Donmar Foods Inc.

150 Industrial Parkway North
Aurora, Ontario
L4G 4C3
(905) 726-3463

Unflavoured Beef Gelatine 4 kg

DESCRIPTION

A purified, Type B gelling protein obtained from collagen extracted from bovine hide. In Powder Format.

PREPARATION

Bloom required Gelatine in cold water and then use as directed in your recipe.

USAGE

Unflavoured gelatine is your go to tool for clean, reliable structure. It sets liquids into smooth, clear gels without changing the taste., colour or aroma of the base. Use it when you need a stable set, tighter texture or extra body. Whether you're clarifying stocks, firming mousses, stabilizing creams or giving pâtés and terrines their proper slice ability.

It hydrates in cold water, dissolves in heat, and sets as it cools. It is consistent in both sweet and savoury applications.

INGREDIENTS

Unflavoured Beef Gelatine

STORAGE CONDITIONS

Store in a cool, dry location not to exceed 30°C. Reseal container when not in use.

Nutrition Facts
Valeur nutritive
Per (100 g)
pour (100 g)

Calories 350	% Daily Value* / % valeur quotidienne*
Fat / Lipides 0.1 g	0 %
Saturated / saturés 0 g + Trans / trans 0 g	0 %
Carbohydrate / Glucides 0 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 87 g	
Cholesterol / Cholestérol 0 mg	
Sodium 300 mg	13 %
Potassium 10 mg	0 %
Calcium 300 mg	22 %
Iron / Fer 1.25 mg	7 %

*5% or less is **a little,** 15% or more is **a lot**
*5% ou moins c'est **peu,** 15% ou plus c'est **beaucoup**

Ingredients: Gelatin (Beef)
Ingrédients: Gèlatine (Bouef)

SHELF LIFE

4 years from packaging date.

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PACKAGING

4 kg Pail:045JEL103
UPC 061383257917
Tie 25, High 3 Total on Pallet is 75
Dimensions 21 cm H, 21 cm D, 20 cm W
Gross Weight: 4.29 kg

Standard Parameters	**Specification**	**Test Method**
Bloom (gel strength)	150 ± 10 g	USP/NF
Viscosity (6.67% solutions)	30.0 ± 6.0 mps	GMIA
pH (1.5% solution)	5.5 ± 0.7	GMIA
Ash (Total)	≤ 2.0 %	USP/NF
Loss on Drying (moisture)	≤ 12.0 %	USP/NF
Mesh	40 USSS	USSS
Odour & Flavour	Not Objectionable	
Protein (as provided)	≥ 86%	AOAC (n=5.55)
Residue Limits		
Chromium	≤ 10.0 mg/kg	AOAC
Lead	≤ 1.5 mg/kg	AOAC
PCP	≤ 0.005 %	APAC
Sulfites (SO_2)	≤ 0.30 mg/kg	FCC
Chemistry		
Total Plate Count	≤ 1000 cfu/g	BAM
e. Coli	Negative	BAM
Salmonella	Negative	BAM

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Allergen and Food Sensitivity

Component	Present in the product Y/N	Present in other products manufactured on the same line Y/N	Present in the manufacturing plant Y/N
Peanuts (and derivatives i.e. peanut oil)	No	No	No
Tree Nuts (and derivatives)	No	No	No
Sesame seeds (and derivatives)	No	No	Yes
Dairy Products (i.e. Milk, Lactose, Caesinates, Whey)	No	No	No
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy Products	No	No	No
Wheat	No	No	Yes
Sulphites	Yes ≦ 50 ppm Naturally Occurring	Yes	Yes
Mustard Seeds	No	No	Yes

www.donmar.ca
info@donmar.ca
Unflavoured Beef Gelatine 4 kg
Original issue date: January, 2024
Last updated: Nov. 5, 2025

Donmar Foods Inc.

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Additional Ingredients of Consumer Concern

Component	Present in the product Y/N	Present in other products manufactured on the same line Y/N	Present in the manufacturing plant Y/N
Gluten	No	No	Yes
MSG	No	No	Yes
Corn Products	No	Yes	Yes
Animal Fats	No	No	No
Seeds	No	No	Yes
Added Enzymes	No	No	Yes
Tartrazine	No	No	Yes

Donmar Foods has procedures to avoid cross contamination of the product with the allergens not present in the product but noted in columns II and III.

