

The Evolution of Gelatine

Past • Present • Future

**6000 – 2000
years ago**

GELATINE-LIKE MIXTURES AND COLLAGEN WERE USED AS A **NATURAL GLUE**.



500 years ago

JELLY MADE FROM CALVES WAS USED AS A **FOOD INGREDIENT** AT THE KING'S COURT IN ENGLAND.

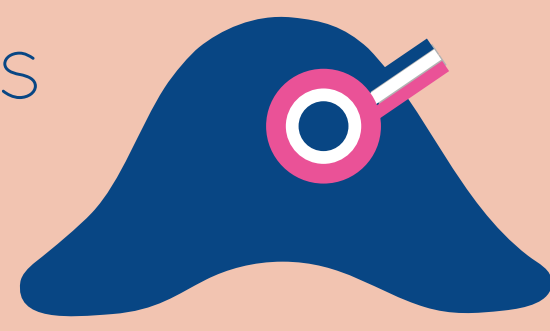


1682

THE INVENTION OF A **PRESSURE COOKING POT** MADE IT EASY TO OBTAIN A JELLY-LIKE MIXTURE FROM BONES.

1803 – 1815

GELATINE WAS USED AS A **PROTEIN SOURCE** DURING THE NAPOLEONIC WARS WHEN MEAT BECAME SCARCE.



1833

EASY-TO-SWALLOW **GELATINE CAPSULES** BECAME COMMON IN THE MEDICAL SECTOR; THEY ALSO COVERED THE UNPLEASANT TASTE OF THE SUBSTANCES.



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.



1880

GELATINE SIMPLIFIED THE **PHOTOGRAPHIC PROCESS**, WHICH IN TURN INCREASED ITS POPULARITY WITH THE GENERAL PUBLIC.



1890

HOUSEHOLD PACKS OF GRANULATED GELATINE WERE INTRODUCED.



1914 – 1945

DURING WORLD WAR I & II, GELATINE WAS APPLIED AS A **BLOOD PLASMA EXPANDER** OR **SPONGE AGAINST SURGICAL BLEEDING**, INCREASING ITS USE.

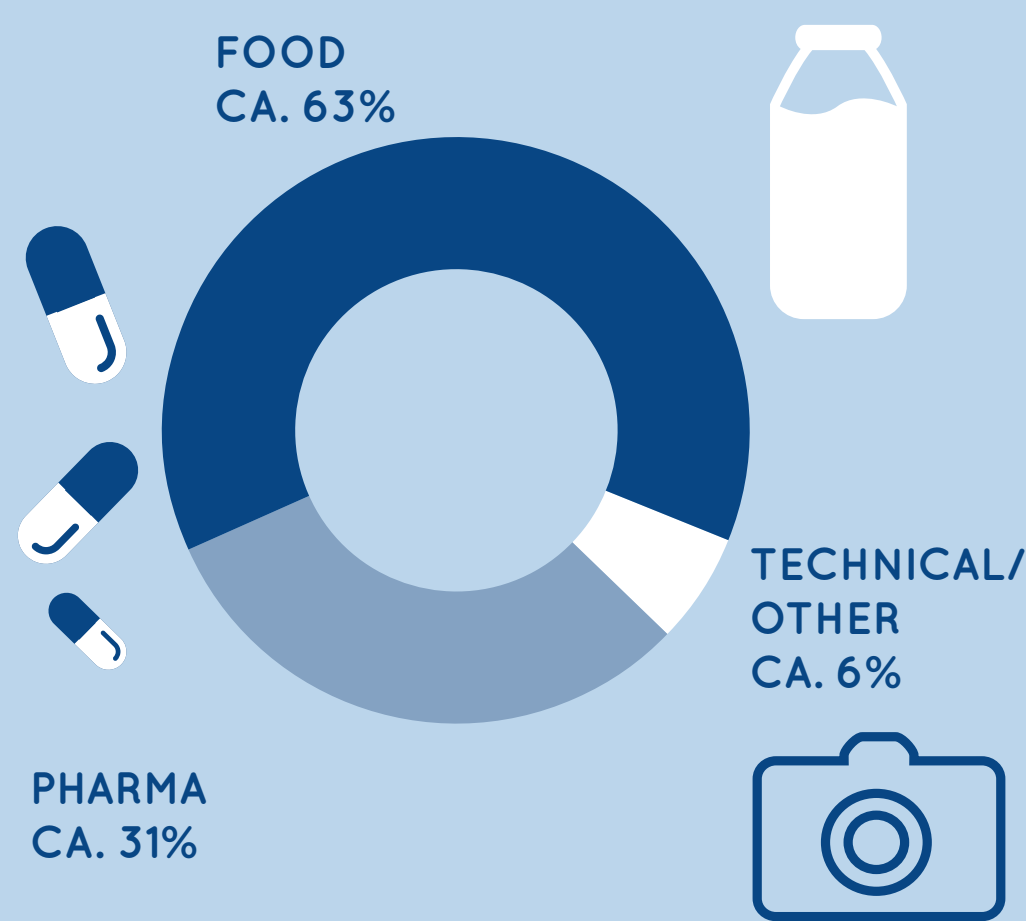


1970 – 1990

AS A "LIQUID PROTEIN", GELATINE REVOLUTIONISED THE **BEAUTY & HEALTHCARE** SECTOR.



VOLUME GELATINE MARKET (%)



MULTI-USE OF GELATINE AND GELATINE-BASED PRODUCTS ACROSS ALL INDUSTRIES.

TODAY

FUTURE

GELATINE AS A HIDDEN **INNOVATION DRIVER** IN A WIDE RANGE OF FIELDS.