GELITA® Leaf Gelatine – Choose the Original
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

**The Original**
- 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

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

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**GELITA® Leaf Gelatine – Leaves**

**The Original**
- curly edge contour
- formed net structure

**Copies**
- straight edges
- printed or patched net structure
# GELITA® Leaf Gelatine – Pure Quality

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