



Gelly nice!

## ROUSSELOT® GELATINS MAKE MANUFACTURERS AND CONSUMERS HAPPY!

Rousselot gelatin is a safe ingredient sourced from nature, uniquely suited for a wide variety of applications. It's no wonder that for generations the food industry has benefited from gelatin to create premium products. The history of gelatin grows richer every day, with innovations and new concepts leading to new food varieties. Whether it's the search for the best bite, the optimal taste or a product free from undesired additives, Rousselot gelatin perfectly fits the profile for food manufacturers.

### ROUSSELOT® GELATINS



Enjoyment



Clear label



A pure protein



Easy in use



Worldwide  
expertise

### USED IN A WIDE RANGE OF FOOD PRODUCTS



Confectionery



Desserts



Dairy products



Meat products

**25%**

of the gelatin  
used is Rousselot  
gelatin<sup>1</sup>

Reaching Further  
Together

  
**Rousselot**

**DARLING**  
INGREDIENTS

# ROUSSELOT® GELATINS CREATE ENJOYMENT...

Play with the gel strength or viscosity, the gelatin type or concentration and discover all options!



## Perfect taste

- ✓ Melts at body temperature
- ✓ Perfect flavor release
- ✓ Improves the overall eating experience



## Nice texture

- ✓ Aerated
- ✓ Elastic
- ✓ Chewy
- ✓ Juicy
- ✓ Hard or soft
- ✓ Short or long...



## Great look

- ✓ Unique brightness and transparency
- ✓ Surprising and attractive end products

## ...AND ANSWER CONSUMERS PREFERENCES

### CLEAR LABEL

CAGR of the clean label market from 2017 to 2022<sup>2</sup>

+6.6%



- ✓ Sourced by nature<sup>3</sup>
- ✓ No e-number
- ✓ Highly versatile, replaces unnecessary additives
- ✓ Enables shorter ingredient lists

### PURE PROTEIN

CAGR of the protein market from 2016 to 2024<sup>4</sup>

+7%



- ✓ Extracted from collagen, a natural animal protein
- ✓ Contains 18 amino acids
- ✓ The only hydrocolloid being a protein

## CONSUMERS ABOUT GELATIN

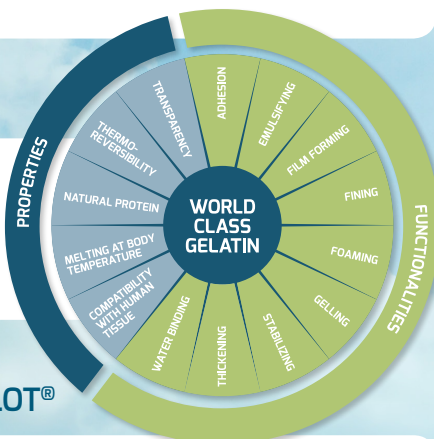


MORE THAN  
**85%**

of the consumers are neutral or positive about gelatin<sup>5</sup>

## EASY IN USE

- ✓ 9 functionalities and 5 key properties
- ✓ Enhances formulation & innovation
- ✓ Odor- and flavorless
- ✓ Compatible with other ingredients



## ABOUT ROUSSELOT®

**Worldwide expertise**  
✓ and the full support of local teams



**Highest standards**  
✓ Safe ingredient: at least 100 control checks during the production process  
✓ Comply with the highest international food and pharma standards  
✓ Halal and Kosher grades

**Full responsibility**  
✓ Optimization of the value chain  
✓ 100% biodegradable  
✓ Responsible production process

### References:

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

<sup>2</sup> MarketsandMarkets, 2016, Clean Label Ingredients Market, Global Forecast to 2022

<sup>3</sup> ISO Technical Specifications, 2017

<sup>4</sup> Top ten, trends for 2017, Innova Market Insights, Nov 2016

<sup>5</sup> Innova market research - Australia, UK, US - 2016

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**Rousselot**

**DARLING**  
INGREDIENTS