Lapigel PHARMA™

Premium-grade pharmaceutical gelatine: safety and customized performance in the service of health.





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

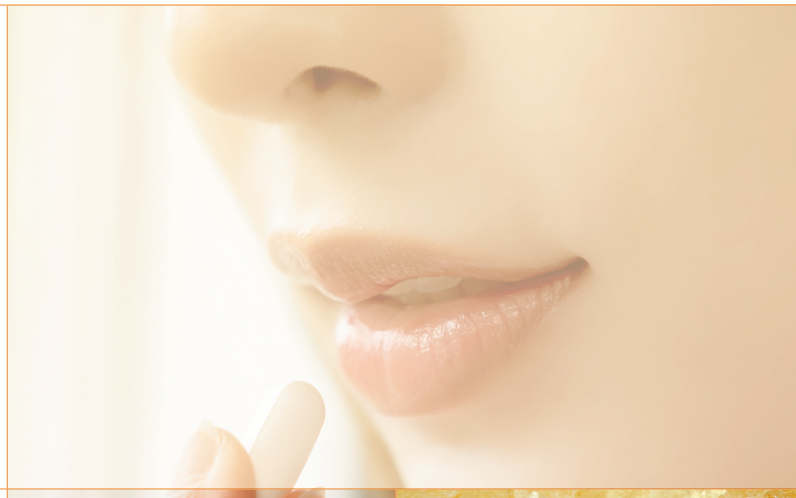
Responsible and sustainable fishing supply chain

Sustainability of marine products and protection of aquatic ecosystems

Lapigel PHARMA™

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.





Bloom Grade

LOW/MEDIUM
for soft capsules;

HIGH
for hard capsules or for tablets with long dissolution times;

LOW
for tablets with fast dissolution times.

Bovine gelatine Pharmaceutical Grade

Origin
Lapi bovine gelatine is obtained by the partial hydrolysis of collagen present in cowhides.

Customization
The ideal raw material for customised solutions for specific requirements and every application.

Suitable for
Due to its versatility and thermoreversibility, Lapi gelatine is used in several applications, such as hard and soft capsules, tablets, microencapsulation and other medical applications.

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_2O Binder


Gelling Agent


Foaming Agent


Thickener


Adhesive


Thermo-reversible


Emulsifier

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	3.80-7.60	Ph.Eur
Loss on drying / Moisture	‹15.00 %	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
Turbidity	‹ 50 FTU	GME

*GME: Gelatine Manufacturer of Europe

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	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

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 Pharmaceutical Grade

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

Customization
The ideal raw material for customised solutions for specific requirements and every application.

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.

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_2O Binder


Gelling Agent


Foaming Agent


Addensante


Thickener


Clarifying Agent

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
Turbidity	< 50 FTU	GME

*GME: Gelatine Manufacturer of Europe

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

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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