

LAMPIRAN 1. Spesifikasi Gelatin

Produk : Gelatin kulit sapi tipe B

Grade : 150 bloom

	Test Result	Method
<u>Physical-Chemical Test</u>		
Bloom (g)	157	GMIA
Viscosity (mps)	22,9	GMIA
Moisture (%)	9,0	GMIA
pH (N/A)	5,4	GMIA
Sulfur Dioxide* (ppm)	< 40	FCC
Chrome* (ppm)	< 2	AOAC
Arsenic* (ppm)	< 1	USP
Nitrogen* (ppm)	>15	Kjeldahl
<u>Microbiological Test</u>		
Aerobic Plate Count (CFU/g)	< 1000	USP
E.coli (CFU/g)	Negatif	USP
Salmonella (CFU/25 g)	Negatif	USP

Sumber: CV Tristar Chemical (2009)

* parameter marked with an asterisk are analysed according to a periodic analysis plan

GMIA = Gelatin Manufacturing Institute of America

FCC = Food Chemicals Codex

AOAC = American Association of Official Analysis Chemists

USP = United States Pharmacopeia and National Formulary

LAMPIRAN 2. Spesifikasi Sirup Glukosa

Parameter Analisa	Standard	Hasil
Visual (Lovibond)	Clear	Clear
Brix (20°C)	83,0-86,0	84,6
Dextrose Equivalent	36,0-44,0	42,46
Sulfur Dioxide (ppm)	Max 300	109,63
Amylum	Negatif	Negatif
Stability	Normal	Normal

Sumber: CV Tristar Chemical (2009)

LAMPIRAN 3. Spesifikasi Buffer Sitrat S

Product: Sodium Sitrat

Analysis Term	Quality Index	Actual Test
Content	99,00-101,00%	99,92%
Acidity or Alkalinity not more than	0,2	0,11
Solubility	Comply with the test	Comply with the test
Characteristic	White crystals	White crystals
Clarity and Color in Solution	Colorless and clear	Colorless and clear
Chloride not more	50 ppm	45 ppm
Sulphate not more	150 ppm	100 ppm
Readily Carbonisable substances	Not Deeper than standard	Not Deeper than standard
Oxalate not more than	300 ppm	250 ppm
Heavy metals not more than	10 ppm	4 ppm
Water	11,00-13,00%	12,19%
Identification	Comply with the test	Comply with the test

Sumber: CV Tristar Chemical (2009)