



Specification

Product Name: Beef Gelatine Powder

Product Code: SPEC0266

Description:

Our Beef Gelatine is a premium quality instant Gelatine Powder and has a bloom of 240 which creates firm gels in recipes which require setting. The Beef Gelatine Powder can also be used to clarify products such as stocks and glazes. Gelatine creates clear, colourless & flavourless gels, not impacting the organoleptic qualities of your products. It is a versatile thickener, stabilizer and texturizer that mixes instantly and is vital for jellies, soufflés, cheesecakes and mousses. Used as a thickener in stews, custards, drinks and more. Being a powder, it is quick and easy to use. It is often used to increase Collagen intake by individuals on a daily basis.

Specifications:

Physical Characteristics	Units	Limits
Gel Strength	Bloom (g)	230 – 250
Particle Size	Mesh	10
Colour		<0.20
Clarity		<0.20
Odour		Characteristic for species

Chemical Characteristics	Units	Limits
pH		4.5 – 6.5
Sulphur Dioxide	mg/kg	<10
Arsenic	mg/kg	<1
Lead	mg/kg	<5
Cadmium	mg/kg	<0.5
Mercury	mg/kg	<0.15
Chromium	mg/kg	<10
Copper	mg/kg	<30
Zinc	mg/kg	<50

Microbiological Characteristics	Units	Limits
Total Count	cfu/g	<1000
Yeasts & Moulds	cfu/g	<50
Enterobacteriaceae	cfu/g	<10
Total Coliforms		Not detected in 1g
Salmonella		Not detected in 25g
E. Coli		Not detected in 10g

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Ingredients:

Beef Gelatine Powder (E441)

Dietary Information:

Non-GMO, Gluten Free.

Nutritional Information:

Based on typical content/100g: Energy: kj/1492 kcal/357, Fat: <0.1g, Carbohydrates: 0.0g, Protein: >85g, Salt(mg): <250mg.

Storage:

Store in dry, cool conditions and not in direct sunlight.

Packaging:

Size	EAN
100g	5056191019531
250g	5056191019548
500g	5056191019555
5kg	5056191019562
10kg	5056191019579

Shelf Life:

60 months from production date when stored in cool, dry conditions out of direct sunlight in original unopened packaging.

Allergen Declaration

Allergen	Contains (Y/N)
Cereals containing Gluten	N
Crustaceans	N
Eggs	N
Fish	N
Peanuts	N
Soybeans	N
Milk	N
Nuts	N
Celery	N
Mustard	N
Sesame Seeds	N
Sulphur Dioxide and Sulphites (at concentration of more than 10mg/kg or 10mg/L in terms of Sulphur Dioxide)	N
Lupin	N
Molluscs	N

Material Safety Data Sheet

1: Substance/Preparation and Company Identification:

1.1 – Product Identifier

Product Name: BOVINE GELATINE TYPE B

Gelatinizer, stabilizer and thickener used as a food additive

CAS Number: 9000-70-8

EINECS Number: 232-554-6

1.2 – Suppliers Details

Special Ingredients Ltd, 4 Foxwood View, Chesterfield, S41 9RN. Tel: 0044 (0)1246 906247.

E-mail address: <https://specialingredients.co.uk/pages/contact>,

Emergency Telephone Contact: 07701 095864.

2: Hazard Identification:

Main Hazards: None. Not toxic. Not considered allergenic.

Signs + specific risks: Contact for prolonged periods could cause blockages of the respiratory tract due to swelling as the dust absorbs body moisture.

Recommendations: None.

3: Composition and Information on Ingredients:

Water soluble protein containing collagen raw materials sourced from the bovine species. Its composition is more than 85% protein, less than 15% water and less than 2% inorganic ash.

4: First Aid Measures:

Skin Contact: Wash with soap and water.

Eye contact: The dry powder may cause irritation. Remove contact lenses then rinse with plenty of clean water.

Ingestion: No detrimental health effects as it is a food ingredient.

Inhalation: No detrimental health effects but remove from exposure and move to fresh air.

