

SIMPLY OTHER SOLUTIONS

Food

ITALGELATINE®

IT'S THERE, BUT YOU CAN'T SEE IT!

ITALGELATINE

International leader in the production of **gelatine and hydrolyzed collagen** and with 50 years of successful activity in the sector, Italgelatine is proud to have built solid relationships with customer in over 40 countries worldwide.

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Food

It's there, but you can't see it. *Gelatine* is an essential ingredient for many recipes, with a wide variety of uses, as a gelling agent, stabilizing agent, emulsifier or thickener – and it is also a source of protein. It is a versatile and multiform material whose main use is in the food sector.

In particular, it is used for sweet foods, giving the right texture to cakes and puddings, and the right creaminess to fillings and toppings. Gelatine makes biscuits perfectly crunchy, and helps during freezing and thawing out.

It's there, and you can see it. It's the basic ingredient for gummy candy, like the famous gummy bears, making it elastic, clear and bright – and making it impossible to stop after eating just one. Even fish, meat and sausages use gelatine, which, apart from acting as a gelling agent, increases the protein content.

Gelatine also plays an important role in **clarification and flocculation of wine**, reducing turbidity and regulating tannin content. Gelatine is also **used to make beer and fruit juices clear**.

Find out about all *Italgelatine* products for the **FOOD SECTOR**

Gelatine Solutions	1
Advanced Peptide Solutions (Collagen)	2
Advanced Instant Solutions	3
Advanced Wine Solutions	4

Application areas

Candy and sweet food



Dairy products and desserts



Wine and beverages



Meat, fish and sausages



Bakery products



And many other Applications