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USt-Id.Nr.: DE 811934837
 GLN: 4000147000006

CERTIFICATE OF ANALYSIS	Our Invoice No. 131758 dated 10.02.2022
Edible Powder Gelatine 80 - 100 Bloom, 20-30 Mesh	COA-No. 8372 / date: 10.02.2022
	Batch: 37495/1
	Production date: 03.02.2022
	Best before: 03.02.2025
	Quantity: 1.000 kg
	Raw material: 100 % Pig Skin

Physical-Chemical Characteristics	Value	Specification
Gel Strength (6,67%, 10°C)	93 Bloom	80 - 100 Bloom
Particle size	20 - 30 Mesh	20 - 30 Mesh
pH	5,2	4,9 - 5,6
Turbidity	27 NTU	≤ 50 NTU
Moisture (105°C / 17h)	≤ 15 %	≤ 15 %
H2O2	≤ 10 ppm	≤ 10 ppm
SO2	≤ 10 ppm	≤ 10 ppm
As	≤ 1 ppm	≤ 1 ppm
Ash (550°C)	≤ 2 %	≤ 2 %
Cd	≤ 0,5 ppm	≤ 0,5 ppm
Cr	≤ 10 ppm	≤ 10 ppm
Cu	≤ 30 ppm	≤ 30 ppm
Hg	≤ 0,15 ppm	≤ 0,15 ppm
Pb	≤ 5 ppm	≤ 5 ppm
Zn	≤ 50 ppm	≤ 50 ppm

Microbiological Characteristics	Value	Specification
Total aerobic bacteria	≤ 1000/g	≤ 1000/g
E.Coli	0/10g	0/10g
Salmonella	0/25g	0/25g
Anerobic sulphite-reducing bacteria (no gas prod.)	≤ 10/g	≤ 10/g

Quality conform to the requirements of regulation (EC) No. 853/2004 and to the GME standard code bacteriological specification food grade gelatine.

EWALD-GELATINE GmbH



Management System
 ISO 9001:2015
 FSC C0050

Ewald-Gelatine GmbH · Meddersheimer Straße 50 · 55566 Bad Sobernheim · Deutschland

Sitz der GmbH: Bad Sobernheim · Amtsgericht Bad Kreuznach · HRB 3441
 Geschäftsführer: Dipl.-Kfm. Dieter Ewald · Dr.-Ing. Thomas Ewald · Lars Grabe