



QGS

Gelatine

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ISO/IEC 17043 | ISO/IEC 17025 | ISO 9001



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The LGC AXIO Quality in Gelatine Scheme (QGS) has been developed in collaboration with the trade body, Gelatine Manufacturers of Europe (GME).

GME members account for nearly half of the worldwide gelatine production and the key role of the GME is to ensure that gelatine is manufactured to a consistently high quality for the benefit of gelatine customers and consumers.

The most common use of gelatine is in the food and pharmaceutical industries as well as in the cosmetics, photographic and printing industries.

If a laboratory is involved in the quality control analysis of gelatine, QGS provides test materials in gelatine and gelatine hydrolysate matrices to represent a realistic challenge, with relevant chemical, physical, and microbial tests.

Chemistry*	Analyte*
Gelatine	Ash, Gel strength (Bloom), Isoelectric point, Moisture, pH, Viscosity.

* The full range and availability of test materials and analytes is determined on an annual basis and may be added or removed. For accredited and non-accredited status please see current application form/scheme description.

Microbiology*	Analyte*
Gelatine hydrolysate	Enumeration of mesophilic anaerobic spores, Sulphite-reducing bacteria, Total aerobic mesophilic count, Clostridium perfringens, Coliforms, Enterobacteriaceae, Escherichia coli, Staphylococcus aureus, Salmonella species.

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Labcare



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