Lapigel PHARMA™

TECHNICAL DATA SHEET

Fish gelatine
Pharmaceutical grade





Description

Lapigel Pharma is a line of pharmaceutical grade gelatine that complies with current international pharmaceutical standards, including the European Pharmacopoeia.

Use

Ideal for the production of hard capsules, soft capsules and tablets and for microencapsulation.

Suitable for

Thanks to its versatility and thermoreversibility, Lapi gelatine lends itself to a wide range of applications, such as hard and soft capsules, tablets, microencapsulation and other medical uses.

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 g bloom	GME
Viscosity	1.50-5.00 mPa·s	GME
Grinding	8-70 mesh	ASTM Sieve
pH	3.80-7.60	Ph.Eur
Loss on drying / Moisture	< 15%	Ph.Eur
Sulphites (SO_2)	< 10 ppm	GME
Peroxides (H_2O_2)	< 10 ppm	Ph.Eur
Zinc	< 30 ppm	Ph.Eur
Iron	< 30 ppm	Ph.Eur
Chrome	< 10 ppm	Ph.Eur
Conductivity	< 1 mS/cm	Ph.Eur
Protein content	> 85%	NTK N × 5.55
Lipid content	< 1.0%	Extraction with ether
Turbidityz	< 50 FTU	GME

*GME: Gelatine Manufacturer of Europe I *Ph.Eur: European Pharmacopoeia

Microbiological characteristics

Parameter	Specifications	Analytical Method
Total aerobic count	< 1000 ufc/g	Ph.Eur
Yeasts and moulds	< 100 ufc/g	Ph.Eur
E. coli	Absent / 10 g	Ph.Eur
Salmonella	Absent / 25 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 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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