



DATA SHEET

Gelatine 225 PS 30

PURAGEL Ph. Eur.

PROPERTIES

SOLUBILITY: swells in cold water, good soluble in hot water.

PREPARATION OF A SOLUTION BY SOAKING:

- The gelatine powder is given into the cold liquid under stirring.
- Soak for 1-2 h.
- Heat the dispersion in a water bath to 65-70 °C (149-158 F).
- Keep the temperature until the gelatine is fully dissolved (15-20 minutes).

DIRECT DISSOLVING:

- Disperse the gelatine in hot water of 80-90 °C (176-194 F) by rigorous stirring.
- Continue stirring at lower speed until the gelatine is fully dissolved (10-15 minutes).

PACKAGING:

25 kg netto paper bags with inner polyethylene liner.

STORAGE:

Cold and dry, preferably between 15 und 25 °C (59-77 F) at approx. 65% relative humidity.

When stored in unopened original packaging under the above stated conditions, gelatine keeps its original properties for almost unlimited time.

Description

Gelatine PURAGEL is a sour-processed gelatine in pharmaceutical quality, produced exclusively from connective tissue of the pig. Gelatine has very versatile applications. It is mainly used as a binder, but can also serve as a whipping agent or as an emulsifier and as a stabiliser, thickener, adhesive, binding agent, clarifying agent, etc. Rousselot gelatine complies with the requirements of the European Pharmacopoeia, as well as those of the FRO / WHO and the AFNOR NF V 59001, G Category.

SPECIFICATIONS

Gel strength	215 - 235 BLOOM measured as 6.67% solution at 10°C. (AOAC-method)
Viscosity	2.5 – 3.5 mPa·s measured as 6.67% solution at 60 °C
Particle size	Sieve No 30 RSTM (0.59 mm)
Appearance/Odour	light amber-coloured powder with pleasant odour.
pH	4.5 – 5.5 measured as 6.67% solution at 45 °C.
Conductivity	max. 1000 µS/cm
Loss on drying	not more than 13%
Ash	(at 550 °C) less than 2% (FRO/WHO)
SO₂-Content	max. 40 ppm
Preservatives	absent
Peroxides	max. 10 ppm
(atomic absorption spectroscopic determined)	
Heavy metals	max. 50 ppm
Arsenic	max. 0.8 ppm
Iron	max. 30 ppm
Chrome	max. 10 ppm
Zinc	max. 30 ppm
Microbial contamination	
Total aerobic microbial count	max. 10 ³ /g
Total yeast/mould count	max. 10 ² /g
<i>Escherichia coli</i>	absent in 10 g
Salmonella	absent in 25 g