



KENNEY & ROSS LIMITED

R.R. # 3 SHELBURNE, NOVA SCOTIA CANADA B0T 1W0
PHONE: (902) 637-2616 FAX: (902) 637-2511

Dried Fish Gelatin

Dried Fish Gelatin is manufactured by the hydrolysis of collagen which is a principal protein found in skin and bones. Animal gelatin is typically extracted from bovine or porcine skin while fish gelatin is produced from the skin of deep water fish such as cod, haddock and pollock. This allows it to have many of the same characteristics of animal gelatin. Since the gelatin is manufactured only from the skins of food grade kosher fish, it is able to meet strict kosher standards.

Dried Fish Gelatin is a Type A gelatin and is supplied as a dry product. Its gel point is lower than animal gelatin which makes it suitable for frozen or refrigerated products or for use as a dry coating. The lower gel point allows Fish Gelatin to dissolve faster and easier than animal gelatin, so it can be readily added to products that are to be chilled.

TYPICAL PROPERTIES OF DRIED FISH GELATIN

Appearance	Granular
Odor as Supplied	None
Color in Solution	Amber
pH of 10% Solution	4.6-6.5
Solids	85% min.
Weight Loss on Drying	15% max.
Visc. of 10% Solution @ 30°C	7-10 cSt
Bloom	0 g
Total Ash	2.0% max.
Heavy Metals	<10 ppm
Arsenic	< 0.8 ppm
Chromium	<10 ppm
Lead	<1.5 ppm
Sulfur Dioxide	<50 ppm



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Hydrogen Peroxide	<0 ppm
Aerobic Bacterial Count	<1000/g
Enterobacteria	Test neg/g
Salmonella	Test neg/25g
Escherichia Coli	Test neg/25g
Yeast and Mold Count	<100/g
Preservatives	No
Kosher Certification	OU

