



# **SOLUFORM®**

## *For the Perfect Gummy*

- High protein load
- Sugar reduction
- Clear solution
- Perfect texture and taste

**GELITA**

# SOLUFORM® PE

## More Protein, Please!

In today's health-conscious market, high-protein products are a strong trend – they are a staple in the diets of many consumers. Products with high protein content can offer significant health benefits, especially in categories traditionally viewed as less healthy. Consumers are increasingly seeking out better-for-you options, also in this sector. Benefit from this growing demand and generate a competitive edge with innovative product concepts.

Incorporating high levels of protein into confectionery, particularly in sensitive formulations like gummies, can be a challenge. Changing recipes can lead to undesirable effects on taste and texture, making it difficult to simply add a new ingredient or adjust existing proportions.

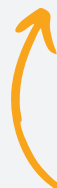
**SOLUFORM® PE: Allows Higher Protein Concentration in Gummies**

Up to 9 % Protein



Gelatin Gummy

Up to 35 % Protein



Gummy with SOLUFORM®

## Power up Your Gummies With SOLUFORM®

Understanding these challenges, GELITA has developed SOLUFORM®, an innovative solution designed specifically for creating high-protein gummies. SOLUFORM® enables you to enhance gummies with substantial protein content without compromising the beloved sensory qualities.

With SOLUFORM®, you can expand your product portfolio, and include high-protein gummies or foamed products like marshmallows that meet the nutritional expectations of health-minded consumers while delivering the desired flavor release and textures. Create the future of confectionery with GELITA's SOLUFORM®, and set your brand apart in the competitive landscape of better-for-you products.



Want to know more  
about SOLUFORM® PE?  
**SCAN HERE!**





# SOLUFORM® SR

*Save on Sugar, not on Taste!*

Enhancing nutritional profiles is more than adding beneficial ingredients; it's also about reduction or elimination of "unwanted" components such as sugar, salt, and fat. This is especially important in confectioneries, where maintaining delicious taste and appealing texture is essential despite these changes in formulation.

Removing certain ingredients, particularly sugar, can pose significant hurdles. Sugar plays a critical role for sweetening but also in shaping and texturing products, making its reduction a complex task.

## Discover SOLUFORM® for Healthier Gummy Delights

SOLUFORM® by GELITA is a versatile solution that excels in the production of sugar reduced gummy products. It acts as an effective bulking agent, compensating for the reduced sugar content while preserving the structural integrity and sensory appeal of the gummies.

With SOLUFORM®, you can produce sugar reduced or sugar-free gummies as well as marshmallows that align with the health-conscious demands of today's consumers while still delivering the taste and texture expected from premium confectioneries. Utilize the innovative capabilities of SOLUFORM® and lead the way in the better-for-you confectionery market.

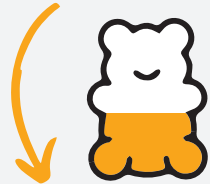
*SOLUFORM® SR: Reduce the Sugar Concentration Without Affecting the Texture*

70 % Sugar



Gummy

40 % Sugar



Gummy with SOLUFORM®

Want to know more  
about SOLUFORM® SR?  
**SCAN HERE!**



# Hassle-Free Production With SOLUFORM®



## Enhanced Technical Performance for Seamless Production

SOLUFORM® stands out for its superior technical performance. It produces significantly less dust during production, storage, and transportation, which simplifies handling and reduces the time and cost associated with cleaning. Moreover, SOLUFORM® features enhanced dissolution properties, such as adjustable particle sizes and improved wettability/dispersibility profiles, coupled with a higher overall bulk density. This facilitates the creation of high-concentration solutions, ensuring that

particles quickly settle in dissolution vessels, minimizing lump formation and reducing undesirable foaming during processing. The result is a smoother, more reliable production process with fewer rejects.

### Mix of Gelatin and Collagen Peptides



### SOLUFORM®



## SOLUFORM® Serves the Needs!

### MANUFACTURERS LOVE IT ...

- Reduced dust formation
- Less foaming
- Highly concentrated, clear solutions
- Less tied-up storage capacity
- Easy recipe adoption
- Reduced complexity

### ... CONSUMERS LOVE IT, TOO!

- Natural and non-allergenic
- Purine-, lactose- and GMO free
- Clean label
- Health benefits
- Great taste, texture and mouthfeel
- Nice appearance



**LET'S CREATE TOMORROW'S SUCCESSFUL  
PRODUCT IDEAS TOGETHER!**



Want to know more about SOLUFORM®?  
**SCAN HERE!**

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