

UNLOCKING CLINICAL TRIALS WITH MODIFIED GELATINS

Most laboratory-produced or commercially available modified gelatins have high impurity levels. Their production process often doesn't guarantee batch to batch consistency. These modified gelatins are, in general, not suitable for use in clinical trials.

Rousselot products can unlock the pathway for gelatin based therapies:

We aim for full functional equivalence between **Research Grade** and **GMP grade** gelatin-based biomaterials.



Remove the need for extended re-validation prior to clinical trials.

R&D

Pre-clinical

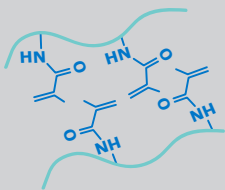


Clinical trials

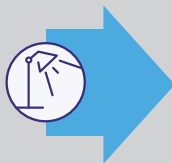
Commercial



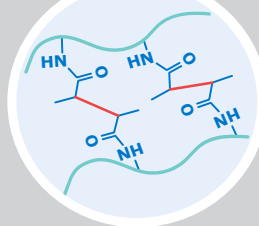
Gelatin methacryloyl



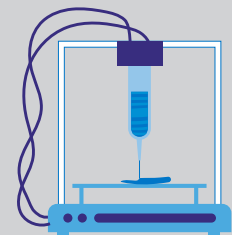
Light + photoinitiator



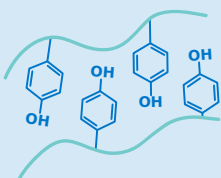
Crosslinked Hydrogel



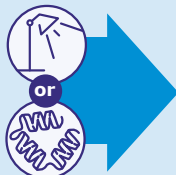
From research to patient:
Drug delivery, tissue engineering,
organ-on-a-chip



Gelatin desaminotyrosine

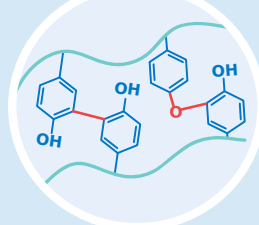


Light + photoinitiator

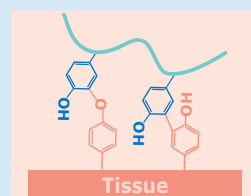


Enzymatic reaction

Crosslinked Hydrogel











From research to patient:
Drug delivery, tissue engineering,
organ-on-a-chip, complex
wound dressing



strong tissue
adhesiveness

X-PURE® GELMA and X-PURE® GELDAT® are highly purified gelatins produced through a proprietary process that assures the products are traceable, consistent and scalable. None of these characteristics can be found in their commercially available counterparts, GelMA or laboratory-made GelTYR, respectively.

Contact us to discuss your requirements. We can help you achieve your goals in co-development.

GelMA (non-X-Pure) commercial	X-Pure GelMA		X-Pure GelDAT	GelTYR (non-X-Pure) laboratory made
×	✓	 Purified	✓	×
×	✓	 Consistent degree of modification	✓	×
×	✓	 Consistent molecular weight	✓	×
×	✓	 Consistent rheological properties	✓	×
×	✓	 Consistently produced	✓	×
×	✓	 Traceability	✓	×
×	✓	 GMP grade available	On request	×
×	✓	 Scalable process from 1g to 100 kg	✓	×

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