

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.

APPLICATIONS
ESTIMATE 2021



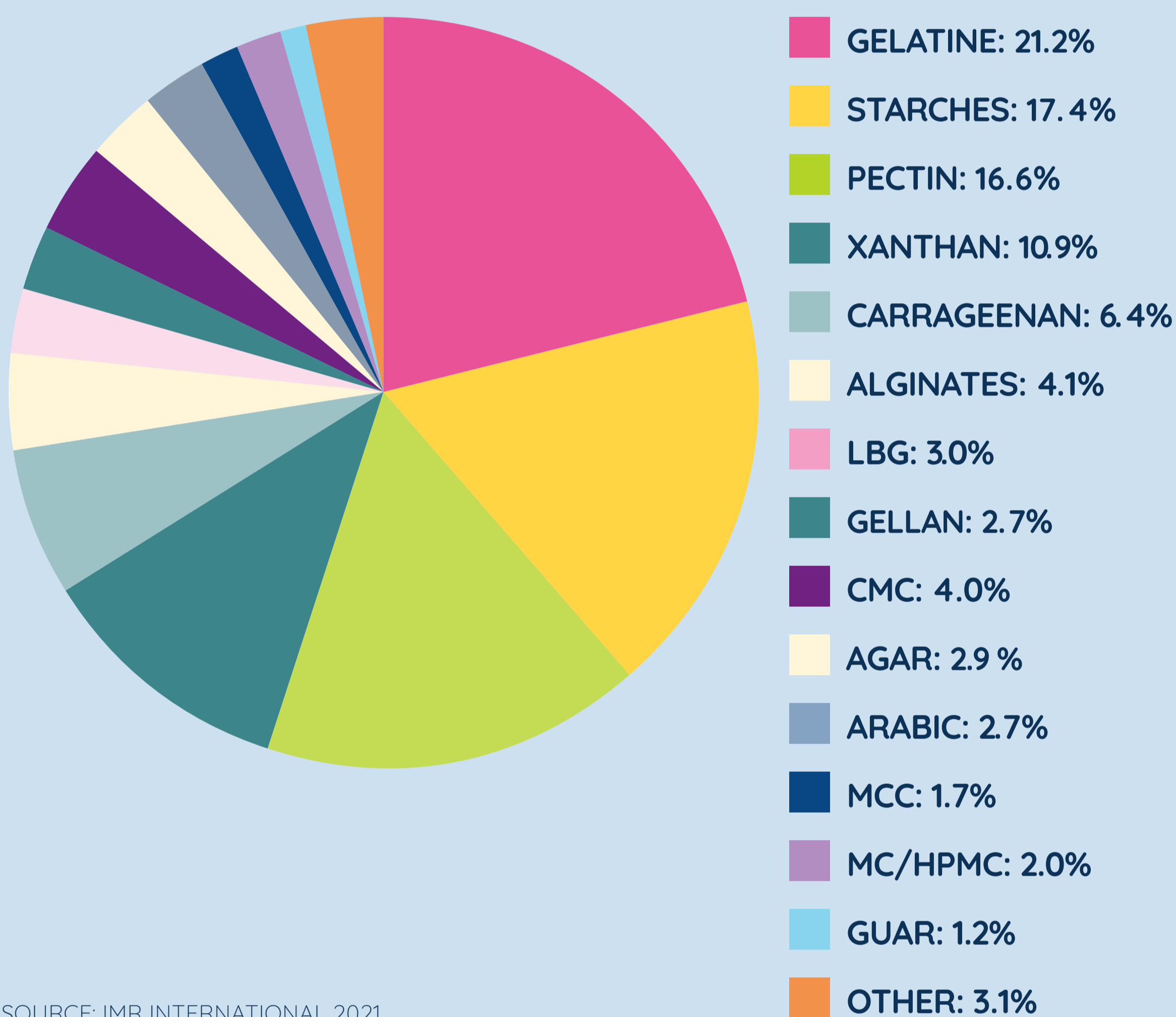
- FOOD: 52% (267.800 MT*)
- PHARMA: 28% (145.030 MT*)
- COLLAGEN PEPTIDES: 15% (80.500 MT*)
- OTHER: 5% (25.300 MT*)

