

ProTake

UNLOCKING APPLICATION POTENTIAL

ENDLESS HYDROLYZED COLLAGEN POSSIBILITIES

ProTake™, our new range of hydrolyzed collagen ingredients, is the result of our food science expertise and close collaboration with our partners.



Collagen

Hydrolyzed collagen can help optimize better-for-you, fortified and functional food and beverage products that meet consumer needs.

68% of consumers find low-fat products appealing

21% of consumers find protein-rich products appealing

54% of consumers find low-sugar products appealing

72% of consumers consider texture important

2 in 5 of consumers consider flavor a key purchasing driver

Formulation advantages

ProTake, much more than protein

A highly versatile ingredient, ProTake combines dietary and nutritional benefits with formulation flexibility.



Collagen content



Fat levels



Sugar levels



Taste and texture!

Rousselot Support



And to ensure a quick route to market, Rousselot provides end-to-end support, from formulating an array of applications with collagen to regulatory advice and marketing.

Consumer Product

Discover the complete ProTake portfolio on the back.



#ReachingFurtherTogether

ProTake: unlocking application potential

The ProTake solutions offer a variety of formulation benefits, including:



Solubility in hot and cold liquid



Easily dispersible



pH and heat stability



Dust-free behavior



Compatibility with other ingredients



Binding, emulsifying, stabilizing, thickening and water-binding capacity



ProTake™ in Bars

Suitable for all types of bars: energy bars, snack bars, meal replacement bars, protein bars and more

- Create high protein bars
- Tailor texture and taste in combination with other proteins
- Improve stability for longer shelf-life



ProTake™ in Powders

Suitable for flavor blends, premixes and ready to drink (RTD) formulations

- Solubility at high concentrations to prevent lumping and caking
- Compatible with other powders
- Right viscosity for high protein drinks (smooth texture)



ProTake™ in Foods

Suitable for reformulated snacks, baked goods, desserts and soups

- Potential to reduce sugar and fat in food applications
- Increase protein content
- Achieve desired mouthfeel in low-fat dairy products
- Optimize the taste profile of savory snacks

For more information, contact us at rousselot.com/contact

¹ Innova consumer survey 2018/2019.