

# ADVANCED FOOD SOLUTIONS TO INSPIRE NEW PRODUCT DEVELOPMENT



Reaching Further Together

  
**Rousselot**

**DARLING**  
INGREDIENTS



# GROWING YOUR BUSINESS

The population is increasing, more of us are living longer and we have high expectations from our food. Coupled with widespread increased health awareness, these factors are fueling demand for food products which perform on every level. By facing today's new challenges, you can drive your business forward. As global leader in food gelatins we understand your challenges.

### Staying on trend

While interest in healthy and natural ingredients continues to grow, and the demand for protein shows no sign of abating, consumers are looking for exciting new products that offer new formats, flavors and textures. Staying one step ahead of consumer trends ensures you are in a position to meet these new demands.

### Launching new products

Remaining at the forefront of innovation and delivering a continuous new product pipeline gives your products a competitive edge to maintain and grow your market share.

### Improving taste and texture

Consumers looking for exciting healthier products will not compromise on taste and texture. Taste, health and convenience are key. Ingredients that can deliver exceptional mouthfeel with no impact on flavor help you fulfil these needs.

### Ensuring food safety

Food safety is the food industry's number one priority. Working with trusted partners respecting the highest international and local standards of food quality and safety gives you complete peace of mind.



# ROUSSELOT'S GLOBAL LEADERSHIP

As the world leading producer of gelatin and collagen peptides, we at Rousselot are in prime position to help food manufacturers find effective solutions to today's challenges. Whether your goal is to perfect texture, add functionality or develop healthier products, we are committed to driving your business forward and helping achieve your goals.

## COMPREHENSIVE SERVICE

We understand your challenges and facing them is crucial - not only to the growth of your business, but also to the long term satisfaction of your customers. With this in mind, at Rousselot we ensure our gelatin is supported by a comprehensive service to exceed your expectations.

Our multi-disciplinary team offers advice and inspiration at every stage of the process, whether it is on regulatory, on application or technical support or on innovation.

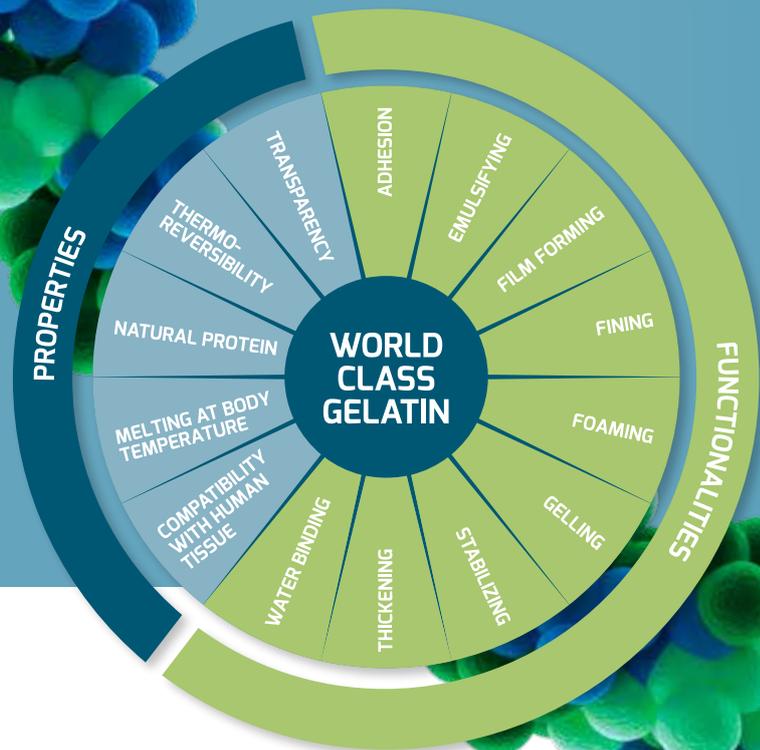


## AN EXTENSIVE GELATIN PORTFOLIO

We offer you an extensive portfolio of world class gelatins, manufactured through our state of the art operations with an unshakeable commitment to quality, safety and sustainability.

Our gelatins come along with an exceptional understanding in formulation expertise, and the portfolio includes gelatins from both porcine and bovine origins suitable for every region, religion and culture. Our team of experts work in close collaboration with you to advise the type of bloom, viscosity, pH and other key specifications, suitable for every application.

# GELATIN, YOUR MULTI- FUNCTIONAL SOLUTION



As a unique, natural, pure protein, Rousselot's gelatin offers more functionalities than any other ingredient making it one of the most versatile and widely used products in food applications today.

## ENDURING LEGACY

With an established place in history as part of a nutritious broth for illness - gelatin remains relevant to a modern audience thanks to its unique amino acid composition and rapid absorption into the body.

## DESIGNED BY NATURE

Gelatin is extracted from collagen, a natural animal protein that is totally safe, non-allergenic and fully digestible. It perfectly fits to consumer's demand for natural ingredients. Gelatin's many different characteristics benefit numerous functional and commercial platforms, adding value throughout the food manufacturing chain. It is e-number free and clean label compatible. As a pure protein (collagen) it is a recognizable healthy ingredient that facilitates innovation.

## HIGHLY EFFICIENT AND EASY IN USE

As a versatile ingredient, gelatin offers numerous important functionalities making it highly effective. Due to its multifunctional character it often replaces several mono functional ingredients in one application.

