

# PRODUCT DATA SHEET

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## Food Grade Gelatin Series INS 428 | E 441 | CAS 9000-70-8 CAG-Bloom 150 /CAG-Bloom 200 / CAG-Bloom 250

### 1. PRODUCT DESCRIPTION

**CAG-Bloom Series** is a premium food-grade gelatin derived from natural collagen sources (bovine or porcine available upon request). It is produced through controlled partial hydrolysis of collagen from animal skins, hides, or bones.

CAG-Bloom Series offers three standardized gel strength grades optimized for different texture requirements.

**Source:** Bovine or Porcine (upon request)

**Gel Type:** Thermoreversible protein gel

### 2. KEY FEATURES & BENEFITS

- ◆ Thermoreversible Gelation – Melts at 28–35°C
- ◆ Three Bloom Options – Texture control flexibility
- ◆ Excellent Transparency – Clear, brilliant gels
- ◆ Neutral Flavor – Superior flavor release
- ◆ Elastic Texture – Ideal chewiness for confectionery

### 3. PRODUCT FAMILY OVERVIEW

Grade	Bloom Strength	Texture Profile	Typical Positioning
CAG-Bloom 150	150 ± 5 g	Soft, smooth, elastic	Dairy desserts, mousse, yogurt
CAG-Bloom 200	200 ± 5 g	Balanced elasticity & firmness	Standard gummies, marshmallows
CAG-Bloom 250	250 ± 5 g	Firm, bouncy, chewy	Premium gummies, molded confectionery

### 4. TYPICAL APPLICATIONS

Application	Recommended Grade	Dosage	Functional Benefit
Yogurt & Dairy Desserts	Bloom 150	0.3–0.8%	Smooth texture; melt-in-mouth
Mousse & Whipped Desserts	Bloom 150	0.5–1.5%	Foam stabilization; light body

<b>Application</b>	<b>Recommended Grade</b>	<b>Dosage</b>	<b>Functional Benefit</b>
Marshmallows	Bloom 200	1.5–2.5%	Soft-chewy elasticity
Standard Gummy Candies	Bloom 200	2.0–4.0%	Elastic chew; good clarity
Premium Gummy / Fruit Gums	Bloom 250	2.5–4.5%	Firm, bouncy texture
Frozen Cheesecake	Bloom 200	0.5–1.2%	Improves sliceability
Jelly Puddings	Bloom 200	0.8–1.5%	Clear elastic gel
Nougat & Chewy Sweets	Bloom 250	1.5–2.5%	Structure stabilization
Capsule Shells	Bloom 250	As required	Strong flexible film

## 5. PRODUCT SPECIFICATIONS

<b>Parameter</b>	<b>Specification</b>
Appearance	Light yellow to pale yellow powder/granule
Odor & Taste	Neutral, characteristic gelatin
Bloom Strength	150 ±5 / 200 ±5 / 250 ±5 g
Viscosity (6.67%, 60°C)	≥ 2.5–4.5 mPa·s (grade dependent)
Loss on Drying	≤ 14%
pH (1% solution)	4.5–6.5
Total Ash	≤ 2.0%
Sulfur Dioxide	≤ 50 mg/kg
Insoluble Matter	≤ 0.5%
Gelling Temperature	20–25°C
Melting Temperature	28–35°C
Heavy Metals	Complies with international standards
Microbiology	Complies with food safety standards

## 6. PACKAGING

Inner Packaging: Food-grade PE liner

Outer Packaging: Multilayer kraft paper bag / fiber drum / carton

Net Weight: 25 kg / bag (standard) / 20 kg / carton available

## 7. STORAGE CONDITIONS & SHELF LIFE

Storage Conditions: Store in a cool, dry place away from moisture and direct sunlight

Temperature: < 25°C recommended, Relative Humidity: < 60%

Shelf Life: 24 months from date of manufacture under recommended conditions

Transport: Protect from moisture and contamination

**For detailed technical data, samples, or customized grades, please contact CAG.**