



GELATIN

Gelatin is a protein product of natural origin. It usually consists of protein (85%), water (13%), and mineral substance (2%). Being rich in 18 various types of amino acid that are necessary for human body with only exception of tryptophan. Gelatin is regarded as a nutritious food by numerous official institutions.

Gelatin is the most widely used hydrocolloid which also being frequently compounded with other water-soluble ingredients to produce foods. According to the different raw materials used and the property of the final product, gelatin production processes can be divided into acid method and base method. The source of raw materials is mainly skin, bone, scall of porcine, bovine and piscine origin. Gelatin has functional properties such as gelling, film forming, heat reversibility, emulsifying, foaming, etc. and the main quality indicators are bloom strength, viscosity, turbidity.

Hard Capsule

Mainly made of gelatin with high requirements on its physical and chemical properties. We are capable of accommodating our customers' specific gelatin needs with products of various parameters. By strictly controlling the transparency and microorganisms, our products have excellent disintegration and fluidity with smooth and beautiful appearance.

Product:
CapGel™ HARD



Soft Capsule

Mainly made of gelatin or compound combined with gelatin and other ingredients such as glycerin or suitable pharmaceutical excipients. We offer a variety of gelatin portfolio to meet soft capsules needs of clients in pharmaceuticals, nutraceuticals and other industries.

Product:
CapGel™ SOFT





Confectionery

Gelatin is one of the most important ingredients in the confectionery industry. Gelatin is high water absorbent and maintains a stable structure of the product. When gelatin particles dissolved in water, the internal molecules form a network structure which locks water and sugar so that the candy remains relatively stable. In comparison to starch and agar, gelatin is more tenacious, elastic and transparent. Gelatin can be used in making QQ gummies, marshmallow, nougat, fruit jelly and other products. Gelatin jelly pudding has elastic and soft taste, bright and smooth appearance and transparent texture.

Product:
GummyGel™



Dairy Products

Gelatin is an ideal partner of milk. It is often used in the production of formula milk, aerated milk products, low-fat milk etc. Gelatin can be used as a fat substitute, and the use of gelatin and polysaccharides bring out dairy product's best taste and texture, so as to maximize their functional properties. Widely used in yogurt, processed cheese and cream, gelatin plays the role of anti-whey precipitation, emulsifier, stabilizer and milk foaming control.

Products:
CreamGel™ 001
CreamGel™ 002



Meat

As a natural food ingredient, the use of gelatin in meat improves the texture of product, boosts mouthfeel of the meat products and extend the shelf life. In addition, gelatin can also be used as emulsifier in some of the products. Gelatin used in broth, cooked hamburger patties, aspic, sausages, canned meat to increase the protein content of these products.

Product:
MeatGel™



Beverage Fining

Gelatin can be used as a clarifying agent in beer, red wine, fruit wine, fruit juice beverages and other products. It forms flocculation and precipitation with the impurities when added into beverages, the flocculent gelatin particles co-precipitates with the turbidity without and sunk to the bottom. Once filtered, it leaves minimum negative impact on taste of the drink.

Product:
FilterGel™