

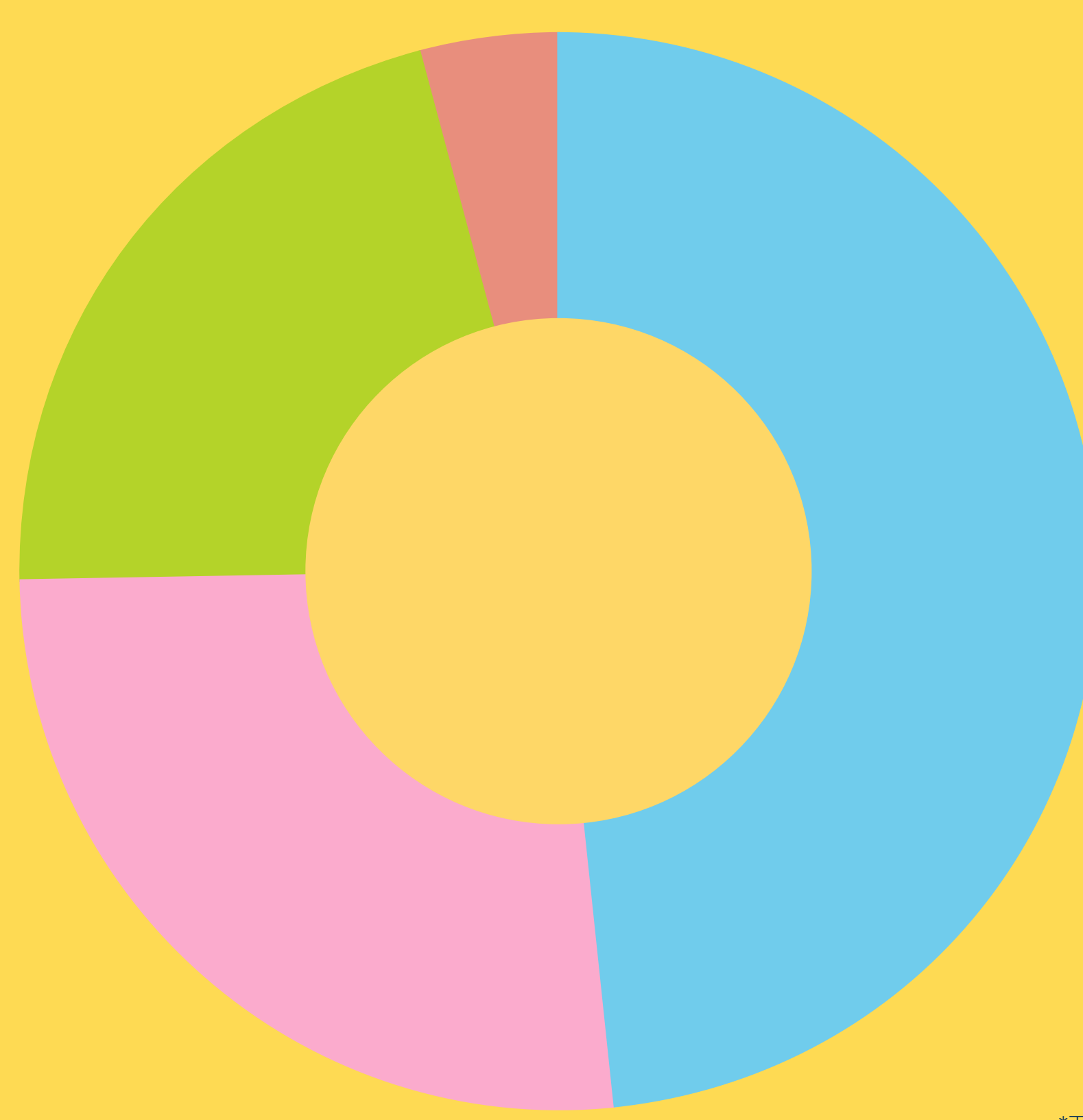
All-rounders in the most diverse sectors

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

GELATINE'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.