- Excellent organoleptic properties; its neutral flavor and odor make it versatile in many applications
- Good solubility even at high concentration

- Compatible with other ingredients for easy formulation
- Offers rapid processing and a fast setting to optimize productivity

## SUSTAINABLE PROCESS

Thanks to its intrinsic properties, gelatin can be perfectly integrated within a value chain that contributes to sustainable circular economy.

- Sets at ambient temperature, offering energy saving advantages
- Answers environmental concerns as a biodegradable, environmentally friendly ingredient



# HIGHLY VERSATILE FOR ALL YOUR APPLICATIONS



## CONFECTIONERY CREATIONS

As a mature market with stable growth, the confectionery sector continues to evolve, driven by an expanding global population, rising consumer spending and increasing urbanisation. From gummies and marshmallows to hard boiled and chewable candies, innovations, seasonal variants and line extensions are constantly in demand in this competitive market.

We work with you to develop the ideal gelatin solution for your confectionery applications. Our extensive technical knowledge gives you access to the latest formulation techniques, while our unrivalled gelatin portfolio delivers exceptional properties and functionalities.



## DELICIOUS DAIRY

To create dairy foods that offer a desirable taste, texture and appearance, the most effective ingredients must be selected – and Rousselot gelatin is one of them. Used in a variety of mousse and yogurt applications, our gelatin delivers numerous functional advantages. From helping to prevent unsightly syneresis, improve foaming properties or stabilize aerated structures, you can create the perfect results, such as an easy-to-cut pastry bavaois, a yogurt with an indulgent texture and a perfectly aerated mousse.

Given the enduring consumer trend for healthier options, we can also work with you to develop low fat and reduced sugar variants. Only a small addition of our gelatin is needed to produce a soft and creamy texture – so discerning consumers never have to compromise on taste or eating enjoyment.

## DESIRABLE DESSERTS

The bright water jelly dessert is a well-established category and a regular feature on menus in many regions around the world. Rousselot gelatin is widely relied on to deliver a wide range of functionalities to this popular application including superior gelling properties, fast setting finish, enhanced brightness and improved transparency.

Given these sought-after advantages, our gelatin has enormous scope to enhance many different kinds of desserts and give the perfect texture, mouthfeel, and appearance. Together with food professionals we can open the door to exciting co-innovations.

# OUR THREE PROMISES TO YOU



We collaborate with customers all over the world, creating world class products, manufactured through our state of the art operations with an unshakeable commitment to quality, safety and sustainability.

At Rousselot, we offer you three promises you can count on.

## ROUSSELOT® PROMISE 1: WORLDWIDE EXPERTISE

You will benefit from global expertise and the support of dedicated local teams to secure the best solution for you.

Supported by our market insights, we manage concept development together with you to shorten the route to market.



By opening our Rousselot School and sharing our food knowledge, we create new ways to discuss concepts and think together. We always address and challenge your brief to connect the right gelatin solution to each application, and we offer support throughout processing at your facility to ensure a successful outcome.

Gelatin has many functionalities and at Rousselot we are experts in connecting the right functionality to the right application. We help you developing successful, appealing food products. We provide support and advice throughout the entire production process, from supplying gelatin, throughout manufacturing to the finished product. Through our customer Innovation Days, we offer a collaborative forum with exclusive insights into market trends and the latest applications developments.

## ROUSSELOT® PROMISE 2: HIGHEST STANDARDS

You can rely on world class products that meet the highest global quality and safety standards, delivered in spec and on time.

Working with the Rousselot team, you can be confident you will use a superior quality gelatin with consistent characteristics such as bloom and viscosity, that will simplify your process and maximize cost efficiency.

Thanks to our global presence, with 13 Rousselot facilities located across the world, we can reliably supply you with world-class gelatin in spec and on time, whenever and

wherever you need it. We align our network with your global reach and, because we offer long term, multi-year agreements and the option to identify multiple factories for supply, your business continuity is assured. Our commitment to global food safety extends across the globe, with a quality control lab in every facility.



## ROUSSELOT® PROMISE 3: FULL RESPONSIBILITY

**You can be certain we take full responsibility for our actions. We hold ourselves to the highest standards, whether it be in terms of our commitment to respect the environment, or through the integrity and transparency we show you.**

We proactively take steps to achieve ever greater progress in our environmental and ethical business goals. For example, we have implemented sustainable production methods to protect our planet and reduce primary energy and water consumption.

By adhering to a well-defined Code of Business Conduct, we demonstrate integrity and transparency across our operations to ensure complete traceability for products and practices.



# OUR SALES OFFICES AROUND THE WORLD

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### Your Rousselot and Peptan sales contact:

### About Rousselot. Reaching Further Together.

Rousselot is a brand of Darling Ingredients Inc. Rousselot is the global leader<sup>1</sup> of gelatin and collagen peptides. Rousselot's wide range of collagen peptides are marketed under the Peptan brand. We work in partnership with our customers all over the world, delivering innovative and advanced ingredient solutions manufactured through state of the art operations. We help our customers achieve their goals, enabling them to create world class pharmaceutical, food and nutritional products to inspire and excite today's demanding consumers.

<sup>1</sup> Global Industry Analysts, Inc, Gelatin a Global Strategic Business report, Nov 2016

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