Gelatin

Soft capsules Hard capsules Gummy Marshmallow Nougat Meat jelly Dairy products Meat products Jelly Mousse cakes Glazes



Gelatin-FoodGel™

Gelatin, a natural protein product, typically comprises 85% protein, 13% water, and 2% minerals. It contains 18 amino acids, including all essential ones except tryptophan.

Introduction:

Widely used as a hydrophilic colloid, gelatin is often blended with other water-soluble ingredients in food production. Its manufacturing mainly involves two processes—acid and alkaline—selected based on raw materials and desired product properties. Sources include pig, cattle, and fish skins and bones.

Gelatin's functional properties—gelation, film formation, thermal reversibility, emulsification, and foaming—are crucial in applications. Key quality indicators are gel strength, viscosity, and transparency.

Recommended Models:

Soft Capsule

BS15-35A、BS16-35A BS18-35A、BS18-40A BS20-30A、BS20-30B

Gummy

BS15-25C、BS22-30A BS25-30A、BS25-30C BS28-35A

Marshmallow

BS25-30A、BS25-35C



Nougat

BS23-30A、BS25-30A BS25-35C



Meat Jelly

BS22-25A、BS25-30A BS26-30A、BS30-30A



Dairy Products

BS15-25D、BS22-30C BS24-30C、BS25-30C BS25-35D



Advantages

- · Excellent biocompatibility
- · Biodegradability
- · Rich in protein
- · Contains a variety of amino acids
- ·enhance taste and texture
- · providing essential nutrients

Gelatin Classification/Model/Bloom/Weight

We offer a range of products, including FoodGel™, CapGel™, and LeafGel™, to meet the diverse application needs of our customers.

BS30-35D

Product	Product Classification	Product Model	Bloom/g
Gelatin	CapGel™ for capsules	BS series, BB series and F series	BS series 120-300 BB series 120-240 F series 120-260
Gelatin	FoodGel™ for foodproducts	BS series, BBseries and F series	BS series 120-300 BB series 120-240 F series 120-260
Gelatin	LeafGel™- gelatin leaf	L series	120-300 2.5g, 3.3g, 5.0g