The above declarations serve for information purposes only. They shall not be relevant to define binding specifications for any orders

For more information, please contact:
Donmar Foods Customer Service
905-726-3463

www.donmar.ca

Donmar Foods Inc.

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Unflavoured Gold Leaf Gelatine 1 kg

DESCRIPTION

Purified Pork Gelatine in Leaf form.

PREPARATION

Bloom required Gelatine in cold water and then use as directed in your recipe.

USAGE

Unflavoured gelatine is your go to tool for clean, reliable structure. It sets liquids into smooth, clear gels without changing the taste., colour or aroma of the base. Use it when you need a stable set, tighter texture or extra body. Whether you're clarifying stocks, firming mousses, stabilizing creams or giving pâtés and terrines their proper slice ability.

It hydrates in cold water, dissolves in heat, and sets as it cools. It is consistent in both sweet and savoury applications.

INGREDIENTS

Unflavoured Pork Gelatine

Nutrition Facts
Valeur nutritive
Per (100 g)
pour (100 g)

Calories 350	% Daily Value* / % valeur quotidienne*
Fat / Lipides 0.1 g	0 %
Saturated / saturés 0 g + Trans / trans 0 g	0 %
Carbohydrate / Glucides 0 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 87 g	
Cholesterol / Cholestérol 0 mg	
Sodium 300 mg	13 %
Potassium 10 mg	0 %
Calcium 300 mg	22 %
Iron / Fer 1.25 mg	7 %

*5% or less is **a little,** 15% or more is **a lot**
*5% ou moins c'est **peu,** 15% ou plus c'est **beaucoup**

Ingredients: Gelatin (Beef)
Ingrédients: Gèlatine (Bouef)

STORAGE CONDITIONS

Store in a cool, dry location not to exceed 30°C. Reseal container when not in use.

SHELF LIFE

3 years from manufacturing date.

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PACKAGING

1 kg Box :045JEL010
UPC 4000147001119
Case is 25 by 1 kg boxes
Dimensions 12 cm H, 8.5 cm D, 24 cm W
Gross Weight: 1.01 kg

Standard Parameters	**Specification**
Bloom (gel strength)	± 210 bloom
pH	4.9 – 5.6
Turbidity	≤ 50 NTU
Moisture	≤ 15.0 %
Hydrogen Peroxide (H_2O_2)	≤ 10 ppm
Sulfur Dioxide (SO_2)	≤ 10 ppm
Ash	≤ 2 %
Arsenic (As)	≤ 1 ppm
Chromium (Cr)	≤ 10.0 ppm
Cadmium (Cd)	≤ 0.5 %
Copper (Cu)	≤ 30 ppm
Mercury (Hg)	≤ 0.15 ppm
Lead (Pb)	≤ 5 ppm
Zinc (Zn)	≤ 50 ppm
PCP	≤ 0.005 %
Chemistry	
Total Plate Count	≤ 1000 cfu/g
e. Coli	Negative
Salmonella	Negative
Anerobic sulphite-reducing bacteria (no gas prod.)	≤ 10/g

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Allergen and Food Sensitivity

Component	Present in the product Y/N	Present in other products manufactured on the same line Y/N	Present in the manufacturing plant Y/N
Peanuts (and derivatives i.e. peanut oil)	No	No	No
Tree Nuts (and derivatives)	No	No	No
Sesame seeds (and derivatives)	No	No	No
Dairy Products (i.e. Milk, Lactose, Caesinates, Whey)	No	No	No
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy Products	No	No	No
Wheat	No	No	No
Mustard Seeds	No	No	No

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Unflavoured Leaf Gelatine 1 kg
Original issue date: Nov. 5, 2025
Last updated: Nov. 5, 2025

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Additional Ingredients of Consumer Concern

Component	Present in the product Y/N	Present in other products manufactured on the same line Y/N	Present in the manufacturing plant Y/N
Gluten	No	No	No
MSG	No	No	No
Corn Products	No	No	No
Animal Fats	No	No	No
Seeds	No	No	No
Added Enzymes	No	No	No
Tartrazine	No	No	No

Donmar Foods has procedures to avoid cross contamination of the product with the allergens not present in the product but noted in columns II and III.

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