No known acute or long-term effects from exposure to this product.

5: Firefighting Measures:

Treat as "Class A" fire

Extinguishing Media: Water, Foam, Powder, CO2

Explosion hazards: Low hazard.

Specific hazards: Can produce a dense acrid smoke containing carbon monoxide.

Protective measures in fire: In case of fire self-contained breathing apparatus and full protective clothing must be worn.

6: Accidental Release Measures:

6.1 – Personal precautions, protective equipment and emergency procedures

Wear a dust mask in compliance with national legislation. If material comes into contact with water,

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walking surfaces will be extremely slippery.

6.2 – Environmental precautions

Not expected to cause an environmental hazard as a result of its intended use, disposal, or incineration. Product is classed as bio-degradable.

6.3 – Methods and material for containment and cleaning up

Collect by vacuum or brushing. Wash with water (hot if available). Dispose of by any locally approved method for the disposal of non-hazardous domestic waste.

7: Handling And Storage:

7.1 – Precautions for safe handling

To be handled in an open and well-ventilated area in order to avoid dust formation. Keep away from heat, flame sparks and other ignition sources.

7.2 – Conditions for safe storage, including any incompatibilities

Keep away from food, drink and animal feeding stuffs. Smoking, eating and drinking should be prohibited in the application area. Wash hands before breaks and at the end of workday. Provide adequate ventilation.

7.3 – Storage

Store in a clean place between 5°C and 25°C in original sealed packaging to avoid spillages. Store away from strong odours and possible contaminants. Store cool and dry. Re-seal once opened and avoid moisture and high humidity.

8: Exposure Controls/ Personal Protection:

Exposure Limits: None

Respiratory Protection: Wear a dust mask type P1 when handling

Hand Protection: None required

Eye Protection: None required

Skin and body protection: Protective work clothing recommended

9: Physical and Chemical Properties:

Appearance: Granular powder.

Colour: Pale yellow or straw coloured

Odour: Faint odour of originating animal

Melting Point: 45 - 60°C

Boiling Point: Not applicable

Ignition Temperature: Not applicable

Solubility: Swells in cold water, soluble in warm water >40°C, insoluble in fat or oil

pH: 4.5 – 6.5

Moisture: <15%

10: Stability and Reactivity:

Stability: Stable in normal conditions for at least 5 years

Conditions to avoid: Avoid contact with moisture and heat

Incompatible materials: Strong oxidizing agents

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Hazardous Decomposition: The product does not spontaneously decompose. The products of thermal decomposition may include carbon dioxide, carbon monoxide and nitrous oxide.

11: Toxicological Information:

Non Toxic Non-toxic food additive product.

Skin Contact None

Eye Irritation None

Dust None

Treat as nuisance dust with normal dust control measures.

Handle in accordance with good industrial hygiene and safety practice.

12: Ecological Considerations:

Toxicity (fish): Not toxic to aquatic life and not harmful to the environment.

Bio-degradability: Bovine gelatine is fully biodegradable with no bioaccumulation.

Other adverse effects: No additional information available.

13: Disposal considerations:

Disposal of product: Can be recycled. Destruction in accordance with local regulations. Causes no environmental problems when disposed of on the land or in water.

Packaging: Can be recycled

14: Transport Information:

Bovine gelatine is not considered dangerous for transportation and requires no special precautions. Avoid humidity.

15: Regulatory Information:

In Europe, gelatine for human consumption is regulated according to Regulation 853/2004, which lays down specific hygiene rules for food of animal origin and Regulation 2073/2005/EC, which lays down rules on the microbiological criteria for foodstuffs.

It is not classified according to CLP regulation EC 1272/2008

Classification and labelling according to EC regulations.

16: Other Information:

The information contained in this data sheet is, to the best of our knowledge, true and accurate, but any recommendations or suggestions which may be made are without guarantee, since the conditions of use are beyond our control. We do not accept any liability whatsoever, however arising, which results directly or indirectly from the use of the product.