SIMOGEL™ Gelatin, one step ahead



Driving innovation in functional gummies

The difference is clear

rousselot.com/functional



Consumer interest in nutritional supplements keeps gaining ground, and while ingredient innovations continue to evolve to adapt to the latest demands, delivery forms still have a lot of untapped potential, whether that is in terms of texture, taste or format.

Driven by consumers' proactive approach towards health and prevention, the global market for dietary supplements is expected to grow by 5.5% (CAGR 2021-2028)¹. But while people's attention constantly shifts to a healthier lifestyle, they also crave a better way of receiving their supplements.

Within the supplement market, functional gummies are on the rise. In the US, gummies are now the single most popular supplement delivery format. 27.4% chose gummies as their preference.² Globally, number of new supplement launches in a gummy format grew by +41% since 2018 (CAGR 2018-2023).³

The need for consumer-friendly dosage forms is definitely an important trend that manufacturers of supplements and OTC products can't overlook.

GUMMIES ARE POPULAR BECAUSE:

- THEY ARE FUN AND TASTY
- BOTH CHILDREN AND ADULTS FIND FUNCTIONAL GUMMIES APPEALING
- NOTHING LESS THAN A TREAT!





GUMMIES OFFER A UNIQUE CONSUMER EXPERIENCE

- Melt in the mouth, offering unique texture and mouthfeel
- Soft chewable texture, a highly desired feature by consumers
- Tasty with unlimited flavor possibilities
- Coming with all kinds of shapes and colors

THEY ARE A SAFE DELIVERY FORM:

- No choking hazard
- Allow for natural and clean label positioning

SiMoGel designed for optimized gummy delivery forms

SiMoGel is a gelatin solution, specifically designed for functional gummy production. It allows to create nutrient-rich gummies without relying on starch moguls, eliminating the risk of crosscontamination of active ingredients inherent to the conventional confectionery production.

SIMOGEL IMPROVES CONSUMER EXPERIENCE BECAUSE...

- It allows for endless shape possibilities, including 3D
- It is compatible with a broad range of nutrients
- It delivers safely and accurately the active substances
- It keeps all the usual features of gelatin in terms of texture variety, transparency and ease of use.

SiMoGel also optimizes the production process, how?



IT'S HYGIENIC

Use of easily cleanable silicon or metallic molds for depositing, removing any product residue, or any other types of crosscontamination, due to the absence of starch.

Eliminates dust during production and risk for dust explosion.

IMPORTANT INFORMATION

This rapid SiMoGel patented setting solution allows you to confidently use a process that sets your gummies in less than 30 minutes. Ask your sales representative.



IT'S HIGHLY EFFICIENT

Only takes 10-30 minutes to gel (setting time) – compared to the 24 hours needed in conventional starch-based production. Optimizes equipment utilization and production output.

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IT'S TECHNOLOGICALLY FLEXIBLE

Depositing in silicon or metal molds.

Direct depositing into a blister pack also possible: **industrial trials** have demonstrated the technological feasibility of SiMoGel.



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IT'S COST-EFFECTIVE

Output of a starchless line ranges from 50 to 1.500 kg/ hr or about 25.000-750.000 pieces/hr (2g)⁴.

It requires no starch drying equipment, less storage space and speeds up the production process with reduced setting time.

No netting potentially reduces waste in production.

Introducing a new OTC delivery form powered by SiMoGel: center-filled soft gummies

Rousselot creates the first **gummy caps** on the market

GUMMY CAPS POWERED BY SIMOGEL: OPTIMIZE ACTIVE DELIVERY AND ENHANCE CONSUMER EXPERIENCE!



SiMoGel now allows to create gummies with a pasty liquid heart. The filling boosts the palate experience and elevates the dosing efficiency with active ingredients, improving both consumer experience and processing efficiency.







A multi-vitamin center filled gummy has the Recommended Daily Intake (RDI) of 10 vitamins in 1 gummy, whereas we would need 3 regular nutraceutical gummies to reach RDI!



Reaching Further Together with Rousselot's expertise

- Rousselot is the ideal partner to assist you in your product developments.
- We work in close partnership with our customers to support co-development and create innovative prototypes that turn into ready-to-launch products.
- We have state-of-the-art facilities available, including a center-filled depositor in our Ghent Innovation Center (Belgium), making it possible to perform product trials.
- We provide recipe development and formulation advise with our team of highly trained scientists.
- Building on successful industrial validation trials on SiMoGel based gummies with various confectionery equipment manufacturers, as well as with Baker Perkins on gummy caps, we can also provide on-site support to make sure the production starts smoothly.
- We can provide specific samples upon customer request.

THE INSPIRATION CORNER:

"GOOD FOR THROAT GUMMY CAPS"

- Nutrient content in the center-filling: pure propolis, vitamin C, acacia honey
- Function: antibacterial, antiviral, antifungal, anti-inflammatory properties. Against sore throat, wounds, etc.

"VITAMIN "GUMMY CAPS"

- Nutrient content/ soft gummies: vitamin C
- Function: protection against immune system deficiencies cardiovascular disease, prenatal health, eye disease, skin wrinkling
- RDI: 15-75 mg for children, 75-90 adult men/ women

Contact us for our recipes!

As the world's leading gelatin producer, Rousselot has extensive experience in gummy production, traditional and starchless. We have developed a unique expertise in our Application Center on gummy recipes, fillings and processing, validated on confectionery equipment manufacturer such as Baker Perkins. Contact us to see how we can help develop your functional gummies.

References

Vatural Product Insider (2023); Nutrition Business Journal's (NBJ) Delivery Format Report 2022
Innova Database

Your Rousselot sales contact information

About Rousselot® Functional Ingredients

A clean label ingredient with a long tradition, gelatin, is Rousselot's primary business and our world-class gelatins are leading the market. Designed by nature, Rousselot standard and specialty gelatins provide unmatched functional advantages, resulting in superior end-products for the consumers. Rousselot Functional Ingredients works in partnership with the food, pharmaceutical and technical industries and helps them achieve their formulation and business goals. With us, "The difference is clear!"

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