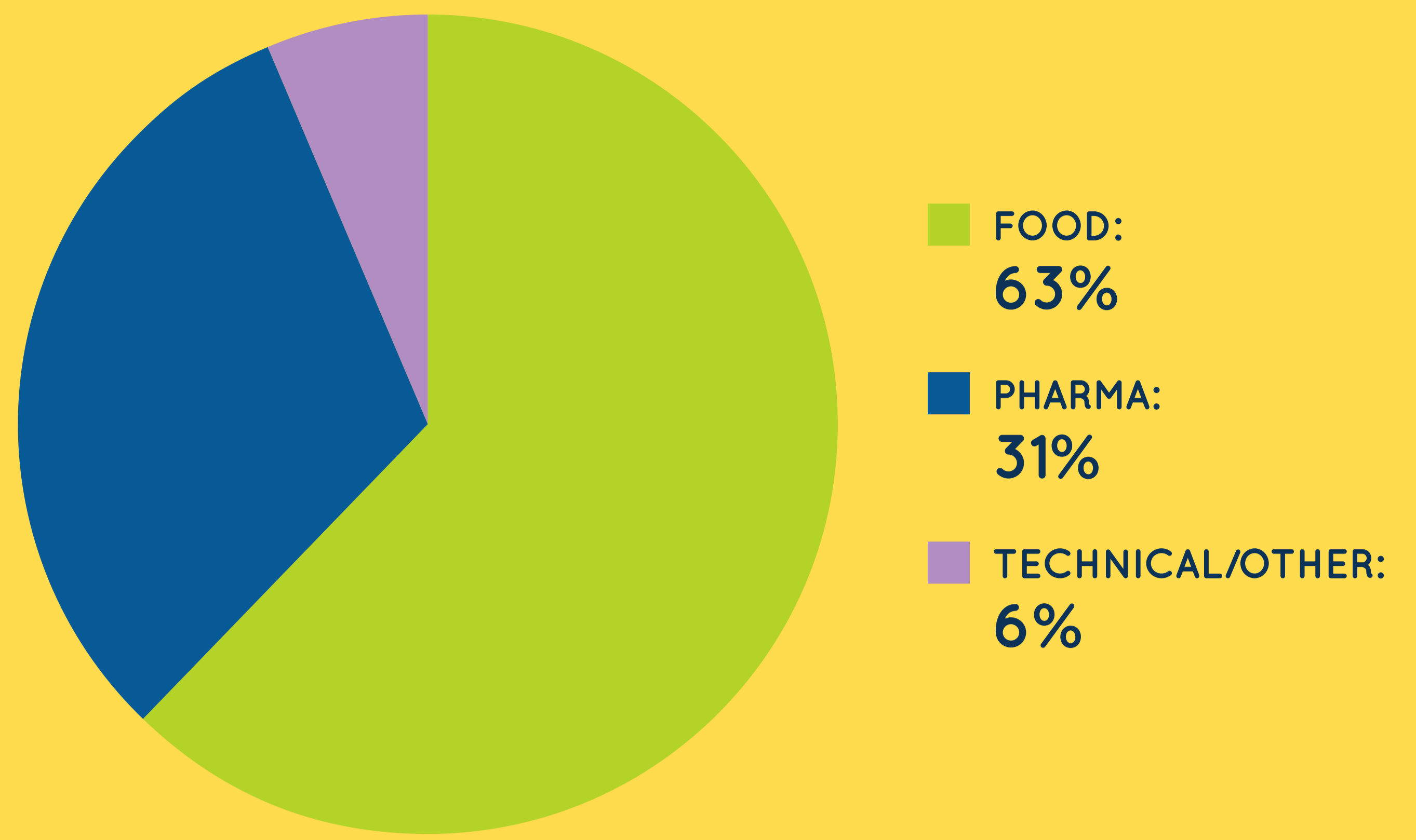


# Gelatine's Uniqueness in the Food Industry

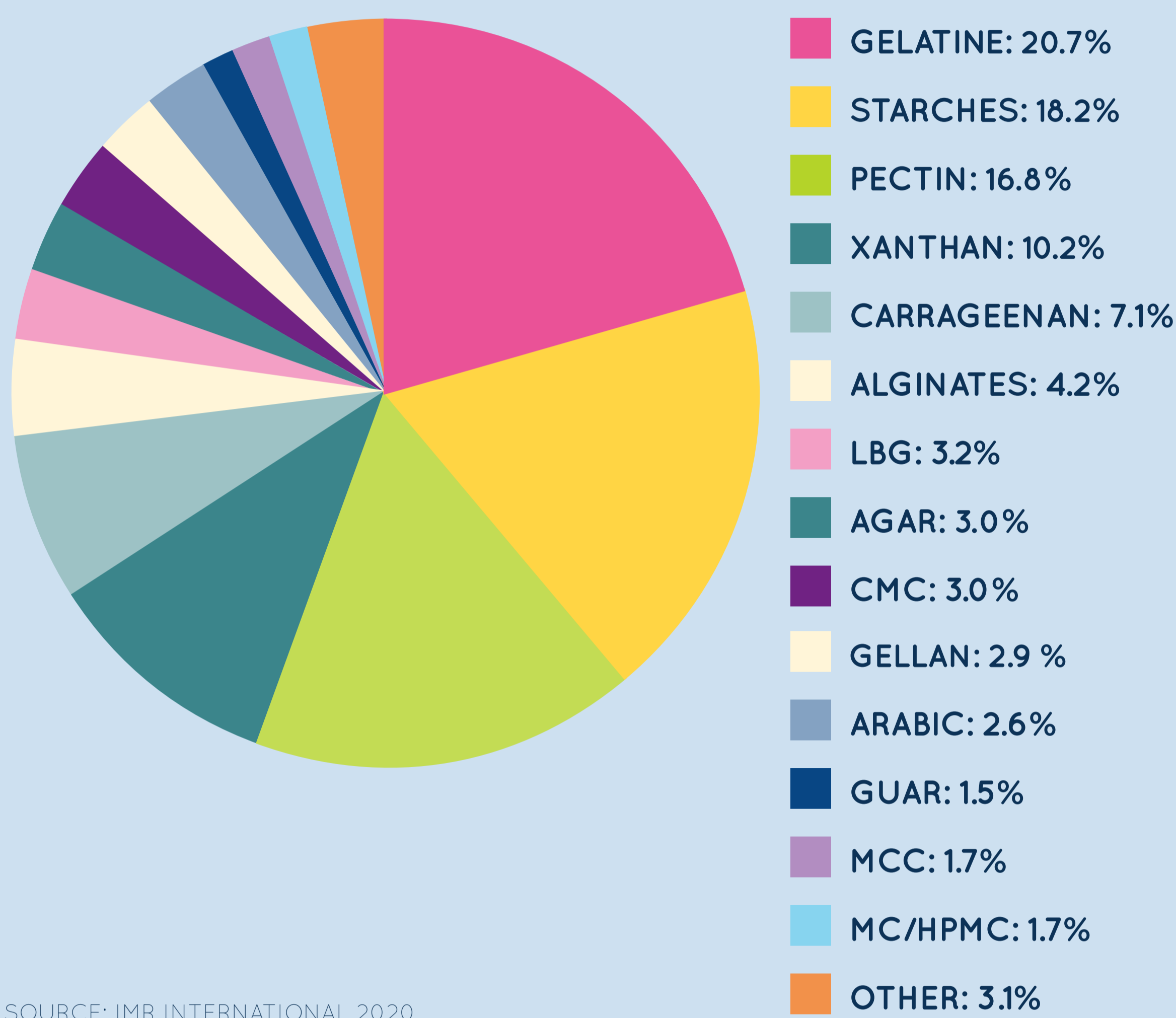
GELATINE IS A VERSATILE PRODUCT THAT IS COMMONLY USED IN DIFFERENT INDUSTRIES. ITS MAIN FIELD OF APPLICATION IS THE FOOD INDUSTRY WHERE GELATINE IS A UNIQUE INGREDIENT. IT PROVIDES MANY FUNCTIONALITIES AND ENSURES VERSATILE PROPERTIES AND THEREBY GIVES PRODUCT DEVELOPERS A WIDE RANGE OF OPTIONS.

