



# UN RATIONS STANDARD

DATE: 01/04/2024

## GELATIN

ED No: 03

CODE: UNSTD-COM 4138

Page 1 of 2

### 1. PRODUCT NAME

GELATIN

### 2. DESCRIPTION



Gelatin is a product that is obtained by treating collagen from hides, skin and bones with acid, alkali or enzymes and it is used as a gelling agent in food. It is used as a stabilizer, thickener, firming agent or texturizer in food. The source of the gelatin must be labeled.

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 3. INGREDIENTS

#### 3.1. ESSENTIAL INGREDIENTS

Gelatin

#### 3.2. OTHER PERMITTED INGREDIENTS

None

### 4. PROCESSING

#### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

### 5. MICROBIOLOGICAL CRITERIA

#### FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

### 6. CHEMICAL CRITERIA

#### SAFETY PARAMETERS

#### MAXIMUM LIMITS

Moisture  $\leq 12 \%$

#### QUALITY PARAMETERS

#### LIMITS

Gel strength (Bloom grams)  $\geq 250$   
Protein  $\geq 86 \%$   
Ash  $\leq 2.0 \%$

### 7. PHYSICAL CRITERIA

#### PARAMETER

#### LIMITS

Appearance and Colour Translucent, colourless to pale yellow. Shall be free from lumps, and graininess  
Texture Dry, coarse granules or fine powder  
Odour and flavour Tasteless and odourless



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Page 2 of 2

## Foreign matter

Shall be free of any foreign matter

Storage and Transportation Temperature: 15°C to 25°C

## 8. CONTAMINANTS

8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	358 kcal
Protein	88.5 g
Carbohydrates	0.0 g
Fat	0.0 g

PACKAGING PARAMETER	LIMITS
Primary packaging	The product shall be packaged in sealed food grade polythene bags or equivalent recyclable/biodegradable packaging material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 250 g
Warranty at delivery location	Minimum 4 Months

## 10. LABELLING

### 10.1. UNSTD-GEN-02 “UN Product Labelling”

## 11. OTHER REQUIREMENTS

### 11.1. UNSTD-GEN-03: “UN Inspection”

### 11.2. UNSTD-GEN-04: “UN Certification”