

InstantGel™

— Instant Gelatin

Food Filling

Dessert

Ice Cream

Marshmallow

Frozen Dishes

Milkshake



Instant Gelatin

Instant gelatin is produced through a special process that allows it to dissolve in room temperature or cold water, similar to traditional gelatin, making it suitable for a wide range of applications.

Introduction:

Instant gelatin features a loose, amorphous structure that facilitates easy water penetration without the need for additional heating. It forms a mild 'pseudo-gel' with water, offering a gradual and controllable gelling process that differs from traditional gelatin.

Due to its fine particles, instant gelatin requires careful wetting. It's best to mix it with other ingredients before adding it to cold liquids to ensure complete dissolution. This characteristic makes instant gelatin particularly popular in the food industry for creating fast-gelling products such as candies, jellies, and dairy alternatives, where it provides a consistent texture and mouthfeel.

Notice:

Pre-Mixing:

Mix instant gelatin with other ingredients (such as powdered sugar or milk powder) in a ratio of at least 1:5, using powders finer than 60 mesh.

Thorough Shearing:

Ensure the mixture is fully dispersed and dissolved to achieve a smooth solution. The shearing time may vary depending on the tool or equipment used. Different solutions can affect the gelation time.

Cooling:

Chill the instant gelatin in the refrigerator; the speed of gelation depends on the temperature and concentration of the instant gelatin.



Advantages

- Good foaming ability
- Lower dissolution temperature
- Wider range of applications
- Simplify the processing steps
- Improve production efficiency

Comparison of Gelatin, Instant Gelatin, and Cold-Soluble Gelatin.

Type	Model	Raw Materials	Dissolution Characteristic	Gelation Characteristics	Application Area
Gelatin	FoodGel™ BS, BB, F series	Cowhide Cow Bones Fish	Swells in water at room temperature, very little dissolves	Forms a gel at 10°C	Soft capsules, gummies, marshmallows, nougats, yogurt
Instant Gelatin	InstantGel™ SR01	Cowhide Cow Bones	Dissolves in water at room temperature, pre-mixing with other powders and thorough shearing	Forms a gel at 10°C	Food fillings, desserts, ice cream, marshmallows, frozen dishes, milkshakes
Cold Water Soluble Gelatin	FoodGel™ LR01	Cod skin or Tuna skin	Completely dissolves in water at room temperature	Does not form a gel at 10°C	Meat products (used in conjunction with Tg)

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