THE EVOLUTION OF GELATINE

**Past - Present - Future**

**8000–4000 years ago**
Gelatine-like substances and collagen were used as a NATURAL GLUE.

**1682**
The invention of the PRESSURE COOKING POT made it easy to obtain a jelly-like substance from bones.

**1833**
Egg and swine Gelatine CAPSULES became common in the medical sector; they also covered the unpleasant taste of the substance.

**1880**
Gelatine simplified the PHOTOGRAPHIC PROCESS, which in turn increased its popularity with the general public.

**1914–1945**
During World War I & II, gelatine was applied as a BLOOD PLASMA EXPANDER or SPONGE AGAINST SURGICAL BLEEDING, increasing its use.

**1970–1990**
As a "stabilised protein", gelatine revolutionised the BEAUTY & HEALTHCARE SECTOR.

**500 years ago**
Jelly made from collagen was sold as a FOOD INGREDIENT at the KING’S COURT IN ENGLAND.

**1803–1815**
Gelatine was used as a PROTEIN SOURCE, as during the Napoleonic Wars, meat became scarce.

**1875**
Industrial breakthrough: the emergence of small factories made it possible to INDUSTRIALLY PRODUCE LARGE QUANTITIES OF GELATINE from valuable by-products from the food industry.

**1890**
HOUSEHOLD PACKS of gelatine were introduced.

**TODAY**
MULTI-USE of gelatine and gelatine-based products across all industries.

**FUTURE**
Gelatine as a hidden INNOVATION DRIVER in a wide range of fields.