

GELITA®



GELITA® Leaf Gelatine – Choose the Original



GELITA

Improving Quality of Life

GELITA®

The Differences at the Frontside of the Packages

The Original



- GELITA logo on blue ground
- only bilingual (chinese and english)
- gram indication (1000 g)
- silver (light grey stripe) or titanium (dark grey stripe)
- no text in the picture

Copies



- no GELITA logo (Gelatine logo or GELITA fake logo)
- multi lingual
- gram indication (sometimes 1 kg)
- titane: wrong color
- text in the picture (serving suggestions, natural protein)

The Differences at the Sides of the Packages

The Original



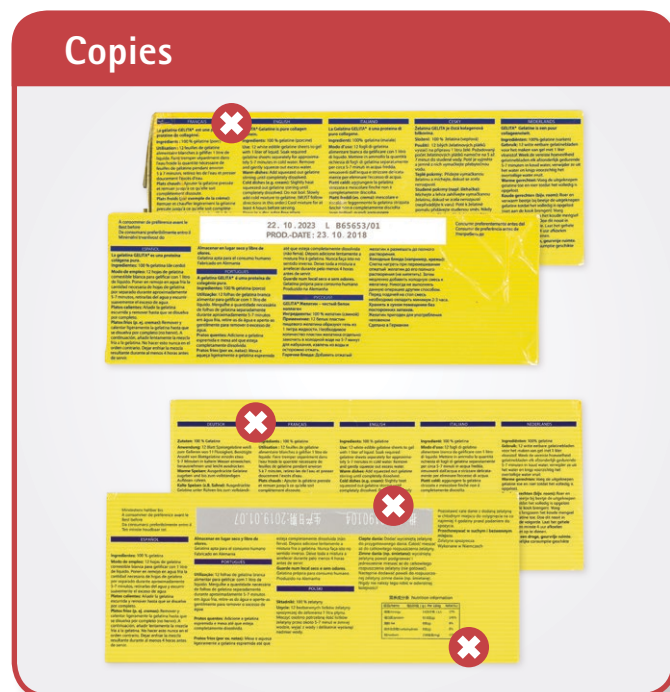
- GELITA logo on blue ground
- only bilingual
- GELITA distributor name
- bar-code
- ellipse: production site number of GELITA AG between bar-code and QR-code
- QR-code
- easy opening

Copies



- no GELITA logo (Gelatine logo or GELITA fake logo)
- multi lingual
- no GELITA distributor
- ellipse is missing or under bar-code (sometimes)
- bar-code, but no QR-code (sometimes)
- no easy-opening possible (sometimes)

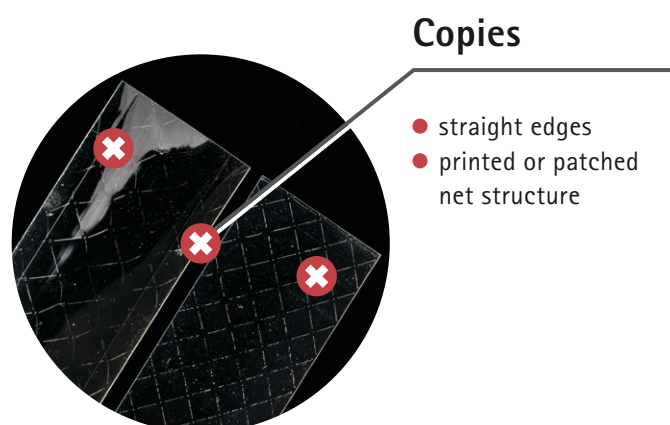
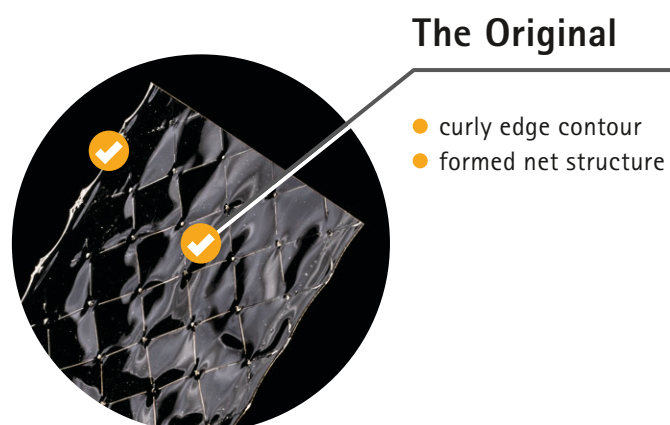
The Differences at Top and Bottom



- on the top of the box only chinese language
- white background for lot/batch number and expiry date
- quality-standard (according to the chinese regulatory)
- ellipse: production site number of GELITA AG
- manufacturer: GELITA AG
- Germany

- multi lingual
- white text on grey background (sometimes)
- nutrition information (sometimes)

GELITA® Leaf Gelatine – Leaves



GELITA® Leaf Gelatine – Pure Quality

	GELITA® Leaf Gelatine	Copies (Fakes)
CONSISTENCE	Always high consistent and excellent results	Inconsistent results
GELLING	No compromise in the gelling power and the setting time	Gelling Power not according to the European Chefs demand/standard
MATERIAL	Purely natural product of assured high quality and traceable raw materials	Questionable traceability
EXPERTISE	More than 140 years german expertise – always original	Not according to the European standard
TASTE	Neutral in odour and taste	Odour and taste have negative impact on the final dishes
PERFORMANCE	Amazing sensorial performance	–
TEXTURIZING	Great texturizing properties	–
DISSOLUTION TEMPERATURE	Dissolved in cold water	Dissolved at 70°C water