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

Gelatine's Uniqueness in the Food Industry

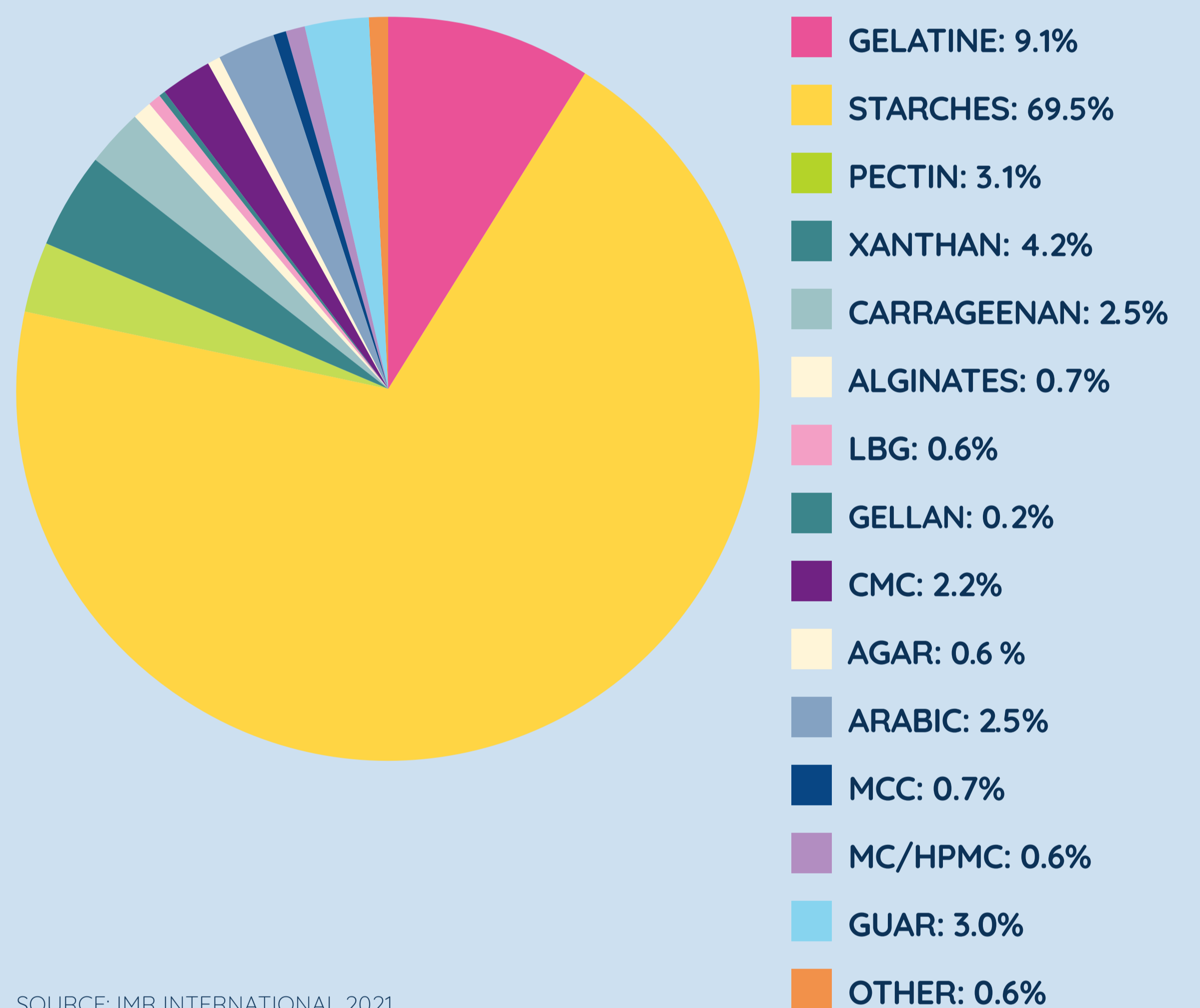
Gelatine Is One of the Two Most Commonly Used Hydrocolloids in the World

MARKET SHARE OF THE MOST IMPORTANT HYDROCOLLOIDS FOR FOOD APPLICATIONS
\$ VALUE TOTAL = 8 BILLION



SOURCE: IMR INTERNATIONAL 2021

VOLUME OF THE MOST IMPORTANT HYDROCOLLOIDS FOR FOOD APPLICATIONS
TONNES TOTAL = 2.5 MILLION



SOURCE: IMR INTERNATIONAL 2021

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**
- NON-ALLERGENIC***



* FISH DERIVED BASED GELATINE AND COLLAGEN PEPTIDES LABELLING IS MANDATORY
* SHOULD NOT BE CONSUMED BY PEOPLE WITH ALPHA-GAL SYNDROME

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).

