



Creamy delight – Dairy products with GELITA® Gelatine



- Prevents syneresis in yoghurt
- Optimized ice cream texture
- Stabilizer for whipped cream

GELITA
Improving Quality of Life

! The extra ingredient for a perfect texture

Gelatine optimizes and stabilizes the natural texture of all kinds of dairy products. It increases the shelf life of whipping cream, makes yoghurt deliciously creamy or set as required and makes cheese spread even more spreadable. With yoghurts, gelatine acts as a protective colloid, preventing so-called syneresis, the displacement of whey from the solid yoghurt mass. With ice cream, GELITA® Gelatine creates a smooth, creamy mouthfeel.

! Brilliantly simple in production

Gelatine normally 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 the costs.

! Advantages of GELITA® Gelatine at a glance

- Stabilizes the texture of dairy products
- Enhances the whipping effect
- Easy to use

GELITA promotes

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

Prevents syneresis in yoghurt.



Optimized crystal formation in icecream.



Excellent stabilizer for whipped cream.



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