



Collagen Peptides ST Added value through SMART TECHNOLOGY

- Improved dissolution
- Reduced dust formation
- Higher bulk density

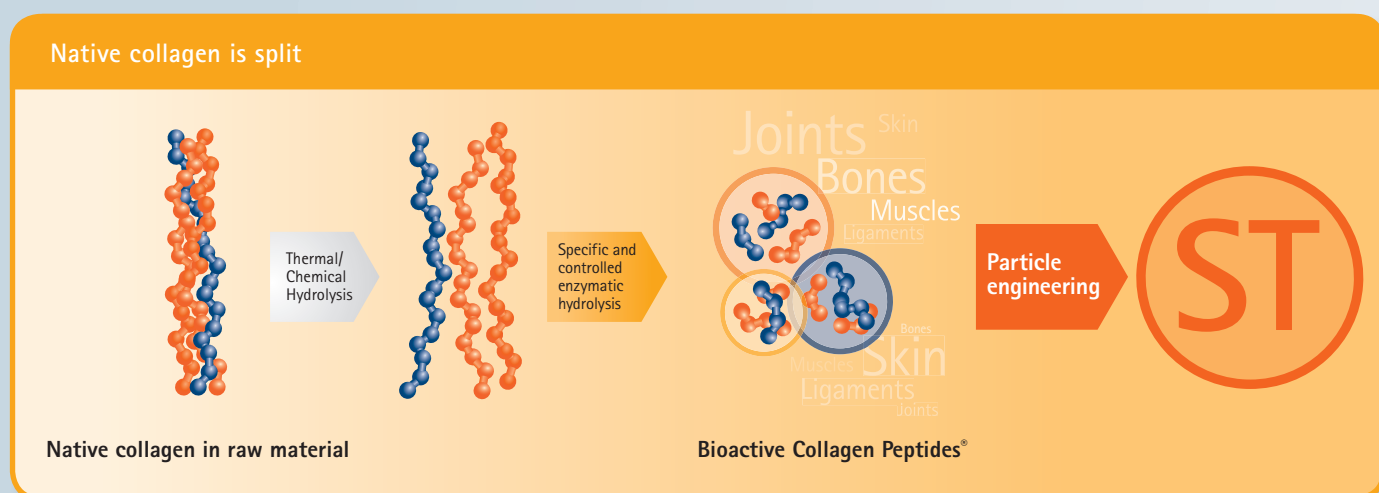
Pretty smart: the new ST collagen peptides from GELITA

GELITA's collagen peptides have a wide variety of nutritional benefits, which is why they are used increasingly in food and dietary supplements throughout the world. Now our new ST product range further upgrades GELITA collagen peptides with SMART TECHNOLOGY. SMART TECHNOLOGY offers our customers significant added value in the form of technological advantages that, for example, improve economy or process performance. They can also provide functional advantages – improving product properties, or conferring innovative characteristics – that open up whole new possibilities for product and process design. With ST collagen peptides, we want to offer more benefits for the customer and thus help him to secure important competitive advantages.

! Two versions, 1000 possibilities: GELITA ST and HST

Our new range of SMART TECHNOLOGY collagen peptides consists of two main groups: the ST products offer physiological functions. The hybrid ST or HST products combine physiological functions with technological advantages. Both product groups improve process performance – by producing less dust during handling, clumping less while dissolving, and by displaying better wettability properties and a higher overall bulk density. In the ST version, all our Bioactive Collagen Peptides® VERISOL®, FORTIGEL®, FORTIBONE®, BODYBALANCE®, TENDOFORTE® and PETAGILE® will offer these enhanced properties.

The hybrid ST versions combine the best of two worlds: Bioactive Collagen Peptides® with gelling power. With our HST products, you can optimize and simplify production processes, resulting in lower costs, more robust processes, and higher process and product quality. Our HST products thus enable you to develop completely new products or to expand your product without the need to invest in new production equipment.





Chose the collagen peptide version for your specific requirement.

