

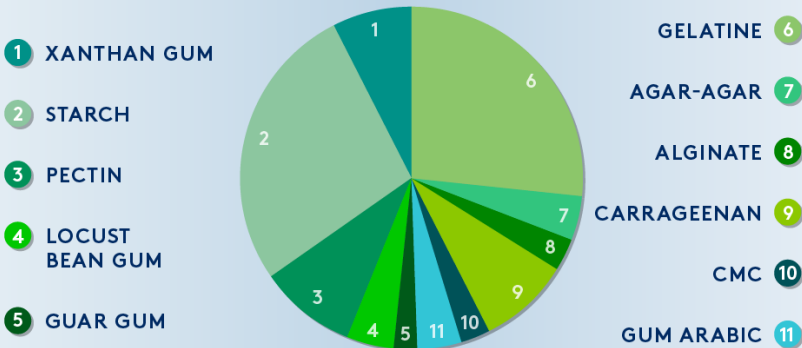
GELATINE^S

in the Food Industry

UNIQUENESS

Broadest pallet of functionalities & greatest number of possibilities to product developers.

MARKET SHARE OF THE MOST IMPORTANT HYDROCOLLOIDS FOR FOOD APPLICATIONS (VALUE).



ADVANTAGES OF GELATINE

Melts at **BODY TEMPERATURE** with rapid and intense release of **FLAVOUR**



Unique **TEXTURE, ELASTICITY** and **BRILLIANCE**



EASY to **PROCESS**



TRANSPARENCY



PROTEIN ENRICHMENT



CLEAN LABEL



G M E

GELATINE MANUFACTURERS OF EUROPE