade





Description

Lapi Fish Gelatine is obtained by the partial hydrolysis of the collagen present in fish skin.

Use

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.

Suitable for

Due to its versatility and its characteristic of being thermo-reversible, Lapi gelatine is used in numerous applications, such as confectionery, sweets, dairy products, ice cream, meat and for the clarification of beverages.

Formats

Paper bags 15-20-25 kg.
Big bags 500-1000 kg.

Storage

Store in the original package at room temperature, away from heat and moisture.

To be consumed

Preferably within 5 years from the date of production.

Key features

- Film-Forming Agent
- Stabiliser
- H_2O Binder
- Gelling Agent
- Foaming Agent
- Thickener
- Emulsifier
- Clarifying Agent

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Lapi Gelatine
Trust what's inside

Chemical-physical characteristics

Parameter	Specifications	Analytical Method
Gel strength	150-250 gr bloom	GME
Viscosity	1.50-5.00 mPa·s	GME
Grinding	8-70 mesh	ASTM Sieve
pH	4.50-6.00	GME
Sulphites (SO_2)	< 10 ppm	ICQG302
Peroxides (H_2O_2)	< 10 ppm	GME
Arsenic	< 1 ppm	GME
Lead	< 5 ppm	GME
Cadmium	< 0.5 ppm	GME
Mercury	< 0.15 ppm	GME
Chrome	< 10 ppm	GME
Copper	< 30 ppm	GME
Zinc	< 50 ppm	GME
Protein content	> 85%	NTK N × 5.55
Lipid content	< 1.0%	Extraction with ether
Turbidity	< 50 FTU	GME

Microbiological characteristics

Parameter	Specifications	Analytical Method
Total aerobic count	< 1000 ufc/g	GME
E. coli	Absent / 10 g	GME
Salmonella	Absent / 25 g	GME
Sulphite-reducing anaerobic spores	< 10 ufc/g	GME

Nutritional values (per 100 g)

Parameter	Specifications
Energy value	347 Kcal / 1453 kJ
Protein	> 85 g
Carbohydrates	< 1 g
- of which sugars	< 0.1 g
Dietary fibres	< 1 g
Fats	< 0.1 g
- of which saturated	< 0.05 g
Sodium chloride	0.002 g
Water	< 15.00 g
Ash	< 2.00 g

* 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.

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