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**SPECIFICATION**  
**PS-250-030-BO-S**  
**Ballistic Gelatin**

**VYSE® PROFESSIONAL GRADE BALLISTIC GELATIN**

A purified, Type A, gelling protein obtained from collagen extracted from pork-skin (porcine).

TEST	SPECIFICATION	UNITS	METHOD
<b>Physical</b>			
Bloom (Gel Strength)	250 ± 5	g	USP/NF
Viscosity (6.67% Solution)	44.0 ± 2.0	mps	GMIA
pH (1.5% Solution)	4.9 ± 0.6		GMIA
Ash (Total)	≤ 1.0	%	USP/NF
Loss on Drying (Moisture)	≤ 12.0	%	USP/NF
Mesh	30	USSS	USSS
Odor & Flavor	Not Objectionable		CCL-004
Solubility	Soluble in hot water Insoluble in cold water		CCL-004
Clarity	≤ 25	NTU	CCL-010
Protein (As Provided)	≥ 87	%	AOAC (n=5.55)
Water Conductivity	≤ 1	mS.cm-1	USP/NF
Identification	Pass		FCC
<b>Microbiological</b>			
Total Plate Count	≤ 1000	cfu/g	BAM
E. coli	Negative		BAM
Salmonella	Negative		BAM
<b>Chemistry</b>			
Chromium	≤ 10.0	mg/kg	AOAC
Lead	≤ 1.5	mg/kg	AOAC
Sulfur Dioxide (SO <sub>2</sub> )	≤ 0.005	%	AOAC
Pentachlorophenol (PCP)	≤ 0.30	mg/kg	FCC

This gelatin meets the requirements of the Food Chemical Codex (FCC).  
 This is a general specification. If you have custom requirements, please let us know.  
 A Kosher Certificate available upon request.