



3631 44th Street SE, Kentwood Michigan 49512
616.656.9928 (phone), 419.730.3685 (fax)
www.nutrafoodingredients.com

LIME-TREATED BOVINE BONE GELATIN PRODUCTION PROCESS

RAW MATERIAL: COW BONE (from slaughterhouse and does not include skull or vertebral column, from animals aged 30 months or older)

- Crush (size 5mm-10mm)
- Degrease in hot water
- Wash
- De-mineralize in dilute hydrochloric acid >4%, pH <1.5 for a minimum of 2 days
- Second Wash
- Alkaline Treatment with saturated 4.6% lime solution pH >12.5 for at least 20 days
- Neutralization Wash
- Extraction (60°C-80°C)
- First Filtrate
- Second Filtrate
- Vacuum Concentration
- Sterilization (138°C--140°C/4seconds)
- Freeze
- Cut
- Dry (50°C-80°C)
- Crush
- Impurity Tests through Metal Detector
- Semi-Manufactured Goods Test
- Blend
- Final Testing
- Package in drums or bags

Nutra Food Ingredients
Quality Control Department

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