

Specification codePG/1/OP/E

Date16/07/2025

Product description	
Description	It's product of animal origin (pork skin) which is obtained by partial hydrolisis of collagen.
Taste and smell	Characteristic smell and taste.
Appearance	Fine-grained.
Color	Light yellow to yellow.
Others specs	
GMO	The product does not contain and has not been produced from genetically modified organisms
Storage	Temperature above 25 C degrees. Max. 40 C degrees is allowed up to 3 months. Store in a dry and well-ventilated area away from hygroscopic substances and odors.
Packaging	20, 25 kg bags.
Shelf life	60 months from the date of production.

Physical chemical analysis	
Gel strenght	260-280 (6,67%, 10 C degrees
Mesh	20
pH	Max 2%
Moisture	Max 14%
Microbiological analysis	
Total	10^3
Coliformes	Absent
Salmonella	Absent

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