

Product specification

ArtN°	Description	Date	Version
00018157	X 1KG GELATINE LEAF BRONZ +/- 150 BLOOM	18/11/2021	7

Product description

GELATIN LEAVES

Ingredient	Percent	Function	E-num	Country	Origin	variety
gelatine	100,00				pork	

Chemical and physical properties

Description	Minimum	Maximum	Unit
pH value	4,9	5,6	
moisture content		15	%
Gel strength		+/- 150	Bloom
sulphur dioxide content (SO2)		10	ppm
hydrogen peroxide (H2O2)		10	ppm
ash content		2	%
cadmium (Cd)		0,5	ppm
Chromium (Cr)		10	ppm
copper (Cu)		30	ppm
mercury (Hg)		0,15	ppm
lead (Pb)		5	ppm
zinc (Zn)		50	ppm
arsenic (As)		1	ppm
clearness		50	NTU
number/kg		+/- 300	pieces/kg

Nutritional values

Per 100 g

Energetical value (Kj)	1 444.00	Magnesium (mg)	
Energetical value (Kcal)	336.00	Phosphorus (mg)	

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Total proteins (g)	87.00	Iodine (mg)	
Milk protein (g)		Iron (mg)	
Total carbohydrates (g)		Zinc (mg)	
of which sugars(mono+disaccharide) (g)			
of which added sugars (g)		VITAMIN A retinol (µg)	
of which polyols (g)		VITAMINE B1 thiamin (µg)	
of which starch (g)		VITAMIN B2 riboflavin (µg)	
Total fat (g)	0.60	VITAMIN B3/PP niacine/nicotin (µg)	
of which saturated fatty acids (g)	0.30	VITAMINE B5 pantoic acid (µg)	
of which mMono unsaturated (g)	0.10	VITAMINE C L-ascorbic acid (µg)	
of which poly unsaturated (g)	0.10	VITAMIN D calciferol (µg)	
of which trans fatty acid (T.F.A.) total (g)		VITAMIN E alpha-tocopherol (µg)	
of which cholesterol (mg)		VITAMIN H biotin (µg)	
Dietary fibres (g)		VITAMINE M folic acid (µg)	
Alcohol (g)		Dry fat free cocoa solids (g)	
Sodium (mg)	600.00	Dry cocoa solids (g)	
Salt (g)	1.00	Dry milk solids (g)	
Potassium (mg)		Milk fat (g)	
Calcium (mg)		Lactose	

Microbiological values

Parameter	Target	Tolerance	Unit	Method
E.coli		absence	/10g	

Salmonella spp.		not detected	/25g	
anaerobic sulphite-reducing bacteria		10	cfu/g	
total aerobe germs		1000	cfu/g	

Organoleptical properties

Texture	gelatin powder
Color	typical
Taste	typical, free from foreign tastes
Odor	typical, free from foreign odours

Storage conditions

BB-date on production date	3 years	
Optimum storage temperature	12 - 20°C	
Optimum relative humidity	< 75	% R.V.
Indication method best before date	different possibilities	
Location best before date		
Indication method lotnumber	different possibilities	
Location lotnumber		

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Packaging

			Primary packaging	Secondary packaging	Tertiary packaging
Type					
Measurement	Length	/ cm			
	Width	/ cm			

	Heigth	/ cm			
Weight	kg				
Material					

Number of primary packagings / secondary packaging	
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Number of secondary packagings / layer type 1	
Number of layers type 1 / palet	

Number of secondary packagings/ layer type 2	
Number of layers type 2 / palet	

Number of primary packagings / palet	
Number of secondary packagings/ palet	

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Unit

Nett weight / unit	1.00	kg
Number of units	1.00	
"e" applicable		
Applicable to		

G.M.O. declaration

To the best of our knowledge and based on the statements of our suppliers, we hereby declare that this article does not contain any ingredients of GMO origin as meant in the Regulation 1829/2003/EC and 1830/2003/EC. Therefore, the product does not need GMO-labelling.