## GELATINE APPLICATIONS ESTIMATE 2019



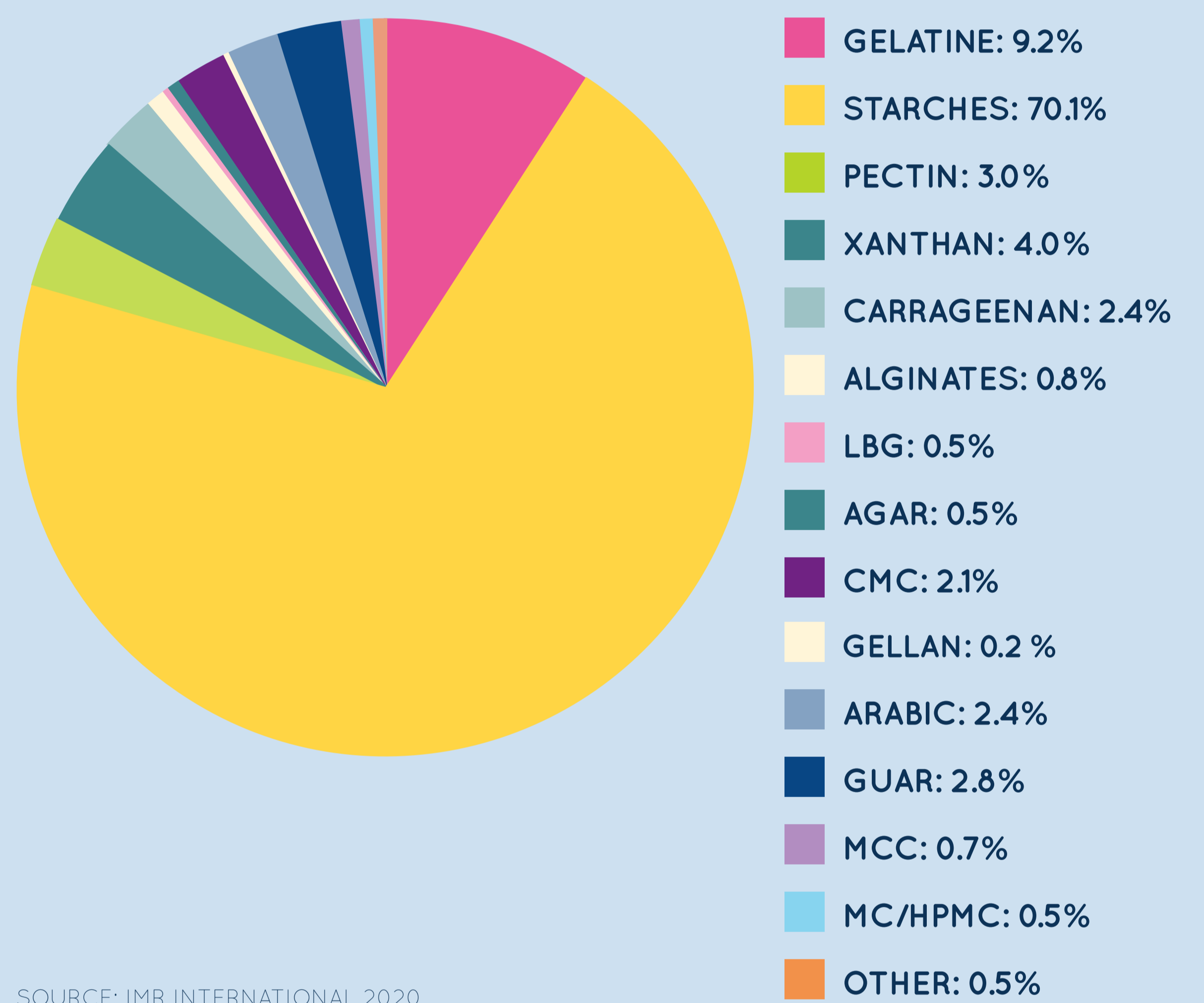
## Gelatine Is One of the Two Most Commonly Used Hydrocolloids in the World

### MARKET SHARE OF THE MOST IMPORTANT HYDROCOLLOIDS FOR FOOD APPLICATIONS \$ VALUE TOTAL = 7.7 BILLION



SOURCE: IMR INTERNATIONAL 2020

### VOLUME OF THE MOST IMPORTANT HYDROCOLLOIDS FOR FOOD APPLICATIONS TONNES TOTAL = 2.4 MILLION



SOURCE: IMR INTERNATIONAL 2020

## 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).