APPLICATIONS ESTIMATE 2025



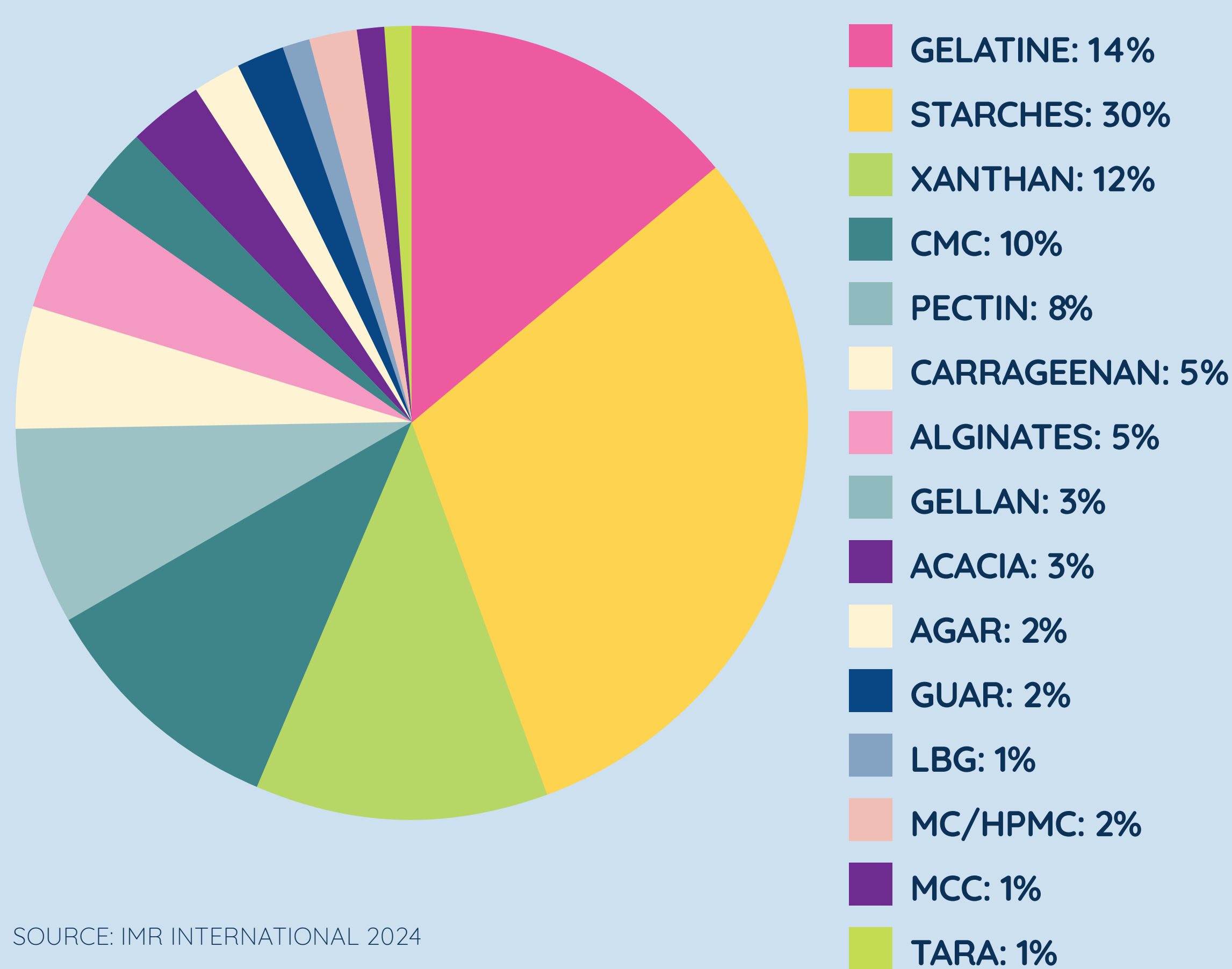
- FOOD: **49%** (296.600 MT*)
- PHARMA: **26%** (161.158 MT*)
- COLLAGEN PEPTIDES: **21%** (130.392 MT*)
- OTHER: **4%** (23.975 MT*)

