

GELITA® GELATIN

Versatile and Tailor-Made



GELITA® Gelatin As versatile as your product ideas

The clean label all-rounder from GELITA

- Stable foams and emulsions
- Adjustable gel formation
- Including GELITA's application know-how

GELITA
Improving Quality of Life

GELITA® Gelatin – Gelling agent with added value

Gelatin is a must-have ingredient

Due to its irreplaceable thermo-reversible gelling behavior, gelatin is typically associated with gummies and other confectionery. But the true potential of this amazing hydrocolloid goes way beyond. As a must-have ingredient used in countless food products, GELITA® Gelatin has many unique functional properties.

Properties associated with gelling:

- Gel formation
- Texturizing
- Thickening
- Water binding

Surface effects:

- Emulsion formation and stabilization
- Protective colloid function
- Foam formation and stabilization
- Film formation
- Adhesion/cohesion

The first set of properties is associated with gelling behavior, such as gel strength, gelling time, setting and melting temperature and viscosity. The second group relates to the surface behavior of the gelatin. The most important properties here are the formation and stabilization of foams and emulsions, its adhesive properties, and its dissolution behavior.



GELITA® Gelatin promotes

- pure protein
- clean label (no E-number)
- highly digestible food
- non-allergenic food
- innovative edge on the market
- GMO free
- Kosher and Halal certificate

Benefits in brief

Gelatin is an excellent binding, gelling and whipping agent, an emulsifier and stabilizer, and a perfect film and foam former. It creates perfect textures, provides one-of-a-kind mouthfeel, enhances flavor release and more!

Gelatin as all-rounder, is beneficial in many food products and adds functionality to various food systems (emulsions e.g. oil-in water, dispersions, liquid or solid foams e.g. foamed desserts or marshmallows).

Gelatin is fully in trend

GELITA® Gelatin can be used to realize tasty food products that contribute to weight management and, above all, are “fun” to eat. Increasing the water or air content in a product automatically lowers its calorie content - in addition to reducing production costs. GELITA® Gelatin thus clears the way for manufacturers to offer modern products that combine health and enjoyment and can be positioned successfully in the growing market for health and wellness products.

GELITA is the perfect partner for your portfolio

As a global market leader, we offer you not only high-quality gelatin but also many benefits that add value to our solutions.

- Dedicated cooperation in product development
- Technical and production know-how
- Profound regulatory support
- Comprehensive market knowledge