

Choose Foodmate for superior **Instant Gelatin**, crafted with a unique process that ensures it dissolves effortlessly in cold or room temperature water. Unlike regular gelatin, which requires heating, our instant gelatin's amorphous structure and weak cross-linked network allow for easy penetration by water, forming a smooth gel-like texture without the hassle. Perfect for dessert mixes, cake mixes, whipped cream powders, and more. Enjoy the same foaming and gelling properties as traditional gelatin with enhanced convenience. Ideal for food fillings, desserts, ice cream, marshmallows, frozen dishes, and milkshakes. please be assured to buy Instant Gelatin at Foodchem. Any inquiries or problems please feel free to send emails to us via EMAIL, and we will reply to you within 1 working day.

Product Specification

Product Name:Instant Gelatin

Physical/Chemical ITEMS	STANDARDS	Results
Appearance	Yellow or Yellowish powder	Conform
Particle Size (80 mesh) (%)	? 90	Conform
Gel Strength (6.67%, 10?, Bloom g)	? 200	235
Viscosity (6.67%, 60?) (mPa.s)	3.0-4.5	3.8
pH Value (1%, 25?)	4.5-6.5	5.5
Moisture (%)	? 14.0	10.3
Ash (%)	? 2.0	Conform
Sulfur Dioxide (SO ₂ , ppm)	? 30	Conform
Hydrogen Peroxide (H ₂ O ₂ , ppm)	? 10	Conform
Arsenic (As) (mg/kg)	? 1.0	Conform
Chromium (Cr) (mg/kg)	? 2.0	Conform
Lead (Pb) (mg/kg)	? 1.5	Conform
Zinc (Zn) (mg/kg)	? 30	Conform
Heavy Metals (as Pb) (mg/kg)	? 40	Conform
Mercury (Hg) (mg/kg)	? 1.0	Conform
Cadmium (Cd) (mg/kg)	? 2.0	Conform
Microbiological ITEMS	STANDARDS	Results
Aerobic Plate Count (CFU/g)	? 1000	Conform
Coliform (MPN/g)	? 3	< 3
Salmonella (/25g)	Negative	Negative

Analysis Conclusion

This batch of products is qualified based on test results.

Instant Gelatin FAQ

1, What kinds of certificates can you offer?

Foodchem is an ISO2008 9001 certified company, as for Instant Gelatin, we can offer HAPPC, KOSHER, HALAL Certificates, ect.

2, Is Foodchem a manufacturer or just a trading company?

Foodchem is both manufacturer and trading company, we are Instant Gelatin distributor, at the same time, we are manufacturer of other products.

3, What is the Min Order Quantity of Instant Gelatin?

Different products have different MOQ, for Instant Gelatin, the MOQ is 500kg.

4, What is the price of Instant Gelatin?

Foodchem is a famous supplier and manufacturer of Instant Gelatin in China, and has been corporate with many Instant Gelatin suppliers for several years, we can provide you with cost-effective Instant Gelatin.

5, How long shall we wait for your reply?

We can guarantee to reply your inquiries of Instant Gelatin in less than 24 hours in working days.

6, What kinds of transportation types can you provide?

Our main transportation methods include air transportation, land transportation and water transportation.

7, What kinds of payment terms can you accept?

The most commonly used payment terms are T/T, L/C, D/P, D/A, etc.

8, How long will I receive my good?

Foodchem has its own EDC warehouse in Shanghai, when your purchase order has been confirmed, inventory products will deliver within 1 week, other products delivery in 2 weeks.

FOODCHEM Hot Products

Acidulants ([Citric acid](#), [Malic acid](#), [Tartaric acid](#), etc.);

Antioxidants([Sodium erythorbate](#), [BHT](#), etc.);

Perservatives([Potassium sorbate](#) , [Sodium benzoate](#) , etc.);

Thickeners([Xanthan gum](#) , [Agar agar](#) , [Carrageenan](#) , [Sodium carboxymethyl cellulose](#) , etc.);

Sweeteners([Sodium saccharin](#) , [Aspartame](#) , [Acesulfame potassium](#) , [Sucralose](#) , etc.);

Amino Acids([L-Glutamine](#) , [Creatine monohydrate](#) , [L-Glycine](#) , [BCAA](#) , etc.);

Plant Extracts ([Green coffee bean extract](#) , [Oat glucan](#) , [Resveratrol](#) , etc.) ;

Vitamins ([Vitamin C](#) , [Vitamin E](#) , [Vitamin A](#) , [Vitamin B1](#) , etc.);

Starch ([Corn starch](#) , [Modified starch](#).);

Flavourings([MSG](#) , [I+G](#) , [Yeast extract](#) , [Hydrolyzed vegetable protein](#) , etc.);

Aromas ([Vanillin](#) , [Ethyl vanillin](#) , [Ethyl maltol](#) , etc.);

Phosphates ([Sodium acid pyrophosphate](#) , [Sodium tripolyphosphate](#) , etc.)?

Inorganic Salts ([Sodium bicarbonate](#) , [Ammonium bicarbonate](#) , [Calcium sulfate dihydrate](#));

Natural Food Ingredients ([Cocoa powder](#), [Tomato Powder](#) .)?

Contact Us

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