Properties	Collagen Peptides	Collagen Peptides ST	Collagen Peptides HST
Bioactivity	■	■	■
Excellent solubility	■	■	■
Heat-stability	■	■	Heat and food acid stability depend on temperature, pH, and the respective duration of exposure
Stable against food acids	■	■	
Brilliant clarity	■	■	■
No precipitation or flocculation in liquid applications	■	■	■
Neutral in taste and odor	■	■	■
Low viscosity	■	■	
NEW Adjustable viscosity			■
Excellent wettability and dispersibility also in cold water	■	■	■
NEW Reduced foaming and lumping during dissolution at high concentrations		■	■
NEW Adjustable gel strength/gel formation properties			■
NEW Adjustable emulsion forming and stabilizing properties			■
NEW Adjustable foaming and foam stabilization properties			■
NEW Reduced dust formation		■	■
NEW Increased bulk density		■	■
NEW Adjustable particle size		■	■

! SMART TECHNOLOGY
optimizes your production –
and with it your products.

Whether it concerns manufacturing processes or the finished item: GELITA ST and HST products improve quality in numerous ways. Compared to our traditional products, they offer a wide range of technical advantages, combining the properties of various collagen proteins in a smart way.

Reduced dust formation

Gelita ST and HST products produce less dust during their handling in production, transport and storage. This eases the handling throughout (from storage to production) and also reduces the required time for cleaning, leading to time and cost savings.

Dissolution properties

GELITA ST and HST products also show improved dissolution properties: due to an adjustable particle size, a higher bulk density and an improved wettability/dispersibility profile, it is now easier than ever to create solutions especially of high concentrations. Because the particles sink quicker to the bottom of the dissolution vessel, fewer clumps form and, due to a lower air input, less undesired foam results. This leads to fewer rejects and the whole process not only runs smoother, but in a more controlled and reliable way.

Supply chain and handling benefits

If the product requires both the functional qualities of gelatine and the bioactivity of Collagen Peptides, HST products now also offer the convenience of handling just one product instead of two. HST products combine the best of both product ranges and the customer benefits of the amenities (as well as cost and time savings). These include not only needing to order, transport and store just one product (supply chain benefits), but also only having to handle one product in production facilities, making it easier to produce new and innovative products.

Increased bulk density



Improved dissolution properties



GELITA ST peptides offer many advantages – and a wide range of applications.

With functional foods and dietary supplements, it is often a difficult task of processing high amounts of protein for the final product – ideally without the time- and money consuming conversion of existing production processes and machinery. GELITA ST products offer distinct advantages in all kinds of applications in manufacturing.

In addition, our ST peptides significantly reduce foaming, which was previously almost unavoidable when adding larger amounts of collagen peptides – especially to already highly viscous matrices. Sometimes this foam just poses a cosmetic problem, but it can often also significantly impair the product quality. With our technologically optimized collagen peptides, you avoid these issues and can manufacture high quality products with a high protein content and without any processing problems.



Cereal bars



High-protein gummies

An excellent example for the added value of GELITA SMART TECHNOLOGY is the production of high-protein gummies. By using our HST products and a recipe adapted to high protein levels, clear fruit gummies with a protein content of up to 35% are possible on a standard Mogul production line. To date, this is not possible with conventional powder products.

Granola bars and coatings

GELITA ST and HST products make it possible to achieve a high dry substance binding system thus resulting in an improved drying and setting regime within a viscosity range suitable for the production of cereal bars. As a result, our technologically optimized collagen peptides can also be used as a coating agent or binder in muesli bars.

Hard capsules

GELITA ST products have a significantly higher bulk density than conventional powder products. This makes it possible for example to significantly increase the amount of collagen peptides that can be filled in a hard capsule shell.

Clean label marking

Classified as a foodstuff, GELITA collagen peptides and gelatine are free of E-numbers. Our ST products are therefore ideally suited for use in clean label products. In addition, they reduce the complexity of ingredient lists with a unique activity profile that can otherwise only be achieved by combining a wide range of other ingredients.



Test them for yourself: The GELITA Collagen Peptides ST portfolio.

GELITA SMART TECHNOLOGY provides an enhancement of existing collagen peptides, which are continuously supplemented by further innovative products. VERISOL® ST and VERISOL® HST are already available. The ST and HST versions of our other collagen peptides are at an advanced stage of development. We can already provide samples of most of these new products for your product development upon request. Please contact us for a qualified application-specific consultation.



GELITA
promotes

- clean label (no E numbers)
- highly digestible food
- non-allergenic food
- innovative edge on the market