ROUSSELOT® 225 PS 30

Gelatine PURAGEL for GPF

PRODUCT DESCRIPTION

Rousselot® 225 PS 30 is an acid process gelatin extracted from Pig Skin for pharmaceutical applications. Gelatin is the material of choice for its gelling, film forming, coating, binding, stabilizing, plasticizer, adhesive and disintegration power.

Rousselot® 225 PS 30 gelatin complies with most international pharmaceutical regulations including the US and the European pharmacopoeia and also edible regulations, including European Regulations (EC) N°853/2004 and N°2073/2005, including Regulation also N°629/2008 for Food Supplements and their latest modifications in force at the date of issue of this datasheet.

However, we recommend that the customer ensures that this product is in compliance with local regulations in force, particularly in the countries where the finished product is to be consumed.

Rousselot® 225 PS 30 gelatin is available in the following particle size: 30 mesh ASTM.

PHYSICAL/CHEMICAL/MICROBIAL LIMITS

Standard parameters	Specifications	Test Method *
Gel strength (6,67%, 10°C, 17H)	215 - 235 g	GME, GMIA**
Viscosity (6,67%, 60°C)	2.5 - 3.5 mPa.s	GME, GMIA
рН	4.5 - 5.5	GME, GMIA
Loss on drying	<u><</u> 13 %	GME, GMIA
Residue on ignition	<u><</u> 2.0 %	GME, GMIA
Residue limits		
Conductivity	≤ 1 mS.cm ⁻¹	EP, USP
Arsenic	≤ 1.0 ppm	GME
Cadmium	≤ 0.5 ppm	GME
Chromium	≤ 10 ppm	GME
Copper	≤ 30 ppm	GME
Mercury	≤ 0.15 ppm	GME
Lead	≤ 5 ppm	GME
Iron	≤30 ppm	EP, USP
Zinc	≤ 30 ppm	GME
Sulfites (SO ₂)	≤ 10 ppm	GME, GMIA
Peroxides	≤ 10 ppm	Rousselot

Specifications	Test Method *
≤ 1000 CFU/g	GME, GMIA
Absence in 10 g	GME, GMIA
Absence in 25 g	GME, GMIA
\leq 10 CFU/g	GME
≤ 100 CFU/g	EP, USP
	Absence in 10 g Absence in 25 g ≤ 10 CFU/g

(*) Test method used depends on the country of production of the gelatin

(**) GME, Gelatine Manufacturers of Europe - GMIA, Gelatin Manufacturers Institute of America







Reaching Further Together





LABELLING INFORMATION

This product has to be declared on labels as gelatin.

PS: For consumer information gelatin labelling may be used when appropriate.

ROUSSELOT

Rousselot is the global leader of gelatin and collagen peptides. We work in partnership with our customers all over the world, delivering innovative and advanced ingredient solutions manufactured through state of the art operations.

We help our customers achieve their goals, enabling them to create world class pharmaceutical, food and nutritional products to inspire and excite today's demanding consumers.

Rousselot is a brand of Darling Ingredients Inc.

PRODUCED BY

Rousselot BVBA

Meulestedekaai 81 - 9000 Gent - Belgium

Tel: + 32 (0)9 255 18 18 Fax: + 32 (0)9 251 64 51

NUTRITIONAL INFORMATION * For 100 g

Protein	88 g
Total fat	0 g
Carbohydrates	0 g
Fiber	0 g
Sodium**	20 mg
Converted to salt	0.05 g
Vitamins	0 g
Minerals	
Potassium	0 mg
Calcium	10 mg
Magnesium	0 mg
Energy	1496 kJ 352 kcal

(*) The values given in the present datasheet are based on our best knowledge at the time of printing. They are calculated on the basis of average values obtained from our measurements or from the literature. These values are given for information only and cannot be considered as specifications. They do not constitute a guarantee as to the properties of the products.

(**) Sodium does not come from added salt but is a component of the gelatin.

PACKAGING

Paperbag: 25 Kgs 55 Lbs

STORAGE INFORMATION

Store away from heat and moisture. When stored in the previously mentioned conditions and in its original unopened packaging, this product will maintain its initial properties for at least 5 years.

