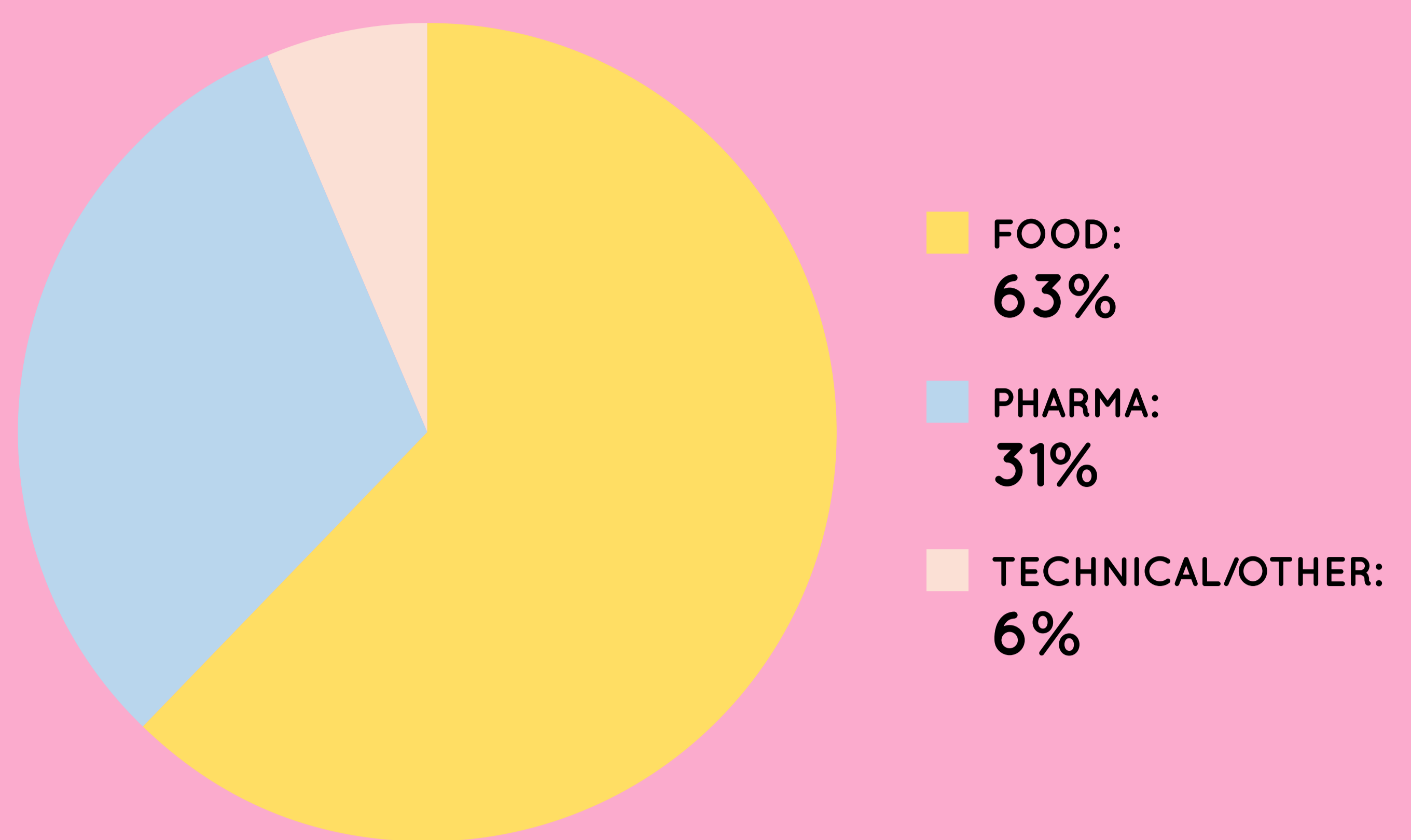


Gelatin's Uniqueness in the Food Industry

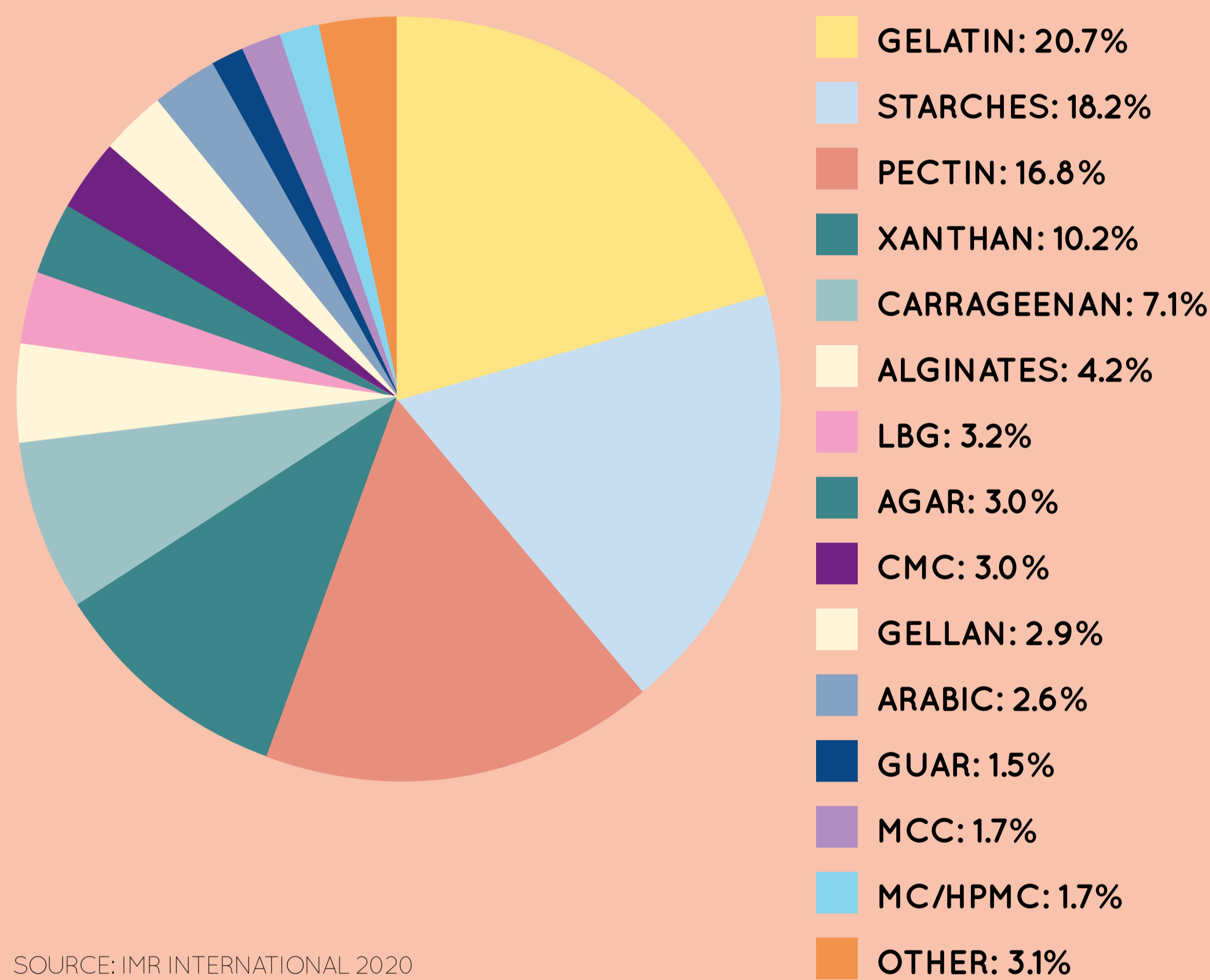
GELATIN IS A VERSATILE PRODUCT THAT IS COMMONLY USED IN DIFFERENT INDUSTRIES. ITS MAIN FIELD OF APPLICATION IS THE FOOD INDUSTRY WHERE GELATIN IS A UNIQUE INGREDIENT. IT PROVIDES MANY FUNCTIONALITIES AND ENSURES VERSATILE PROPERTIES AND THEREBY GIVES PRODUCT DEVELOPERS A WIDE RANGE OF OPTIONS.

