

PRODUCT DATA SHEET

Document No.: PDS-ISG-1
Effective Date: 05, Jan 2025

Instant Soluble Gelatin

INS 428 | E 441 | CAS 9000-70-8

CAG-Instant Gelatin

1. PRODUCT DESCRIPTION

CAG-Instant Gelatin is a specially processed food-grade gelatin designed for rapid dissolution without traditional pre-soaking (blooming). Through controlled agglomeration and surface treatment technology, it disperses quickly in warm or cold systems under moderate agitation.

It retains the functional properties of conventional gelatin—forming thermoreversible elastic gels upon cooling—while significantly improving processing efficiency.

CAG-Instant Gelatin is suitable for hot-process, cold-process, and instant consumer applications.

Source Options: Bovine / Porcine / Fish

Type: Type A or Type B available

Gel Type: Thermoreversible protein gel

Bloom Range: 150–250 g (fish: 100–200 g)

2. KEY FEATURES & BENEFITS

- ◆ No Pre-Soaking Required – Eliminates traditional blooming step
- ◆ Rapid Dissolution – Dissolves within minutes at 40–60°C
- ◆ Cold Water Dispersible – Suitable for cold-process systems
- ◆ Time & Energy Saving – Reduces heating and processing cycles
- ◆ Lump-Free Hydration – Excellent dispersibility
- ◆ Maintains Gel Strength – Comparable to standard gelatin grades
- ◆ Versatile Processing – Compatible with batch and continuous production

3. TYPICAL APPLICATIONS

Application	Dosage	Functional Benefit
Instant Dessert Mixes	1.0–3.0%	Rapid dissolution; quick gel formation
Cold Beverages & Drink Powders	0.5–1.5%	Mouthfeel enhancement; cold dispersion
Yogurt & Dairy Products	0.3–0.8%	Texture stabilization
Rapid Confectionery Lines	2.0–4.0%	Eliminates hydration step
Sauces & Dressings	0.2–0.6%	Cold-process viscosity control
Protein-Enriched Products	1.0–5.0%	Functional protein addition

Application	Dosage	Functional Benefit
Capsules & Nutraceutical Powders	As required	Fast dissolution performance

4. PRODUCT SPECIFICATIONS

Parameter	Specification
Appearance	Light yellow to pale yellow granular/powder
Odor & Taste	Neutral, characteristic
Bloom Strength	150–250 g (fish: 100–200 g)
Viscosity (6.67%, 60°C)	≥ 2.5–4.5 mPa·s
Loss on Drying	≤ 14%
pH (1% solution)	4.5–6.5
Total Ash	≤ 2.0%
Sulfur Dioxide	≤ 50 mg/kg
Dissolution Time (40°C)	≤ 5 minutes
Gelling Temperature	20–25°C
Melting Temperature	28–35°C
Heavy Metals	Complies with international standards
Microbiology	Complies with food safety standards

5. SOURCE OPTIONS

Source Type	Bloom Range	Positioning
Bovine Instant	150–250 g	General food applications
Porcine Instant	150–250 g	Confectionery & desserts
Fish Instant	100–200 g	Low-temp & non-mammalian applications

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

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.**