



Collagen Proteins from GELITA.



- Perfect gels
- Optimal for foams
- Stable emulsions
- Wide range of dissolution properties

GELITA
Improving Quality of Life

Four very good reasons that speak for the collagen proteins from GELITA!

If you manufacture modern food, there is one ingredient that should never be left out: collagen protein from GELITA. Whether it's gummy bears or table jelly, marshmallows, mousse or cream cheese, salad dressing, cheese dip or cheese spread, functional foodstuffs or beverages – our collagens, gelatines and collagen peptides have the properties to optimize the quality of your products. Why not just try them out?

! Perfect gels

The most important property of gelatine is its ability to form thermoreversible gels. Depending on the final product, gelatine of higher or lower Bloom is used; in addition to the texture of the final product, the melting and gelling points and the melting and setting times can be influenced.



! Optimal for foams

Depending on the final product, very different foaming or whipping properties are often required. GELITA supplies gelatines that enable fluffy and light textures to be produced. They can also be used to increase the volume in generally not foamed products and thus allow to manufacture innovative tasty products with a reduced calorie content per serving.



! Stable emulsions

The collagen proteins from GELITA can be used as natural emulsifiers capable to create stable dispersed oil-in-water systems. They are thus suitable for forming and stabilizing homogeneous emulsions that remain appetizing over longer periods.



! Wide range of dissolution properties

Let's say you have a product idea – GELITA can provide the ideal collagen proteins to allow you to realize it. From non water-soluble but waterbinding collagen to warm water-soluble gelatine to cold water-soluble collagen peptides, GELITA supplies functional ingredients tailor-made to the application in question.

