

Edible Gelatin

EDIBGEL[™]

Food-grade bovine gelatin granules with different gel strength and viscosity grades for confectionery, dairy and meat formulations.

CAS No.	9000-70-8
Source	Bovine collagen
Physical form	Light yellow granules

Product Information

Edible gelatin is obtained from bovine collagen and forms gels in suitable aqueous food formulations. The supplied grades differ in Bloom gel strength and viscosity; these properties guide selection for confectionery, dairy and meat processing.

The grade matrix lists 100–250 Bloom materials and their corresponding viscosity values. Application series in the brand range also include other named grades; their individual order specification is selected separately. The general specification covers protein, moisture, ash, pH, sulfur dioxide, metals, insoluble matter and microbiological quality.

Product series: EDIBGEL[™] Gummy · EDIBGEL[™] Jelly · EDIBGEL[™] Marshmallow / Nougat · EDIBGEL[™] Yogurt · EDIBGEL[™] Meat

Specifications

Parameter	Specification
Jelly strength (6.67%, 10°C)	250 / 240 / 220 / 200 / 180 / 160 / 140 / 120 / 100 Bloom g
Viscosity (15%, 40°C)	16 / 15 / 14 / 13 / 12 / 11 / 10 / 8 / 6
Viscosity (6.67%, 60°C)	4.8 / 4.7 / 4.6 / 4.4 / 4.2 / 4.0 / 3.8 / 3.6 / 3.4 mPa·s
Viscosity (12.5%, 60°C), Mps>	250 / 241 / 238 / 225 / 220 / 187 / 180 / 150 / 145
Protein (N × 5.55)	84–90%
Moisture	8–15%
Sulfur dioxide	≤100 mg/kg
Ash	1–2%
pH	4–7
Arsenic	≤1 mg/kg
Heavy metals	≤50 mg/kg
Water-insoluble matter	≤0.2%
Total bacterial count	<1,000 CFU/g
Salmonella	Absent in 25 g
Escherichia coli	<10 CFU/g

Typical values. The COA of each batch prevails.

Product Series

EDIBGEL™ Gummy	Gummy 220, 250 and 280 application grades.;
EDIBGEL™ Jelly	Jelly 220 and 250 application grades.;
EDIBGEL™ Marshmallow / Nougat	Marshmallow 250 and Nougat 120 application grades.;
EDIBGEL™ Yogurt	Yogurt 150, 220 and 240 application grades.;
EDIBGEL™ Meat	Gelatin selection for meat processing applications.;

Typical Properties & Commercial Information

HS code	3503.00
MOQ	1 MT
Packing	25 kg/bag; 850 kg big bag
Lead time	Approximately 14 days
Free sample	500 g
Incoterms	FOB / CFR / CIF
Supply	5,000 MT/year

Free sample: up to 500 g. Courier cost payable or use your courier account.

Applications

Confectionery gels: Bloom strength and viscosity are useful selection criteria for gummies, jellies, marshmallows and nougat.

Yogurt and dairy products: Gelatin can be incorporated into suitable yogurt and dairy formulations for texture and stabilization.

Meat product processing: Food processors use edible gelatin in suitable meat formulations requiring binding or gelling.

Packaging & Storage

Packaging	25 kg/bag; 850 kg big bag
Storage	Store sealed in a cool, dry place, away from direct sunlight and moisture.
Shelf life	2 years in unopened original packaging.

Certifications & Documents

ISO 9001 · ISO 22000 · HACCP · KOSHER · FSSC 22000 · GMP · HALAL

Batch COA, technical data sheet and safety data sheet.

Company Contact

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The agreed purchase specification and the COA of each batch govern supply.