

POWDERED 200 BLOOM FISH GELATIN

GENERAL CHARACTERISTICS

Physical aspects	White Powder
Organoleptic aspects	Odourless
Origin	Acid treated fish skin
Chemical status	Protein

DESCRIPTION

Function / Properties	<ul style="list-style-type: none"> ➤ Mainly used as a gelling agent, but also as a foaming agent or clarifying agent, stabilizer, emulsifier, thickener, binding agent...
Applications	<ul style="list-style-type: none"> ➤ <u>Dosage and correspondence :</u> <ul style="list-style-type: none"> • <u>Swelling :</u> <ul style="list-style-type: none"> ○ Pour the gelatin in cold water under moderated bustle ○ Let swell minimum 1 hour • <u>Melting :</u> <ul style="list-style-type: none"> ○ Melt at 55°C, do not exceed 80 °C ○ Maintain temperature until complete dissolution <p>Verify the complete homogeneity of the solution before using and the absence of no dissolved particles. The gelatin mass should be prepared 24 hours before using. Film in contact and reserve in the refrigerator.</p>

RECIPE

Raspberry Mousse

Ingredients	<ul style="list-style-type: none"> - 330g mashed Raspberry (100%) - 90g of gelatin - 40g of egg white - 90g of Caster Sugar - 200g of liquid cream 35% fat
Realisation	<ul style="list-style-type: none"> - Whip the cream with mixer speed 6 during 3 minutes and reserve in the refrigerator. - Heat the fruits mash and the gelatin to 65°C. - Whip the egg whites to make the meringue by incorporating sugar in 3 times. - Add half of the meringue on the mix fruits mash + gelatin when the temperature is 40°C. - Add whipped cream and the rest of the meringue - Pour and let during 24 hours in positif cold.



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

Réf : QUAL.FT.248

Version 2

MàJ: 16/11/2022

Page 1 sur 4

SPECIFICATIONS

Physico-chemical specifications

Bloom (sol 6,67% at 10°C)	190 – 210 g
Viscosity (6.67%, 60°C)	35 – 45 mp
Granulometry	20 mesh
Moisture	Max 15 %
Ashes	Max 2 %
SO₂	Max 10 ppm
pH	5 – 6.5

Heavy Metals

Arsenic	Max 1 ppm
Cadmium	Max 0.5 ppm
Lead	Max 5 ppm
Mercury	Max 0.15 ppm

Microbiological specifications

Total plate count	Max 1000 CFU / g
Sulfite-reducing sporulated anaerobic bacteria	Max 10 CFU / g
E. Coli	Abs / 10g
Salmonella	Abs / 25g



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Page 2 sur 4

NUTRITIONAL INFORMATION FOR 100 G

Energetic Value	1488 kJ / 356 Kcal
Lipids	0 g
- Saturated Fatty Acid	0 g
- Monounsaturated Fatty Acid	0 g
Carbohydrate	0 g
- Sugar	0 g
Proteins	89 g
Fibers	0 g
Sodium	0.1 g

ALLERGENS

	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesame seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



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Réf : QUAL.FT.248
Version 2
MàJ: 16/11/2022
Page 3 sur 4

REGULATORY DATA

GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms not contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011

DIET

	Suitable for	Certified
Halal	X	
Kosher	X	
Vegetarian		
Vegan		

PACKAGING / STORAGE CONDITIONS

Packaging	150g plastic tin ; 1 Kg plastic tin ; 25 Kg bag
Storage conditions	Store under cool and dry conditions, in its unopened original packaging.
Shelf life	5 years in its original and unopened packaging

ARTICLE CODE 150 g ⇒ 10025 1 Kg ⇒ 10023 25 Kg ⇒ 732P

We reserve the right to modify this data according to the evolution of our products.

Société Louis François S.A.S

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MàJ: 16/11/2022
Page 4 sur 4