The most diverse sectors

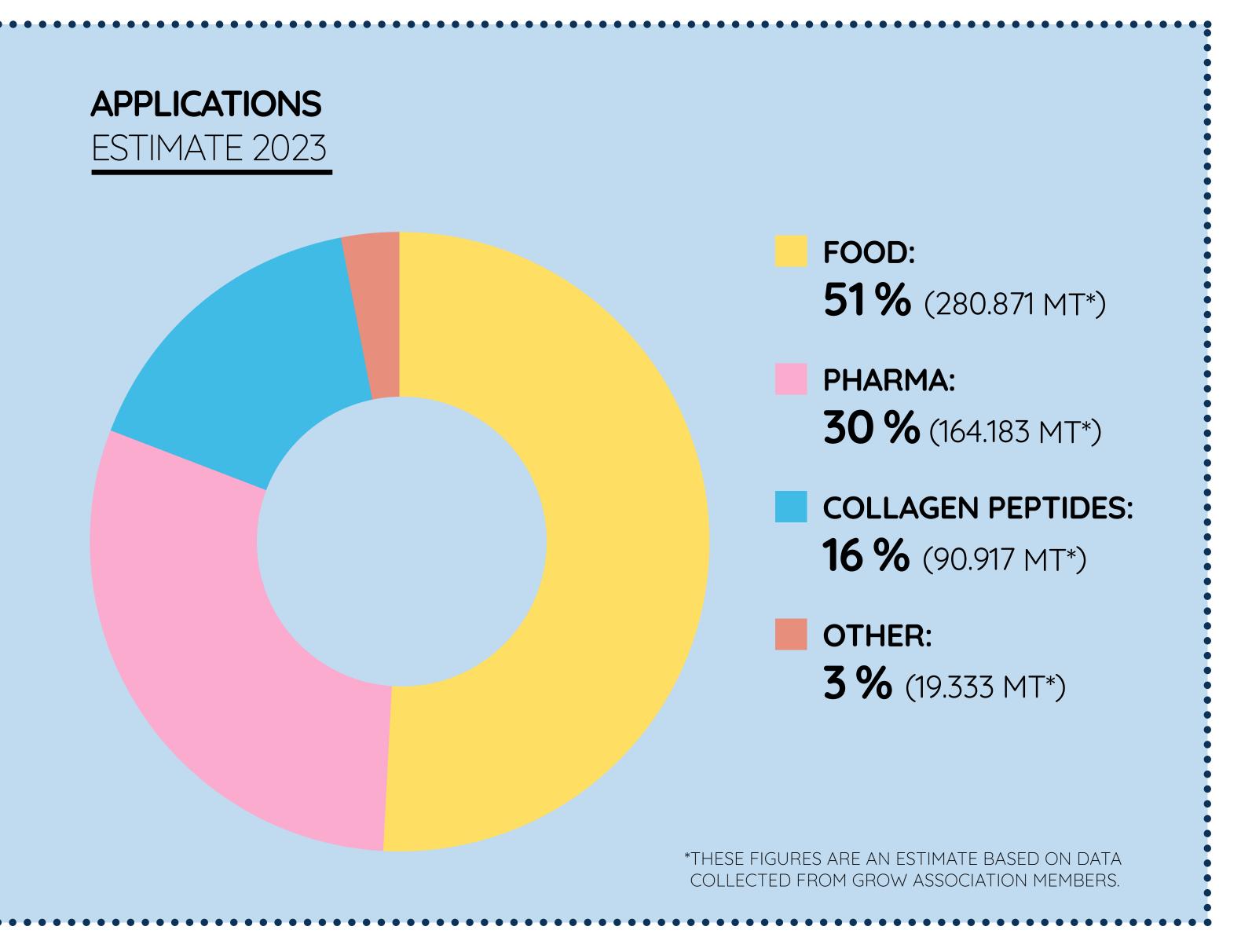
GELATIN AND COLLAGEN PEPTIDES
ARE VERSATILE PRODUCTS
USED IN DIFFERENT
INDUSTRIES.

