

THE EVOLUTION OF GELATINE

Past · Present · Future

8000–4000 years ago

Gelatine-like mixtures and collagen were used as a **NATURAL GLUE**.



1682

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



1833

Easy-to-swallow **GELATINE CAPSULES** became common in the medical sector; they also covered the unpleasant taste of the substances.



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 "liquid protein", gelatine revolutionised the **BEAUTY & HEALTHCARE SECTOR**.



500 years ago

Jelly made from calves was used 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 when 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.

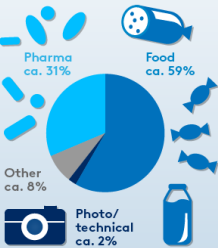


1890



HOUSEHOLD PACKS of granulated gelatine were introduced.

Volume gelatine market (%)



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