Ionisation declaration

To the best of our knowledge and based on the statements of our suppliers, we hereby declare that this product and the ingredients of this product aren't treated by any kind of irradiation.

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Legal declarations

ALLERGENS : Cross-contaminations are part of the HACCP plans. Preventive measures are taken in order to prevent allergen cross contamination through the production process such as strict cleaning procedures, staff training, separate production areas, etc. (852/2004/EC and amendments).

Definitions in the allergen list: "+"= present; "-"= absent.

Meaning in column cross-contamination: "+" = possible traces present; "-"= absent.

NUTRITIONAL VALUES : Ranson NV is conscious of the importance of supplying correct nutritional information. All the nutritional values are based on calculation and are rounded off automatically within our specification management system. We reserve the right to update and fine-tune this information based upon new incoming information from our suppliers and/or changes in the nutritional value tables. Because of the presence of natural raw materials the nutritional values can fluctuate.

GENERAL LEGAL COMPLIANCE : This product is in conformity with the current EC legislation.

CONTAMINANTS DECLARATION : To the best of our knowledge and based on declarations of our suppliers, we herewith declare that this product complies with the current European legislation regarding contaminants (including heavy metals, pesticides, mycotoxins, etc.).

FOOD GRADE DECLARATION : The used primary packaging is in conformity with all the current Belgian and European legislations (1935/2004/EC, 2011/10/EC, 2023/2006/EC, ...).

This product (and its ingredients) doesn't contain nano materials.

The geographical origin is purely indicative and given according to our current level of knowledge. The Countries of origin can change depending on availability on the world market.

Analysis plan

Parameter	Frequency
info available on demand	

Instructions for use

Allergens

<i>No</i>	<i>Code</i>	<i>Gs1Code</i>	<i>Name</i>	<i>Value</i>	<i>Cross contamination</i>
	1.1	UW	Wheat	-	-
2	1.2	No	Rye	-	-

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3	1.3	GB	Barley	-	-
4	1.4	GO	Oats	-	-
5	1.5	GS	Spelt	-	-
6	1.6	GK	Khorasan wheat	-	-
7	1.0	AW	glutes	-	-
	2.0	AC	Crustaceans	-	-
9	3.0	AE	Egg	-	-
10	4.0	AF	Fish	-	-
11	5.0	AP	Peanuts	-	-
12	6.0	AY	Soja	-	-
13	7.0	AM	Cow's milk	-	-
14	8.1	SA	Almonds	-	-
15	8.2	SH	Hazelnuts	-	-
16	8.3	SW	Walnuts	-	-
17	8.4	SC	Cashews	-	-
18	8.5	SP	Pecan nuts	-	-
19	8.6	SR	Brazil nuts	-	-
20	8.7	ST	Pistachio nuts	-	-
21	8.8	SM	Macadamia/ Queensland nuts	-	-
22	8.0	AN	Nuts	-	-
23	9.0	BC	Celery	-	-
24	10.0	BM	Mustard	-	-
25	11.0	ash	Sesame	-	-

26	12.0	AU	Sulfur dioxide and sulphur	-	-
27	13.0	NL	Lupin	-	-
28	14.0	UM	Molluscs	-	-
29	20.0	ML	Lactose	-	-
30	21.0	NC	Cocoa	-	-
31	22.0	MG	Glutamate (E620 – E625)	-	-
32	23.0	MK	Chicken meat	-	-
33	24.0	NK	Coriander	-	-
34	25.0	NM	Corn/ maize	-	-
35	26.0	NP	Legumes	-	-
36	27.0	MC	Beef	-	-
37	28.0	MP	Pork	+	-
38	29.0	NW	Carrot	-	-

This specification was drawn up as correct, accurate and complete as possible based on our knowledge and our experience at the moment of making this product specification. Ranson NV can't be put responsible for the total correctness and completeness of this specification. This product specification is strictly confidential. This specification can not be copied or multiplied without permission of Ranson NV. If the product is repacked by the client the information above isn't valid anymore after opening the original packaging.