



PRODUCT DATA SHEET

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Fish Original Gelatin

INS 428 | E 441 | CAS 9000-70-8
CAG-Fish Gelatin

1. PRODUCT DESCRIPTION

CAG-Fish Gelatin is a premium food-grade protein derived exclusively from fish sources, typically skin and scales of cold-water species. It is produced through controlled hydrolysis of marine collagen, resulting in gelatin with unique low-temperature gelling properties. Compared with mammalian gelatin, fish gelatin features lower gelling and melting temperatures, excellent cold-water solubility, and rapid melt-in-the-mouth performance. It is especially suitable for applications requiring non-mammalian origin ingredients for cultural, religious, or specialty product positioning.

Source: Fish (skin and scales)

Type: Type A or Type B available

Gel Type: Thermoreversible protein gel

Bloom Range: 80–220 g

2. KEY FEATURES & BENEFITS

100% Fish Origin – Non-mammalian source

Religious Compliance Option – Halal & Kosher suitable

Low Gelling Point – 20–25°C

Rapid Melt-in-Mouth – 22–28°C melting range

Lower Viscosity – Easier processing at equal concentration

High Clarity – Bright, transparent gel

3. PRODUCT FAMILY OVERVIEW

Grade	Bloom Strength	Texture Profile	Typical Applications
CAG-Fish 100	80–120 g	Soft, low-set gel	Desserts, jellies, low-temp systems
CAG-Fish 150	130–170 g	Balanced elasticity	Confectionery, dairy
CAG-Fish 200	180–220 g	Firm, elastic gel	Premium gummies, capsules

4. TYPICAL APPLICATIONS

Application	Dosage	Functional Benefit
Desserts & Jellies	1.0–3.0%	Clear, rapid-melting gels
Halal/Kosher Confectionery	2.0–5.0%	Non-mammalian gelling solution

Application	Dosage	Functional Benefit
Yogurt & Dairy Alternatives	0.3–0.8%	Texture stabilization; syneresis control
Fruit Preparations & Toppings	0.5–1.5%	Gloss; fruit suspension
Health & Nutraceutical Products	1.0–3.0%	Marine collagen source
Capsules & Encapsulation	As required	Flexible film-forming
Low-Temperature Systems	1.0–2.5%	Gelation at refrigeration conditions

5. PRODUCT SPECIFICATIONS

Parameter	Specification
Appearance	Light yellow to pale yellow powder/granule
Odor & Taste	Mild, neutral
Bloom Strength	80–220 g (grade dependent)
Viscosity (6.67%)	≥ 2.0–4.0 mPa·s
Loss on Drying	≤ 14%
pH (1% solution)	4.0–6.5
Total Ash	≤ 2.0%
Sulfur Dioxide	≤ 50 mg/kg
Insoluble Matter	≤ 0.5%
Gelling Temperature	20–25°C
Melting Temperature	22–28°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 or fiber drum

Net Weight: 25 kg / bag (standard)

Custom Packaging: Available upon request

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

** This product data sheet provides typical technical data for initial evaluation. Specifications are based on international standards for INS 428 / E 441. Actual values may vary depending on grade and production batch.**