



## GELITA® Collagen Peptides: The Perfect Solution!

If you manufacture food, there is one ingredient that should never be left out: collagen protein from GELITA. Whether for gummy bears, gelatine desserts, marshmallows, mousses, or cream cheese, salad dressing, cheese dip, cheese spread, functional foodstuffs or beverages – our gelatines and collagen peptides have the properties to optimize the guality of your products. Why not 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, gelling and setting properties also can be influenced.



### Optimal foams

Depending on the final product, uniquely different foaming or whipping properties can be obtained. GELITA supplies gelatines that enable fluffy and light textures to be produced. They can also be used to increase volume and allow manufacture of reduced calorie, yet tasty products.



### Stable emulsions

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





### Wide range of dissolution properties

GELITA can provide the ideal collagen proteins to allow innovative product development. From warm water-soluble gelatine to cold water-soluble collagen peptides, GELITA supplies functional ingredients tailor-made to the application in question.





# GELITA promotes

- natural food
- clean label (no E numbers)
- highly digestible food
- non-allergenic food

