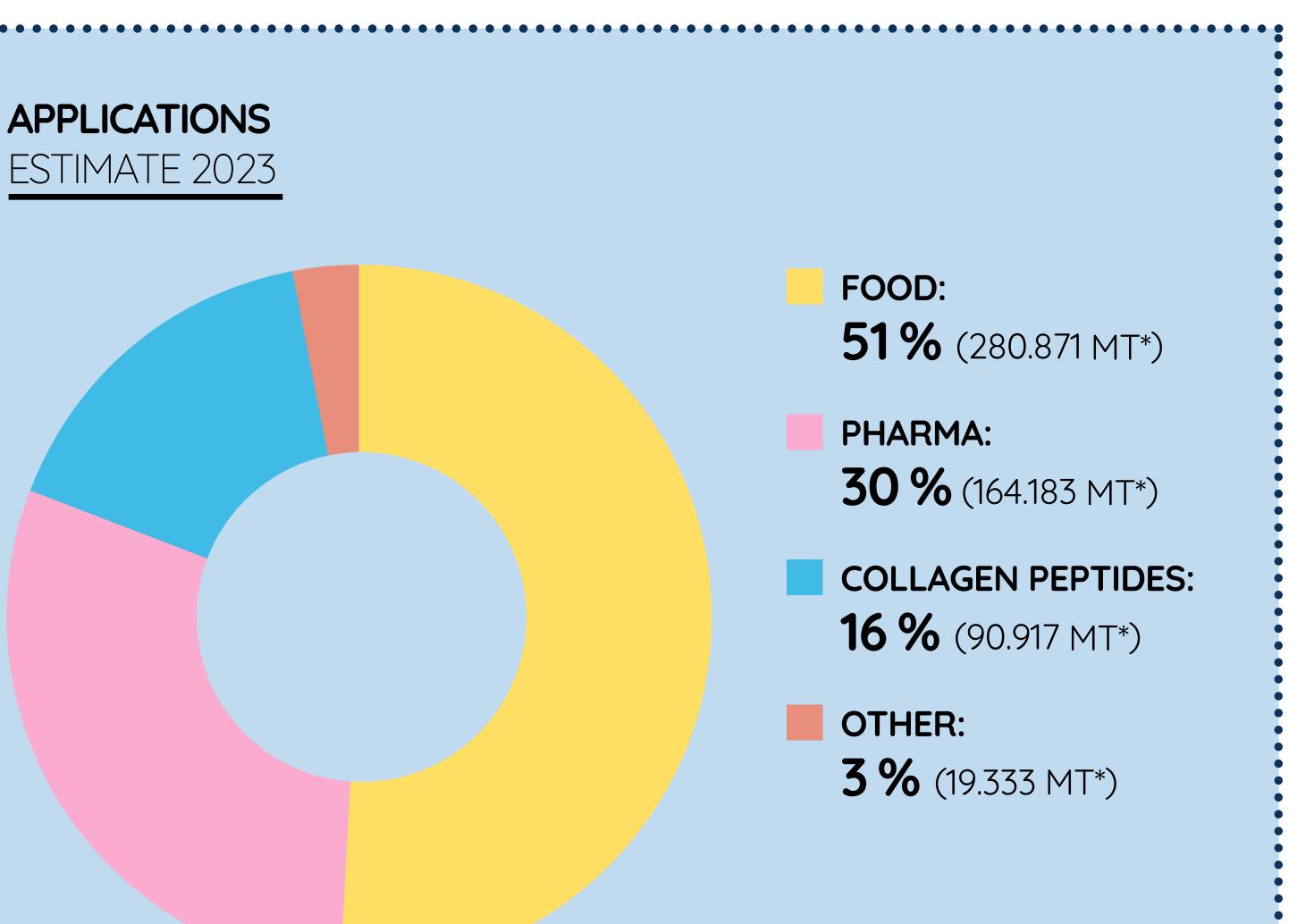
All-rounders in the most diverse sectors

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.



