

More protein, please!

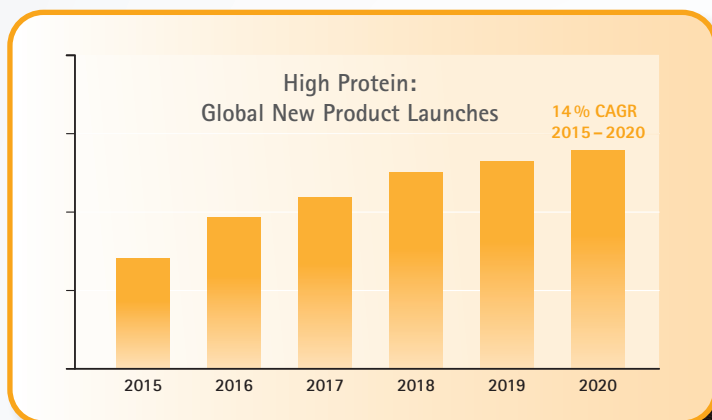
SOLUFORM™
Hybrid Smart Technology



SOLUFORM™ – The protein booster for confectionery!

Products with high protein content are on the rise. This trend, which started in the gym, has been spilling over into grocery and convenience stores for some time. Today, consumers want everyday products to be fortified with protein – especially confectionery!

The perfect ingredient for protein confectionery!



Source: Innovadatabase

SOLUFORM™ PE is optimized for the production of highly concentrated protein solutions without affecting the quality of the final product or the process.

Up to 9% protein



Gelatin gummy

Up to 35% protein



Gummy with SOLUFORM™

SOLUFORM™ PE allows to maximize protein content of fruit gummies to 35 %

- Marshmallows:
Protein content up to 25 %
- Candies:
Protein content up to 88 %
- Extruded products (i.e. chips)
- Table Jelly, desserts, creme fillings

GELITA
Improving Quality of Life

Healthy but tasty, please!



SOLUFORM™ PE – Consumers love it ...

Guilt-free pleasures

- Natural
- Purine free
- Lactose free
- GMO free
- Clean label – no E-numbers
- Non allergenic

Create what consumers love!

- Health Benefits
- Right Texture
- Nice Appearance
- Great Taste
- Perfect Mouthfeel
- Pleasure

... Food manufacturers too!

Hassle-free production

- Just exchange the current gelatin
- Existing mogul lines can be used
- Sinks quicker to the ground and therefore shows less foaming
- Less air "trapped" on the particle surface
- Clear dissolution
- Easy depositing
- Less dust in production area
- Less storage capacity required
- Easier handling (one ingredient vs. two)
- Easy recipe adoption
- Reduced complexity

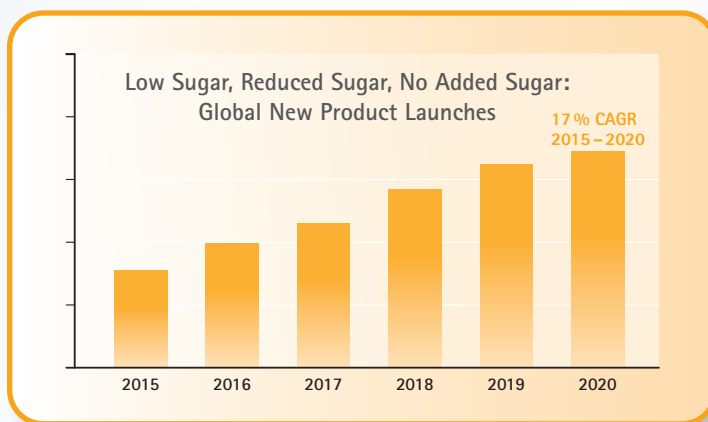


Let's create tomorrow's
successful product ideas together!

Easy on the sugar, please!

SOLUFORM™ – Next generation gelatin for sugar reduced confectionery

Increasing demand for sugar reduced confectionery products



Source: Innovadatabase

Save on sugar, not on taste

Substitute the gelatin in your product with SOLUFORM™ SR and reduce the sugar concentration without affecting the texture!

70 % sugar



Fruit gummy

40 % sugar



Fruit gummy with SOLUFORM™

All benefits at a glance

- No compromises in texture and taste
- Higher protein content
- Less sugar
- Reduced carbohydrate content
- Low carb
- Non-laxative
- Also suitable for no-sugar concepts

Healthy but tasty, please!



SOLUFORM™ SR – Consumers love it ...

Guilt-free pleasures

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- Lactose free
- GMO free
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- Non allergenic

Create what consumers love!

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