

Characteristics

Physical Appearance Granule
Color Light Amber to Faint Yellow
Odor/Taste Free to Neutral Odor / Taste

Storage and Shelf Life

Keep dry at ambient temperature.
Use immediately, once opened.
Three years and re-evaluation is recommended.

Certification

Kosher
Non-GMO

Storage and Shelf Life

20kg paper bag

 **Nitta Gelatin, Inc.**

*For further information,
please contact:*

Nitta Gelatin, NA Inc.

201 West Passaic Street
Rochele Park, New Jersey 07662
Phone: (201) 368-0071
Web: www.nitta-gelatin.co.jp

FISH
GELATIN

 **Nitta Gelatin, Inc.**

FISH GELATIN

What is Fish Gelatin

Nitta Gelatin manufactures High Quality Gelatin derived from fish scale with applications in Food and Pharmaceutical Industries.



Manufacturing Process



Nutritional Profile per 100g Gelatin

Moisture	Protein	Fat	Carbohydrates	Ash	Sodium	Calcium
<12%	>87%	<03%	0 g	<2%	260 mg	16 mg

Product Specification

IXOS Type A Fish Scale Gelatin (TILAPIA)

IXOS	Product	Gel Strength (g)	Viscosity (mP)	pH	Mesh Size	IEP
Type A	FGL-130SP	115-145	15-25	5-6	6	6-9
Fish	FGL-250T	235-265	25-35	5-6	6	6-9
Gelatin	SCG-230T	230-270	33-43	5-6	6	6-9

Amino Acid Composition

Amino Acid		Weight (%)
Glycine	GLY	34.1
Alanine	ALA	12.0
Valine	VAL	1.9
Leucine	LEU	2.1
Isoleucine	ILE	0.9
Serine	SER	3.5
Threonine	THR	3.0
Aspartic Acid	ASP	4.3
Glutamic Acid	GLU	5.7
Cysteine	CYS	0.0
Methionine	MET	1.0
Lysine	LYS	2.7
Hydroxylysine	HYL	0.6
Arginine	ARG	5.4
Histidine	HIS	0.4
Phenylalanine	PHE	1.4
Tyrosine	TYR	0.2
Tryptophan	TRP	0.0
Proline	PRO	13.3
Hydroxyproline	HYP	7.4
		100