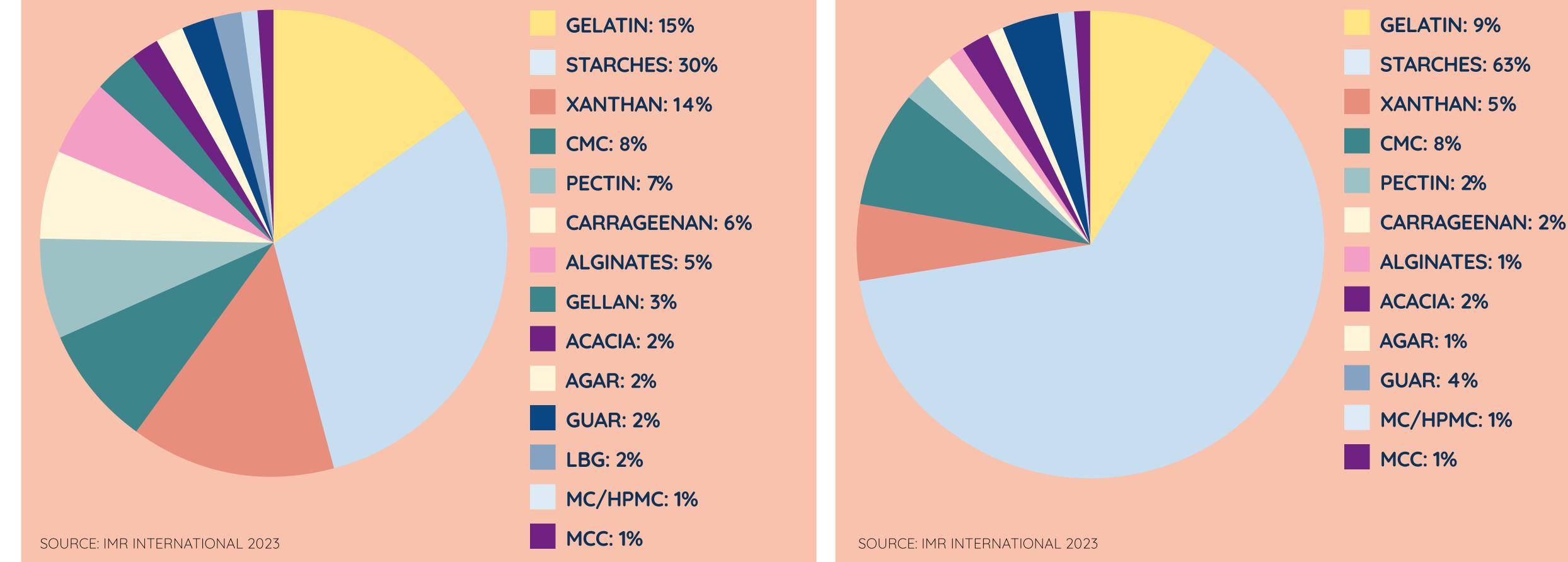


*THESE FIGURES ARE AN ESTIMATE BASED ON DATA COLLECTED FROM GROW ASSOCIATION MEMBERS.

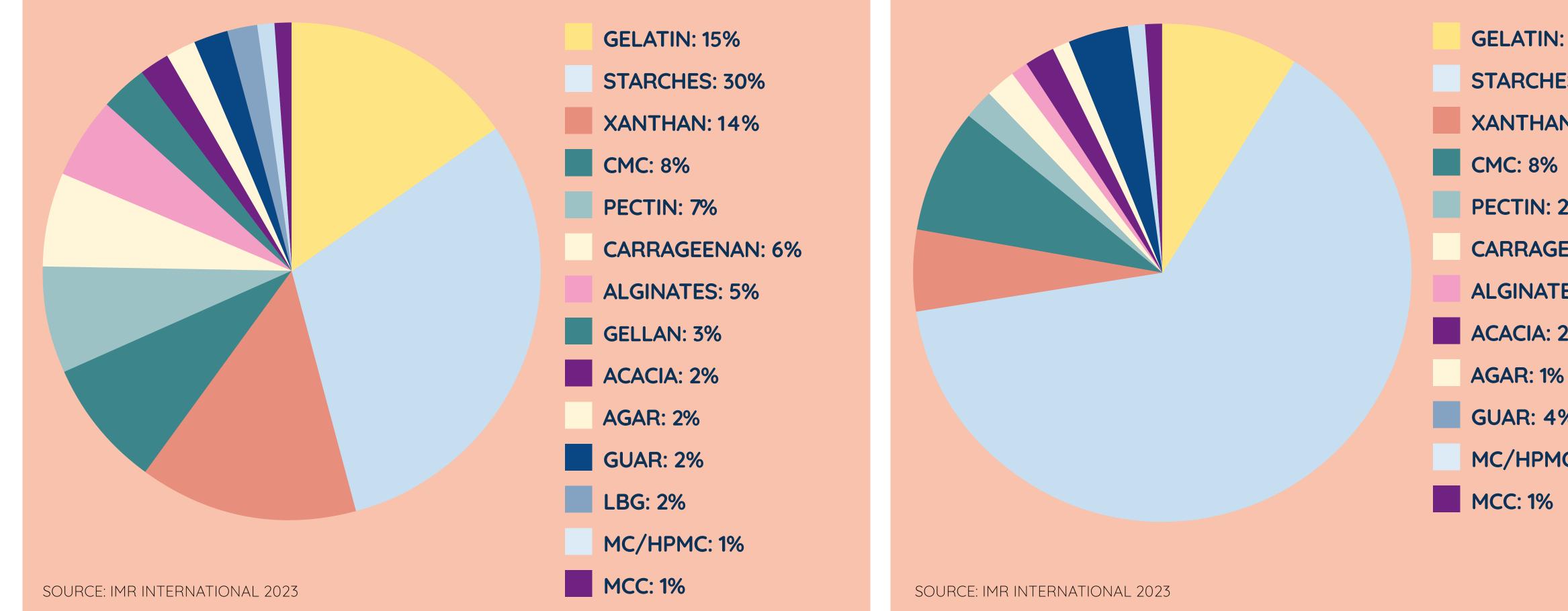
Calin's Uniqueness in the Food Industry

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 = 1.6 BILLION



VOLUME OF THE MOST IMPORTANT HYDROCOLLOIDS FOR FOOD APPLICATIONS TONNES TOTAL = 2.8 MILLION



GELATIN: 9% STARCHES: 63% XANTHAN: 5% **PECTIN: 2%**

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

PROPERTIES & FUNCTIONALITIES

- UNIQUE **TEXTURE**, ELASTICITY AND PURITY
- ENSURES AN **EXCELLENT** MOUTH FEEL AND TASTE EXPERIENCE
- MELTS AT BODY **TEMPERATURE**



- EXTENDS THE **SHELF** LIFE OF PRODUCTS
- CHOLESTEROL, PURINE AND FAT FREE
- IT HAS THE ABILITY TO GEL, THICKEN, BIND, FOAM AND FORM LAYERS

NOT REQUIRE AN E-NUMBER

- CLEAN LABEL PRODUCT
- NO ALLERGY LABELLING*

* EXCEPT 1) WHEN FISH DERIVED 2) IN JAPAN

AND IS FULLY DIGESTIBLE

• OFFERS A **HIGH** BIOAVAILABILITY

• 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).

