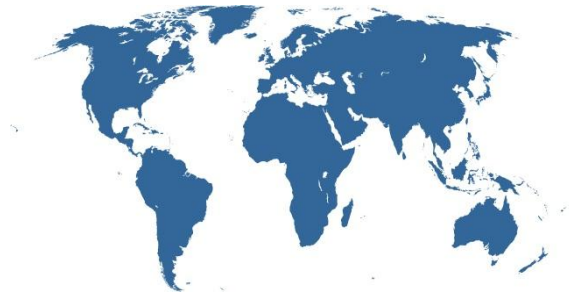




**Our Production Facilities are  
HACCP, ISO & GMP Certified**

## Distribution Made Simple

With distribution in the U.S. and abroad, we get the product to you efficiently without sacrificing quality.

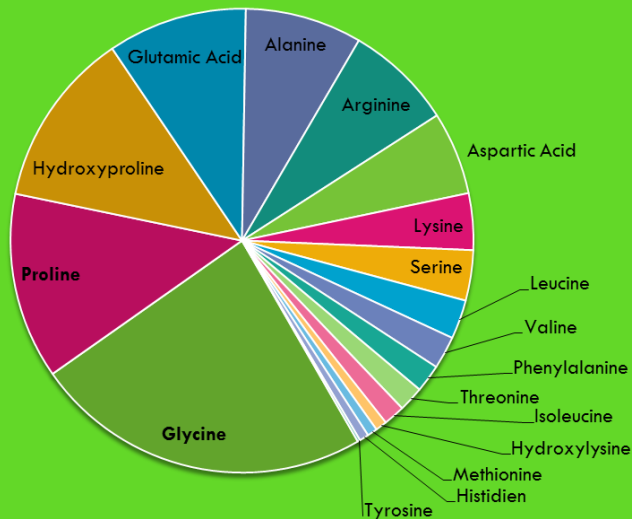


## Nutra Food Ingredients

3631 44<sup>th</sup> Street SE, Suite D  
Kentwood, Michigan 49512  
sales@nutrafoodingredients.com  
www.nutrafoodingredients.com



## Typical Amino Acid Profile



## Additional Products:

- NutraCollagen
- NutraVPro
- NutraInulin
- NutraPolyols

## Gelatin

**Bovine · Pork · Fish**

*Made to Your Specification*

# Gelatin

Made to Your Specification

## What is Gelatin?

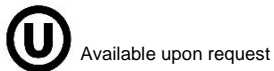
Gelatin is a protein product produced by partial hydrolysis of collagen, a protein material extracted from animal tissue such as skin and bone.

The gelatin molecule is made up of amino acids joined together by amide linkages in a long molecular chain. These amino acids perform an imperative function in the building of connective tissue in humans.

Our gelatin is derived from fish scale, fish skin, bovine, and pork. Our gelatin comes in two grades; food and pharmaceutical.

## Fast Facts

- Neutral in odor and flavor
- Manufactured to customer specification
- BSE free
- Kosher and Halal products available
- Meet USP< JP, EU standard
- Variable gel strength (60-260) and mesh size



## Our Product

- **Bovine Gelatin: type B gelatin**
  - Limed bone
  - Bovine skin
  - Kosher and Halal
- **Pork Gelatin: type A gelatin**
  - Acid treated pork skin
  - Low viscosity
  - Produced in the EU
- **Fish Gelatin: type A gelatin**
  - Acid treated fish scale or skin
  - OU Kosher certified
  - No “fishy” flavors and odors



## Typical Specification

Item	Gelatin	Test Method
Protein Content	>84%	Leo/USP
Moisture Content	14% max	GB/AOAC
Ash Content	2% max	GB/AOAC
SO2 Content	60 ppm max	USP
pH*	5-7	In house
Heavy Metals	40 ppm max	USP
Arsenic content	0.8 ppm max	USP
Chromium content	2 ppm	USP
TBC (cfu/g)	1000 max	USP
e. Coli	Negative in 10 g	USP
Salmonella	Negative in 25 g	USP
Odor	Neutral	Sensory
Transparency	>200 (mm)	USP

\*Typical bovine Gelatin

## Applications

- Food, beverage, and confectionary
  - Stabilizer
  - Thickener
  - Texturizer
  - Fat replacement
- Pharmaceutical
  - Gel capsules
  - Binding agent
- Wine Industry



Quality Assured Products  
100% guaranteed satisfaction