

# ROUSSELOT® RESISTAGEL™

## NEW OPPORTUNITIES FOR CONFECTIONERY INDUSTRY IN WARM CLIMATE CONDITIONS

Traditional confectioneries, such as gummies are likely to melt in hot countries where temperatures exceed 30°C. Researchers at Rousselot's Expertise Center have developed a gelatin type that makes it possible to strengthen the heat resistance properties of aerated and non-aerated confectioneries with an acid pH.

### RESISTAGEL, A WELL-DEFINED COMBINATION

Part of the Rousselot® Synergy Systems™ range ResistaGel was specially designed for use in regions with outside temperature that often exceed 30°C. It enables you to continue processing despite these conditions. This precise blend of a carefully selected porcine (ResistaGel-P) or bovine (ResistaGel-H) type gelatin and pectin works synergistically and enables sugar confectionery products to gel at an acid pH. This helps you create finished confectionery products with the right texture, desired flavor release and stability at temperatures up to 45 - 50°C.

### OPTIMUM TEXTURE

On top of its excellent performance at high temperatures, ResistaGel can also be used for its unique texture. In aerated and non-aerated confectionery a shorter texture is obtained with beneficial effects on flavor release.

### EASY TO HANDLE

ResistaGel is an all-in-one gelling and foaming system with no need for extra handling. As a manufacturer of traditional aerated and non-aerated gelatin gums, you can easily process this Synergy System without modifying your equipment and production process. Thanks to the improved setting property of the blend, you will also shorten your gummy production time.



Reaching Further Together

  
**Rousselot**

**DARLING**  
INGREDIENTS

# ROUSSELOT® SYNERGY SYSTEMS™ FOR EXCITING NEW PRODUCTS

The Rousselot Synergy Systems have been developed to help the food industry create appealing, innovative and successful food products that meet the highest market expectations. They are the result of more than 120 years' experience and a strong innovative drive by Rousselot, the world leader in gelatin.\*

High performance solutions, Rousselot Synergy Systems are composed of different types of gelatin and other ingredients that work synergistically. The function of each gelatin and each other ingredient is boosted when they are combined so offering additional product development possibilities to manufacturers. Rousselot offers today four Synergy Systems:



## ROUSSELOT® ACIDOGEL™

This gelling agent allows the manufacture of stable acid marshmallows. It is composed of Rousselot gelatin and pectin.



## ROUSSELOT® NEUTRALGEL™

This patented gelling blend is the perfect solution to texturize, mimic fat, promote flavor release, and to improve stability over time. It is composed of Rousselot gelatin and pectin.



## ROUSSELOT® RESISTAGEL™

This gelling agent is ideal to develop confectionery that preserves its quality in warm climate conditions.



## ROUSSELOT® EMULSIGEL™

This patented blend of gelatins is ideal to emulsify and stabilize in an oil-in-water emulsion. With no e-number for gelatin, Rousselot EmulsiGel can receive clean labeling.

With four Rousselot Applications Laboratories in Europe, America & Asia, Rousselot is committed to helping its customers use Rousselot Synergy Systems in their new applications, thus helping them to market faster.

\* Global Industry Analysts, Inc. Gelatin a Global Strategic Business report, Nov 2016.

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