

PRODUCT SPECIFICATION

Gelatina TuriGel™

ID Number: 8100015

Issue Date and Number: 24.09.2025/v.1

Trade Name:	TuriGel™ P food-grade gelatin
Ingredients:	Turkey food-grade gelatin
Raw Material Origin:	Turkey protein
Product Form:	Powder with a creamy-amber color, with a characteristic, neutral aroma and taste.

PRODUCT DESCRIPTION

TuriGel™ P is a soluble, gelling protein obtained through controlled hydrolysis of turkey-derived raw materials.

PHYSICOCHEMICAL AND MICROBIOLOGICAL PARAMETERS

Parameter	Value	Method
Gel strength, bloom	80 - 220	6,67%, 10°C
pH	5 - 6	Potentiometric
Solubility	highly soluble in warm water	Internal
Loss on drying	< 13 %	Gravimetric
Arsenic (As)	< 1 ppm	EN 15763:2010
Lead (Pb)	< 5 ppm	EN 15763:2010
Cadmium (Cd)	< 0,5 ppm	EN 15763:2010
Mercury (Hg)	< 0,15 ppm	EN 15763:2010
Chromium (Cr)	< 10 ppm	EN 15763:2010
Copper (Cu)	< 30 ppm	EN 17851:2024-1
Zinc (Zn)	< 50 ppm	EN 17851:2024-1
Aerobic mesophilic microorganisms	≤ 1x10 ³ jtk/g	ISO 21149
Yeasts and molds		ISO 16212
<i>Staphylococcus aureus</i>	not detected 1 g	ISO 22718
<i>Escherichia coli</i>	not detected 1 g	ISO 21150
<i>Pseudomonas aeruginosa</i>	not detected 1 g	ISO 22717
<i>Candida albicans</i>	not detected 1 g	ISO 18416
<i>Salmonella spp.</i>	not detected 25 g	ISO 6579

SHELF LIFE AND STORAGE CONDITIONS

24 months from the production date, provided it is stored in the original, unopened packaging, in a cool, dry, and well-ventilated place. Optimal storage temperature: 15–25°C (short-term fluctuations between a minimum of 10°C and a maximum of 30°C are acceptable), maximum humidity 65%. Protect from moisture, light, and sources of heat.

PRODUCT APPLICATION

TuriGel™ P food-grade gelatin is used not only in the food industry but also in the cosmetics sector — as an ingredient in gel masks, serums, and intimate hygiene products.

CERTIFICATES: BRCGS Food, IFS Food and IFS Logistics.