

PRODUCT DATA SHEET

Product: Fish Skin Gelatin (marine/fish gelatin)

Applications: Our customisable fish gelatins can be customised for diverse food, nutraceutical and pharmaceutical applications. Our marine gelatins are produced from tropical sustainably farmed fish skins.

Shelf-life: 4 years since manufacturing

Properties	Specifications	Method
Bloom (g)	Customisable	USP
	(from 200 g to 260 g)	
Viscosity (mPs)	Customisable	USP
	Minimum 25	
Moisture %	Maximum 12%	USP
Ash %	Maximum 2%	AOAC
Transparency (10% solution)	Maximum 25 NTU	Ref. TCVN
		6184:2008
Total protein content %	Minimum 85%	FAO
pH (1% solution)	5-7	USP
SO2 (ppm)	Maximum 50	AOAC
Pb (ppm)	Maximum 1	AOAC
Arsenic (ppm)	Maximum 1	AOAC
Chromium (ppm)	Maximum 10	AOAC
Copper Cu (ppm)	Maximum 30	AOAC
Peroxide (H2O2)	Maximum 10	AOAC
Conductivity 1 µS/cm	Maximum 200	USP
Fe Iron (ppm)	Maximum 30	AOAC
Zinc Zn (ppm)	Maximum 50	AOAC
Total plate count (cfu/g)	Maximum 1000	USP
Total yeast and mould (cfu/g)	Maximum 100	USP
E.coli/g	Absent	USP
Salmonella/25 g	Absent	USP