GELATIN'S MAIN FIELD OF APPLICATION IS THE FOOD INDUSTRY,

WHERE IT IS A UNIQUE INGREDIENT.

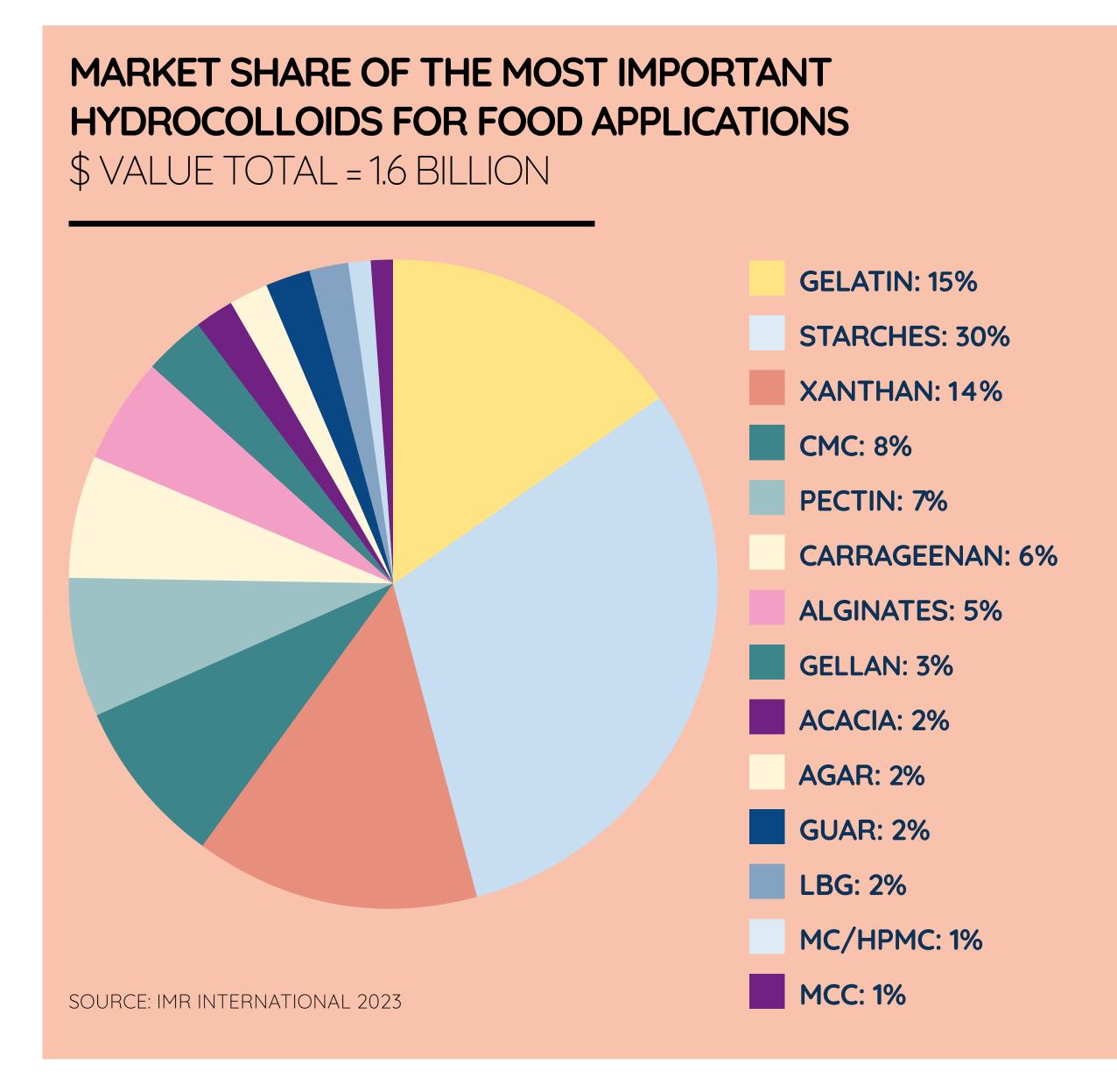
IT PROVIDES MANY

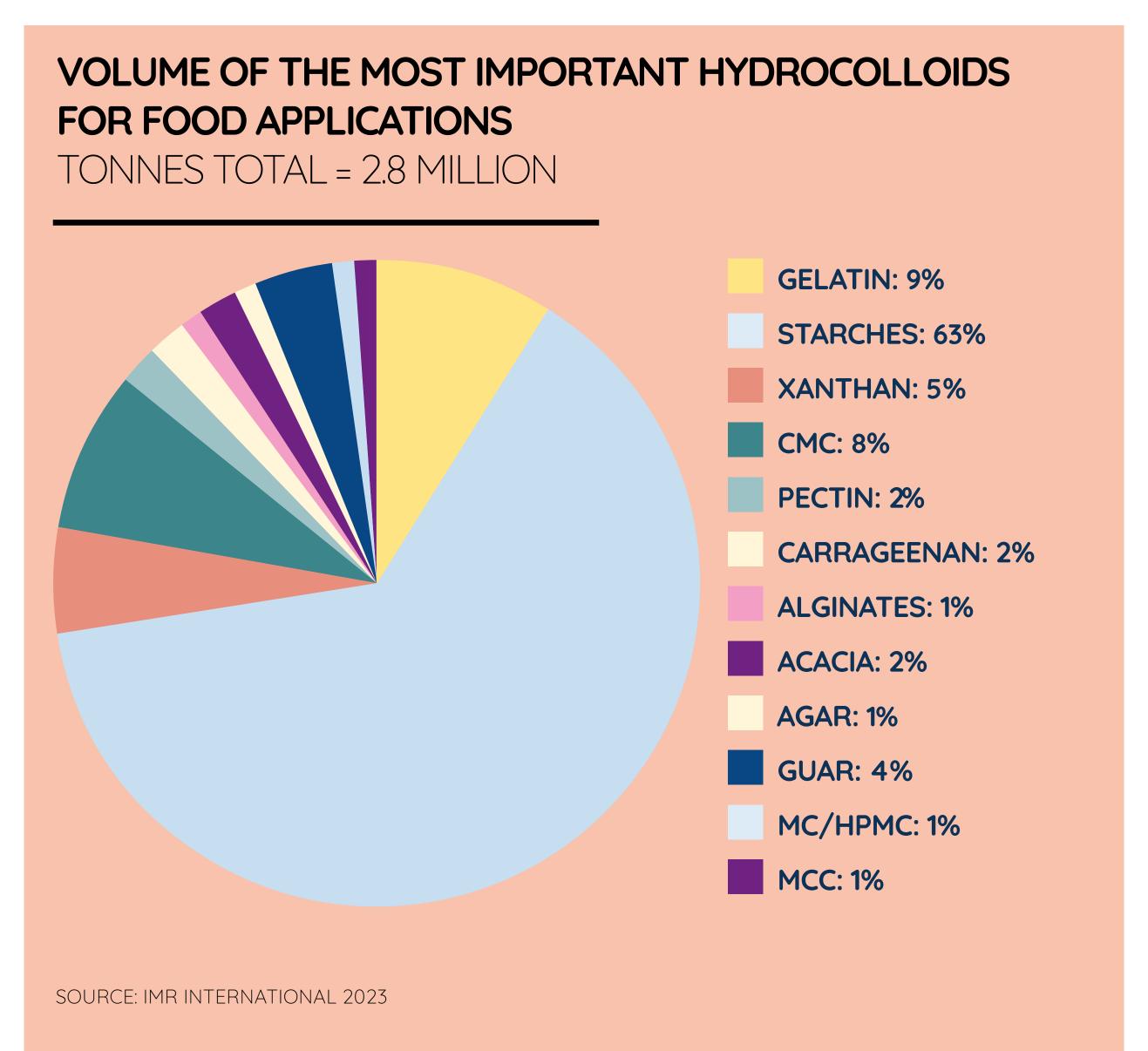
FUNCTIONALITIES AND
PROPERTIES AND
THEREBY GIVES
PRODUCT DEVELOPERS A
WIDE RANGE
OF OPTIONS.



Celetin's Uniqueness in the Bood Industry

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





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).



