

CHOOSING THE RIGHT SHELL EXCIPIENT TO MEET FUTURE CAPSULE CHALLENGES

Excipients play a key role in the formulation and performance of pharmaceutical hard and soft capsules

THE MOST COMMON EXCIPIENTS INCLUDE:



GELATIN

Derived from natural animal sources



HYDROXYPROPYL METHYLCELLULOSE (HPMC)

- · Obtained from shredded trees
- Etherified with chemicals methyl chloride and propylene oxide
- · Chemically modified cellulose polymer

PULLULAN

Obtained from the biotechnological fermentation of hydrolyzed starch by the action of the fungus A. pullulans



MODIFIED (HYDROXYPROPYL) STARCH

Corn crops, etherified with hydroxypropyl groups



GELATIN IS THE PREFERRED EXCIPIENT OF CHOICE.

accounting for the highest revenue of the hard and soft capsule market in 2019¹ (estimates)

IT WAS EVEN USED IN THE FIRST EVER PRODUCTION OF CAPSULES

GELATIN 1834 HPMC 1990

PULLULAN

LATE 1990'S

Reaching Further Together





- Gelatin is a safe ingredient of natural origin Does not contain additives
- · Facilitates free-from claims
- Non-allergenic
 Fully digestible and compatible
 Neutral in flavor and color

DID YOU KNOW?

HPMC, pullulan, and modified starch capsules are all additives and are therefore classed as **e-numbers**

Market Insights



SUPERIOR TECHNICAL PERFORMANCE



9.25

the average time it takes for a gelatin capsule to rupture



27.25 the average time it takes for a modified starch-based capsule to rupture⁶

SLOWER

3

OPERATIONAL EFFECTIVENESS



- technology cost efficiency
- MOST RELIABLE WEIGHT STABILITY PROFILE

Average weight variation measured7



Gelatin HC (size 1)

HPMC HC (size 1)

Pullulan HC (size 1)

RSD (%)

3,0

less raw material is required to manufacture gelatin capsules than HPMC alternatives®

DID YOU KNOW?



Rousselot is the worldwide leader in pharmaceutical gelatins9

- Global expertise
- ✓ Dedicated local teams World class products
- ✓ Highest quality & safety
- Full responsibility
- **▼** Product integrity



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