Prevents syneresis in yogurt
Optimizes ice cream texture
Stabilizes whipped creams and other foams

Innovative Dairy Products with GELITA® Gelatine
Brilliantly simple in production

Because of GELITA’s innovative culture, we have developed specialty gelatines for dairy products. Gelatine usually has to be dissolved before it can be processed further. However, in the production of dairy products, the normal pasteurization heat is sufficient to dissolve the gelatine completely. Therefore it is not necessary to produce a solution beforehand. This simplifies production – and reduces costs.

GELITA® GEL-LAC Innovative Solutions for High-Performance Dairy Products

The ideal ingredient for perfect textures

Gelatine optimizes and stabilizes the natural texture of all types of dairy products. It increases the shelf life of whipping cream, makes yogurt deliciously creamy with desired viscosity and makes cheese spread even more spreadable. In yogurts, GELITA® Gelatine acts as a protective colloid, preventing syneresis, the displacement of whey from the solid yogurt mass. In ice cream, GELITA® Gelatine creates a smooth, creamy mouthfeel.

GELITA® GEL-LAC

Stability in yogurt preparations

GELITA® GEL-LAC is uniquely designed to boost performance and texture in fat-free and reduced-fat yogurt formulations

- Reduces syneresis
- Guarantees full-fat texture without the fat

GELITA® GEL-LAC 130

Stability in ice cream

GELITA® GEL-LAC is an optimized specialty gelatine to improve the overall performance and texture in ice cream products.

- Reduces ice crystal formation
- Improves thermal resistance
- Presents opportunity to reduce milk solids
- Enhances creaminess

GELITA promotes

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

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