

Pharmaceutical Gelatin

NO OTHER NATURAL OR SYNTHETIC POLYMER PROVIDES GELATIN'S UNIQUE TECHNOLOGICAL AND BIOPHARMACEUTICAL ADVANTAGES.

WITH A SHARE OF MORE THAN **90%**, GELATIN IS THE HARD AND SOFT CAPSULE MARKET'S PREFERRED EXCIPIENT*

* ACCOUNTING FOR THE MOST HARD AND SOFT CAPSULE MARKET REVENUE IN 2019 (ESTIMATED).

Natural

GELATIN IS DERIVED FROM **NATURAL SOURCES**

THE ISO'S NATURAL FOOD STANDARD/TECHNICAL SPECIFICATION CONFIRMS GELATIN AS A **NATURAL EXCIPIENT**

✓
CLEAN LABEL PRODUCT



✓
MOST ALTERNATIVE CAPSULE EXCIPIENTS ARE ADDITIVES OR CHEMICALLY MODIFIED AND THEREFORE CARRY E-NUMBERS

Sustainable

THE GELATIN INDUSTRY IS PART OF THE MEAT VALUE CHAIN AND CONTRIBUTES TO THE CIRCULAR ECONOMY



Safe

NO ALLERGY LABELLING*

FULLY DIGESTIBLE AND **COMPATIBLE**

DISSOLVES PERFECTLY AT **BODY TEMPERATURE**

HIGH SO CAN BIOAVAILABILITY, THE DRUG QUICKLY BE **REABSORBED BY THE BODY**

* EXCEPT 1) WHEN FISH DERIVED 2) IN JAPAN

Unique

GELATINE EXHIBITS ALL TECHNICAL **PROPERTIES** THAT CAPSULES NEED:

✓
EXCELLENT FILM-FORMING POLYMER

✓
GELLING PROPERTIES

✓
NEUTRAL IN FLAVOUR AND COLOUR

✓
EXCELLENT OXYGEN BARRIER