Lapigel FOOD™

Made in Italy excellence in gelatine:
quality, purity and safety tailored
to your applications.





Lapi Gelatine
Trust what's inside

International Certifications and Standards

Quality and sustainability are measured by facts. That's why Lapi Gelatine has chosen to have its processes and products assessed and audited by independent bodies.

GENERAL CERTIFICATION

UNI EN ISO 9001:2015
Production processes

FSSC 22000
Global food safety management

ISO 45001
Bureau Veritas Certification

ISO 14001
Bureau Veritas Certification

BOVINE GELATINE

European Directorate for the Quality of Medicines & Healthcare

Kosher Compliance for Jewish Markets

FISH GELATINE

Kosher Certified by BIR
Badatz Igur Rabbonim
Manchester, UK

Kosher Compliance for Jewish Markets

Kosher Compliance for Jewish Markets

Halal Compliance for Islamic Markets

Responsible and sustainable fishing supply chain

Sustainability of marine products and protection of aquatic ecosystems

Lapigel FOOD™

Description

The line of gelatines complies with food regulations, including European Regulation (EC) no. 853/2004, no. 2073/2005, (EU)355/2016.



Use

Optimal component for the production of desserts, sweets, dairy products, the meat industry and the production of long shelf life and dietary products.





Technical Characteristics

MEDIUM / HIGH BLOOM GRADE
capable of satisfying a wide range of food applications;

STABILITY / TEXTURE
ideal for desserts, sweets and the meat industry;

TRANSPARENCY / SHINE
for decorative gelatines and visually appealing products;

ELASTICITY / SOFTNESS
for mousses, ice creams and fruit-based desserts;

Bovine gelatine Food grade

Origin	Lapi bovine gelatine is obtained by the hydrolysis of collagen present in cowhide.
Customization	The ideal raw material for customised solutions for specific requirements and every application.
Suitable for	Thanks to its versatility and thermoreversibility, Lapi gelatine is used in numerous applications, such as confectionery, sweets, dairy products, ice cream, meat and for the clarification of beverages.
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.
Formats	Paper bags 15-20-25 kg. Big bags 500-1000 kg.

Key features



Film-Forming Agent | Stabiliser | H_20 Binder | Gelling Agent | Foaming Agent | Thickener | Emulsifier | Clarifying Agent

Chemical-physical characteristics

Parameter	Specifications	Analytical Method
Gel strength	100-300 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	GME
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

*GME: Gelatine Manufacturer of Europe

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/gr	GME

Nutritional values (per 100 g)

Parameter	Specifications
Energy value	376 Kcal/1577 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	0.27 g
Water	< 15.00 g
Ash	< 2.00 g

REGULATORY STATUS Complies with most international edible regulations in force at the date of issue of this datasheet, including the European Regulations (EC) N°853/2004 and N°2073/2005, N°355/2016 European regulation (EU) N°2023/915 on contaminants (dietary 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.

Fish gelatine Food grade

Origin
Lapi fish gelatine is obtained through partial hydrolysis of the collagen present in fish skin.

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

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.

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.

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

Key features


Film-Forming Agent


Stabiliser


H_20 Binder


Gelling Agent


Foaming Agent


Thickener


Emulsifier


Clarifying Agent

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

*GME: Gelatine Manufacturer of Europe

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

REGULATORY STATUS Complies with most international edible regulations in force at the date of issue of this datasheet, including the European Regulations (EC) N°853/2004 and N°2073/2005, N°355/2016 European regulation (EU) N°2023/915 on contaminants (dietary 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.

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Lapi Gelatine s.p.a.
Company subject to the management and coordination of Lapi Group s.p.a.

MANUFACTURING PLANT
Via Lucchese, 164
50053 Empoli (FI) Italy

ADMINISTRATIVE HEADQUARTERS
P.zza Rita Levi Montalcini,2
56029 S.Croce sull'Arno (PI) Italy

+39 0571 84031
info@lapigelatine.com
sales@lapigelatine.com

P. IVA 03362180964
REA PI 146363
Cap. Soc. € 2.847.824,00 i.v.

lapigelatine.com