GELATIN APPLICATIONS
ESTIMATE 2019



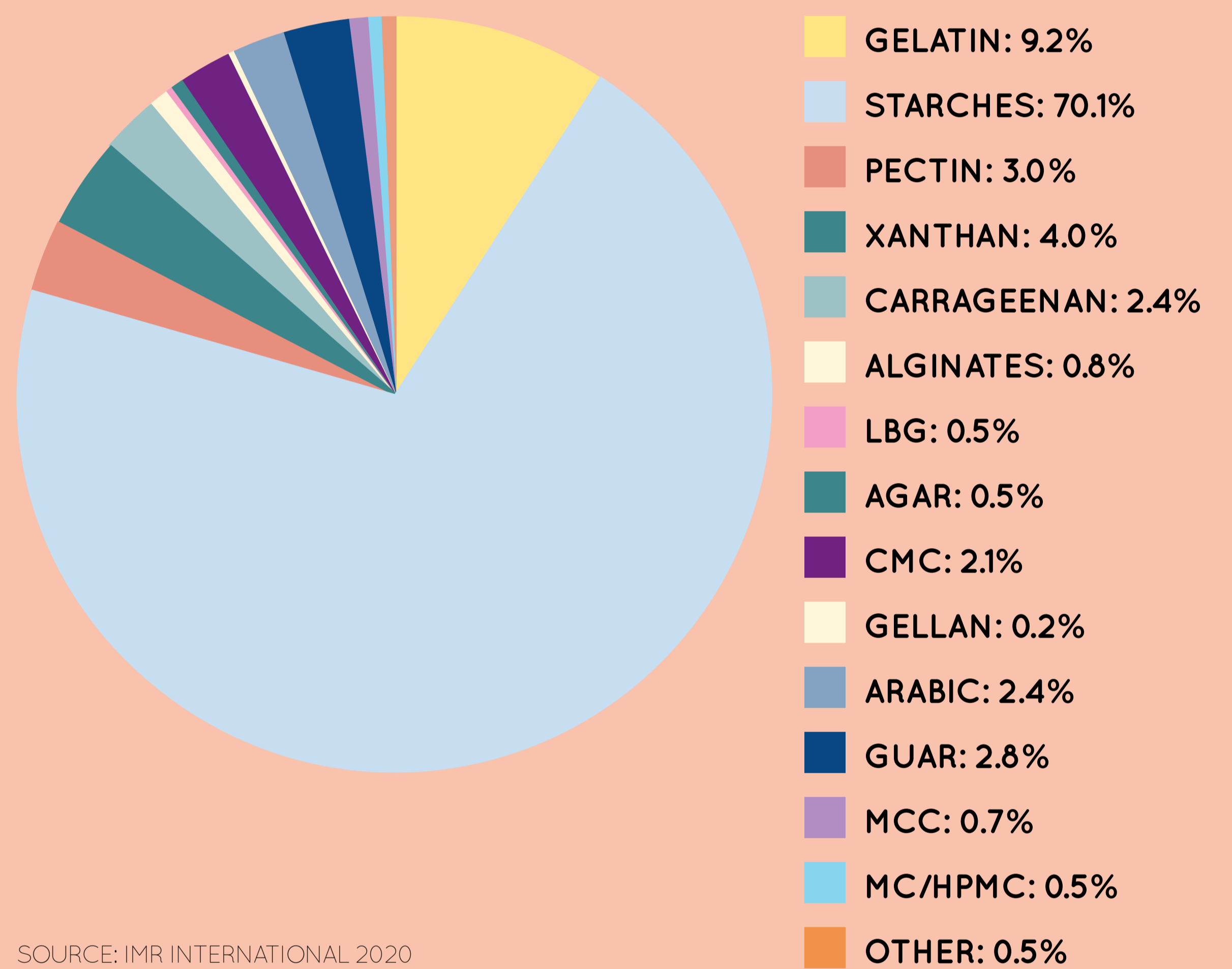
Gelatin Is One of the Two Most Commonly Used Hydrocolloids in the World

MARKET SHARE OF THE MOST IMPORTANT HYDROCOLLOIDS FOR FOOD APPLICATIONS
\$ VALUE TOTAL = 7.7 BILLION



SOURCE: IMR INTERNATIONAL 2020

VOLUME OF THE MOST IMPORTANT HYDROCOLLOIDS FOR FOOD APPLICATIONS
TONNES TOTAL = 2.4 MILLION

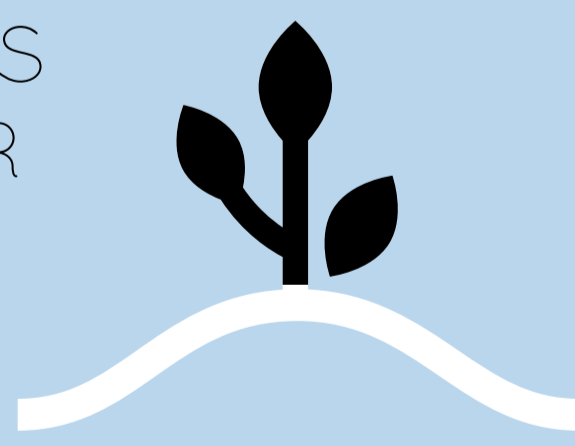


SOURCE: IMR INTERNATIONAL 2020

Advantages of Gelatin

NATURAL PRODUCT

- NATURAL SOURCE OF PROTEIN AND ESSENTIAL AMINO ACIDS
- NATURAL FOOD INGREDIENT (ISO/TS 19657: 2017)
- SAFE PRODUCT (GRAS STATUS)
- FREE FROM GMO, NOT CHEMICALLY MODIFIED AND HENCE, DOES NOT REQUIRE AN E-NUMBER
- CLEAN LABEL PRODUCT
- NO ALLERGY LABELLING*



* EXCEPT 1) WHEN FISH DERIVED 2) IN JAPAN

PROPERTIES & FUNCTIONALITIES

- UNIQUE TEXTURE, ELASTICITY AND PURITY
- ENSURES AN EXCELLENT MOUTH FEEL AND TASTE EXPERIENCE
- MELTS AT BODY TEMPERATURE AND IS FULLY DIGESTIBLE
- OFFERS A HIGH BIOAVAILABILITY
- EXTENDS THE SHELF LIFE OF PRODUCTS
- CHOLESTEROL, PURINE AND FAT FREE
- IT HAS THE ABILITY TO GEL, THICKEN, BIND, FOAM AND FORM LAYERS
- ITS PARTICLE SIZE CAN BE ADJUSTED TO MEET PRODUCTION NEEDS TO ACHIEVE EASY SOLUBILITY



GELATIN'S UNIQUENESS IN A NUTSHELL

GELATIN IS A UNIQUE INGREDIENT AND MULTIFUNCTIONAL POLYMER IN THE FOOD AND PHARMACEUTICAL INDUSTRY. THE SUBSTITUTION OF GELATINE IS ONLY POSSIBLE BY A COMBINATION OF INGREDIENTS (HYDROCOLLOIDS AND FOAMING AGENTS).

