

Gelatin – a clean label product

NATURAL, HEALTHY, FUNCTIONAL AND SUSTAINABLE - THESE ARE THE KEY PROPERTIES OF GELATIN. THEY MAKE IT A CLEAN LABEL CHAMPION:

Transparency

GELATIN HELPS REDUCE THE NUMBER OF INGREDIENTS USED IN FOOD PRODUCTS, ALLOWING CLEARER, SHORTER LABELLING



HIGHLY TRANSPARENT, TRACEABLE AND CONTROLLED MANUFACTURING PROCESS

Natural origin

GELATIN IS A NATURALLY SOURCED PROTEIN THAT HAS BEEN KNOWN FOR CENTURIES

IT IS...

...FREE OF GENETICALLY MODIFIED ORGANISMS (GMO)



...NOT AN ADDITIVE

...FREE OF ARTIFICIAL FLAVORS

> NO E-NUMBER REQUIRED



Healthy and functional

GELATIN...

...PROVIDES UNIQUE TEXTURE AND MOUTHFEEL IN FOOD PRODUCTS AND CAN HELP REDUCE FAT AND SUGAR



IN PHARMA PRODUCTS SUCH AS CAPSULES, GELATIN HELPS PROTECT THE PHARMA INGREDIENTS



GELATIN...

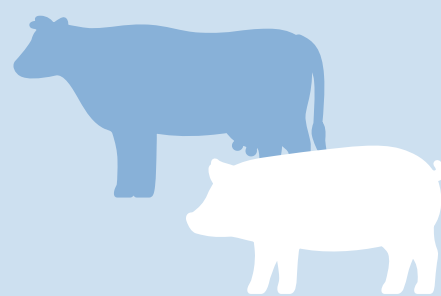
...IS NON-ALLERGENIC*

...HAS GRAS STATUS (GENERALLY RECOGNIZED AS SAFE)

* FISH DERIVED BASED GELATINE AND COLLAGEN PEPTIDES LABELLING IS MANDATORY
* SHOULD NOT BE CONSUMED BY PEOPLE HAVING ALPHA-GAL SYNDROME

Sustainable

GELATIN ENABLES THE FULL USE OF ANIMALS RAISED FOR MEAT CONSUMPTION AND THUS HELPS AVOID FOOD WASTE



GELATIN CONTRIBUTES TO A CIRCULAR ECONOMY