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

Gelatine's Uniqueness in the Food Industry

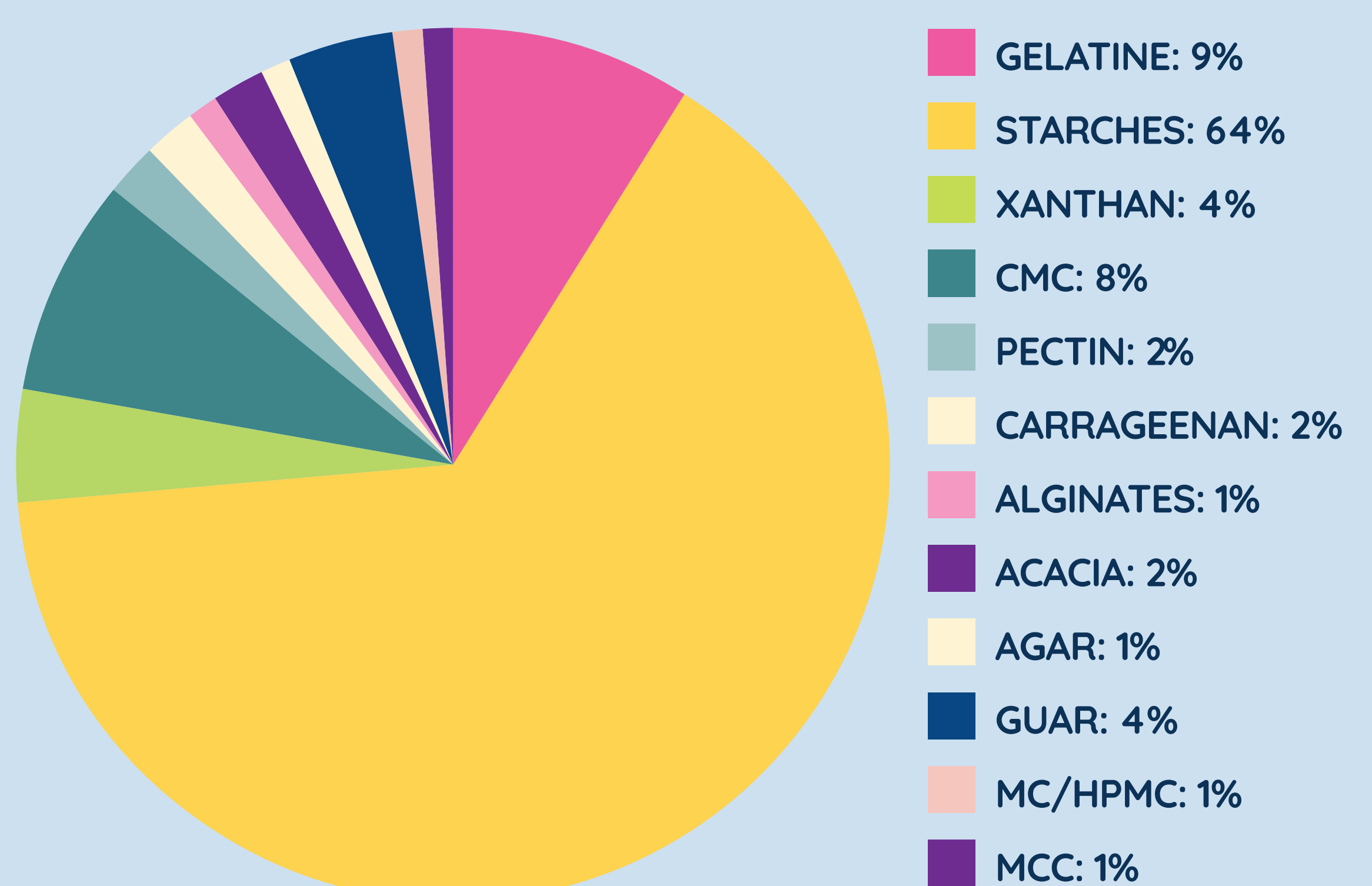
Gelatine Is One of the Two Most Commonly Used Hydrocolloids in the World

MARKET SHARE OF THE MOST IMPORTANT HYDROCOLLOIDS FOR FOOD APPLICATIONS \$ VALUE TOTAL = 12 BILLION



SOURCE: IMR INTERNATIONAL 2024

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



SOURCE: IMR INTERNATIONAL 2024

Advantages of Gelatine

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**



GELATINE'S UNIQUENESS IN A NUTSHELL

GELATINE 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).

