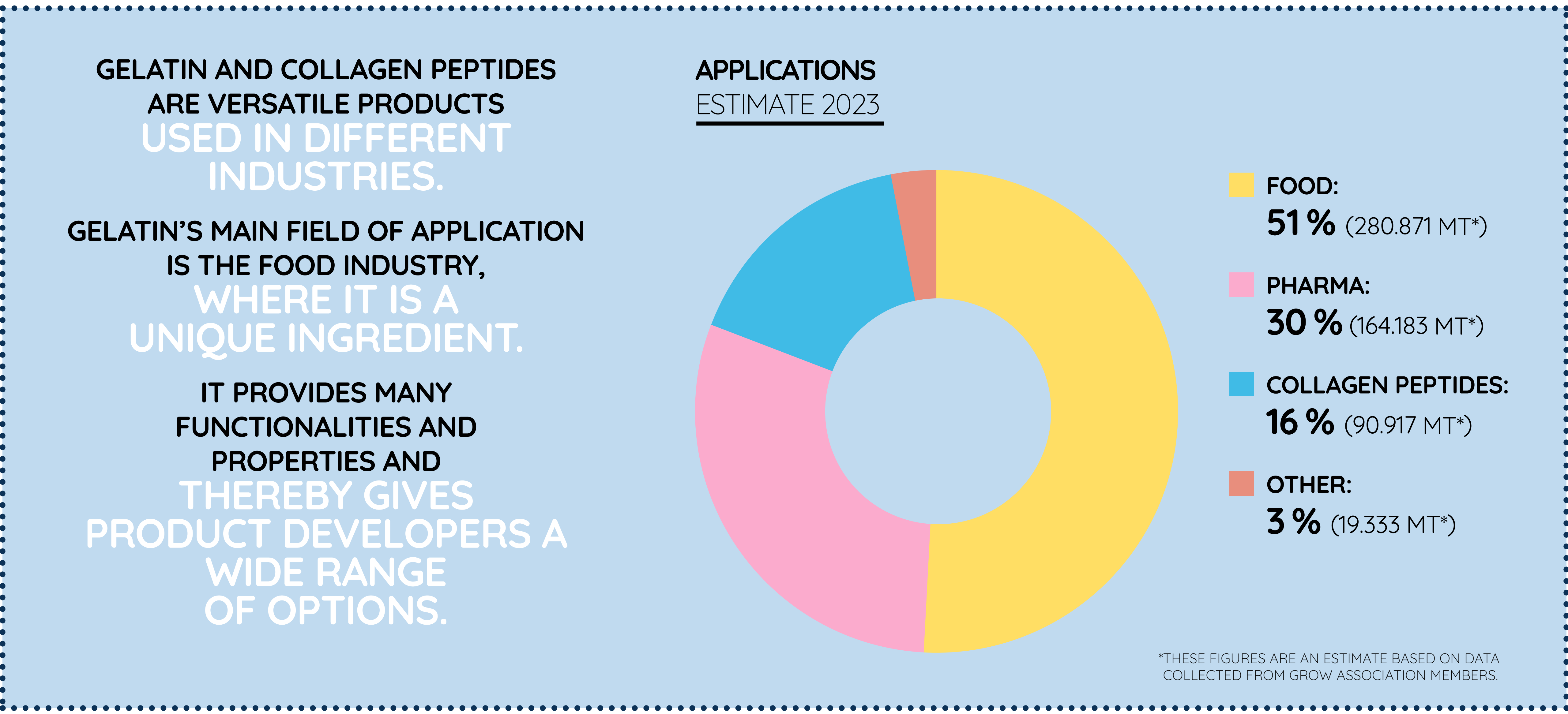
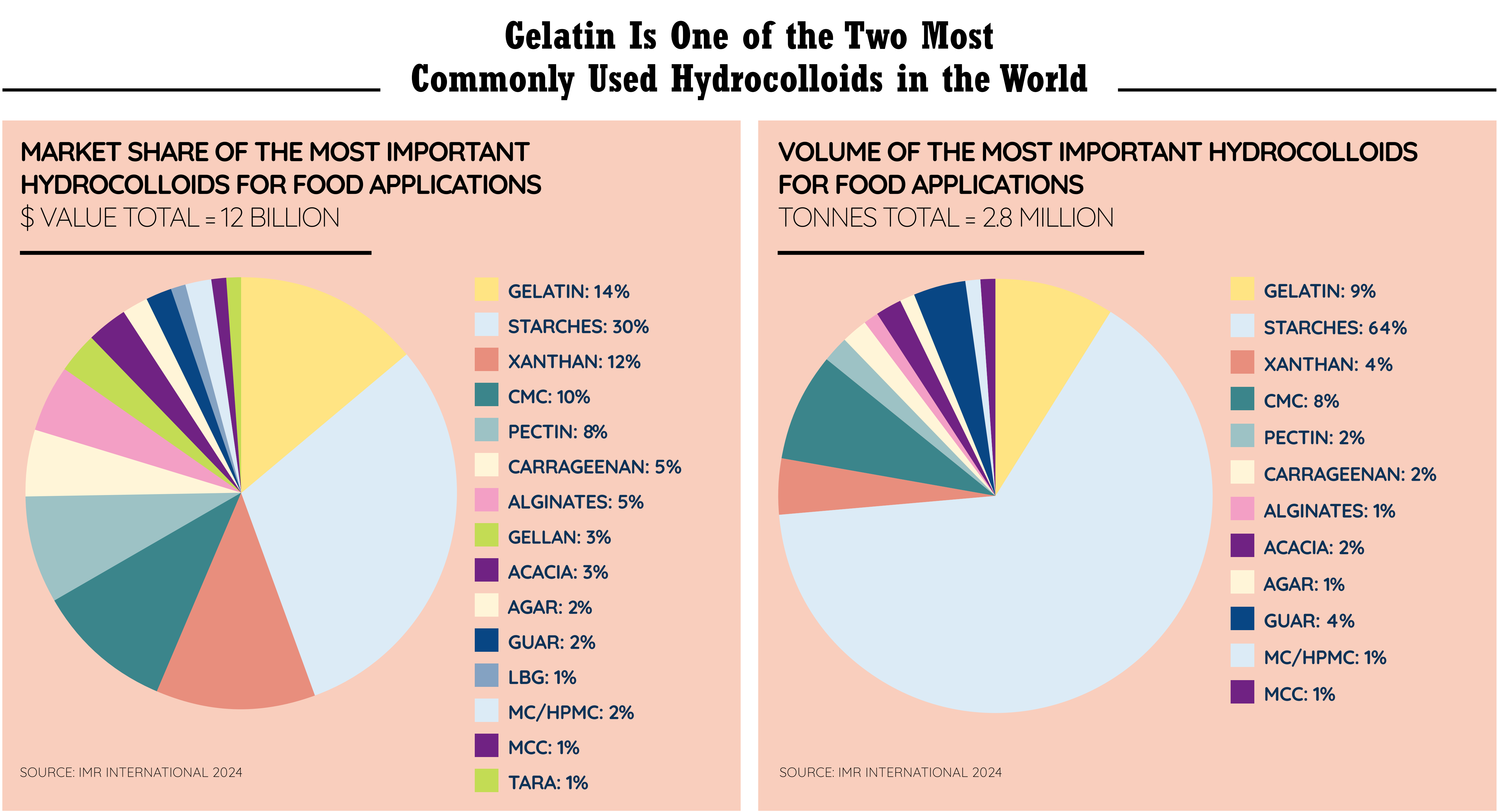


All-rounders in the most diverse sectors



Gelatin’s Uniqueness in the Food Industry



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).