

SAS DELICES AGRO - 8 rue de la Claie
49070 BEAUCOUZE
Tel : 02.41.35.10.90 - Fax : 02.41.35.10.91
WEBSITE : www.tresorsdechefs.com
Email : info@fuseau-sas.com



PRODUCT SPECIFICATION
Bovine Powder Gelatin

Creation date : 05/03/2025

Revision date :

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PRODUCT INFORMATION

Item number: 416005 (50g), 416006 (1kg), 416007 (5kg), 416021 (50g)

Customs code: 353001000

Legal designation: Bovine Powder Gelatin 200 Bloom

Commercial designation: Bovine Powder Gelatin

Manufacturing country : France

Sanitary/organic stamp : FR 49.020.001 CE

Product description: Gelatin made from bovine skin

Ingredients – according to INCO regulation (1169/2011)

Bovine gelatin (100%) SULFITES

Dosage:

- 2 to 4% by weight relative to the liquid (water, milk, fruit coulis...) for creams and glazes.
- 7 to 9% for aspic (gelled eggs).

- **PRESERVATION**

Shelf life : 24 months

Storage conditions of the product : Store in a dry place away from humidity

NUTRITIONAL CHARACTERISTICS

Nutritional values	Amount per 100g of product
- Energy	342 Kcal/1431 kJ
- Fat	0 g
Saturated fat	0 g
- Carbohydrates	0 g
Sugars	0 g
- Protein	85.5 g
- Salt	0.08 g

FOOD SAFETY

According to Regulation N° (EU) 1169/2011, further allergen must be mentioned on the ingredients list.

→ Write « + » if presence and « - » if absence

Allergens	Present in the product	Possibility of cross-contamination		
		Present on the production line	Present in factory	Cross-contamination risk
PEANUTS and products thereof	-	-	+	-
CEREALES CONTENING GLUTEN and products thereof**	-	+	+	+
CRUSTACEANS and products thereof	-	-	+	-
NUTS and products thereof ***	-	-	+	-
MILK and products thereof (including lactose)	-	+	+	+
LUPIN and products thereof	-	-	+	-
MOLLUSCS and products thereof	-	-	+	-
MUSTARD and products thereof	-	-	+	-
EGGS and products thereof	-	+	+	+
FISH and products thereof	-	+	+	+
SOYBEANS and products thereof	-	-	+	-
SULPHUR DIOXIDE AND SULPHITES (at concentration of more than 10mg/kg)	+	+	+	+
SESAME SEEDS and products thereof	-	-	+	-
CELERY and products thereof	-	-	+	-

**wheat, rye, barley, oats, spelled, kamut, or their hybridized strains and cereal products containing gluten.

*** almonds, hazelnuts, pistachios, walnuts, cashews, pecans, brazil nuts, Macadamia nuts and Queensland nuts and products made rom these fruits.

PHYSICAL-CHEMICAL CHARACTERISTICS

Bloom Strength:	180-200°
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MICROBIOLOGICAL CHARACTERISTICS

Germ	Maximum limit to informed
TPC	< 1,000 CFU/g
<i>Escherichia coli</i>	Absent in 10 g
Anaerobic sulphite-reducers	< 10 CFU/g
Salmonella	Absent in 25 g

FOOD SECURITY AND REGULATIONS

- **GMO STATUS**

In compliance with European regulation CE n° 1830/2003 and n° 1829/2003.

- **IONIZATION TREATMENT**

Non-ionized/non-irradiates according to directives n° 1999/2/CE and n° 1999/3/CE.

- **PESTICIDES**

In compliance with European regulation CE n° 396/2005 and n° 178/2006.

- **HEAVY METALS**

In compliance with European regulation CE n°2023/915.

- **VETERINARY DRUG RESIDUES**

Not applicable.

- **NANOMATERIAL ABSENCE GUARANTEE**

In compliance with regulation 1169/2011/CE and in the setting of decree relating to the annual declaration of substances in Nano particulate state and decree of August 6, 2012.

- **PACKAGING**

In compliance with regulation CE n°1935/2004 of October 27, 2004; regulation CE n°2023/2006 of December 22, 2006 modified, related to good manufacturing practices for materials and articles intended to come into contact with foodstuffs, as well as the French regulations in force concerning materials and objects in contact with foodstuffs, namely sanction decree 2007-766 on May 10, 2007, modified by decree 2008-1469 of December 30, 2008.

Information on this specification is valid today and may be subject to change depending on the evolution of the raw materials used and their update.