



## TECHNICAL INFORMATION

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### Technical Bulletin

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#### KERRY GELATINES

Gelatine is protein derived from processing connective tissue and bones. Gelatine has the property of forming rigid gels when solutions of it are cooled. The strength or rigidity of this gel is expressed as "Bloom Strength" which is measured on a standard solution strength of gelatine in water. The higher the Bloom Strength, the stronger the jelly formed.

Jel 6224, although not a protein, has the property of forming gels similar to those formed by gelatine.

Jel 6224 is most beneficial for use in Pork Pies or Pates under hot weather conditions. The jelly formed is slightly opaque and strong setting.

Using Jel 200, lower bloom strength gels can be achieved by lowering the usage rate.

Product	Bloom Strength	Usage Rates	Major Applications
JEL 200 P/ N 38613	200	1 part gelatine 10 parts water	High bloom strength gelatines particularly used in products that are sliced. High rigidity is required to avoid break down (especially in hot weather when gelatine can melt). Main uses: Corned Beef, tongues, Canned Ham, Brawn, Gala Pies etc.
	140	0.84 parts gelatine 10 parts water	Mainly used in Pork Pies.
	120	0.75 parts gelatine 10 parts water	Mainly used in Pork Pies
	95	0.70 parts gelatine 10 parts water	Used in cooked pet foods, pet mince.



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	70	0.60 parts gelatine	Used in cooked pet foods, pet mince.
Product	Bloom Strength	Usage Rates	Major Applications
Jelflaval Super Savoury P/N 38600		1 part Jelflaval 10 parts water	Flavoured gelatine of gel strength and good clarity. Used in quality pork pies. Top selling gelatine.

### METHOD

- 1) Sprinkle gelatine powder into cold water continuously stirring until fully dispersed.
- 2) Gently bring to the boil and simmer for 5 minutes.
- 3) Allow to cool slightly before use.

\* If gelatine is to be stored made up, this should be for a short period only and it should be kept at a temperature in excess of 80C. Try not to remelt gelatine because this may lead to spoilage problems.

### LABELLING/LEGISLATION

The product must be labelled in compliance with current Food Labelling Regulations as amended.

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department.

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry Ingredients (Lucas) on 01275 - 387500.

Whilst all care is taken in the compilation of the above information, Kerry Ingredients (Lucas) can accept no liability in respect of its use.