

GELATIN



FUNCTIONAL INGREDIENT FOR PREMIUM DRY PET FOOD, SNACKS AND TREATS FORMULAS

Gelatin is a highly functional ingredient with a wide range of applications in pet food. Because of its pure protein content, high water binding capacity and low calorific value, gelatin can be a valuable ingredient for premium formulations. Gelatin improves texture, durability and mouth feel of kibbles. It provides chewable hardness and mechanical elasticity when used in snacks and treats formulas.

Natural Ingredients. Smart Solutions.

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DARLING
INGREDIENTS

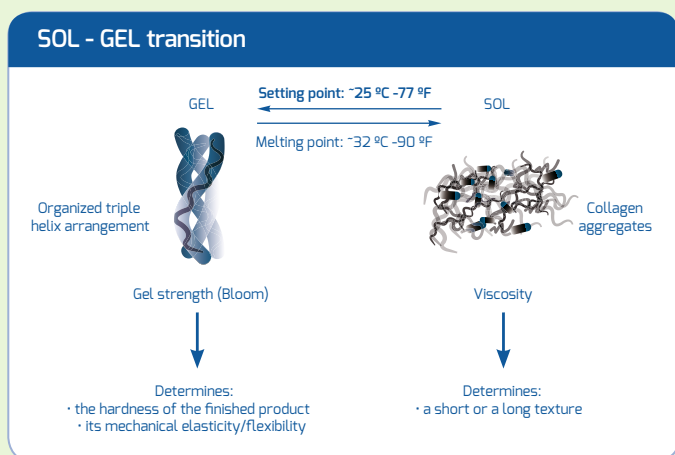
EXCELENT EXTRUDATES TEXTURE

The addition of gelatin in dry pet food and semi-moist snack & treat extrudates improves their quality and durability. It gives an enjoyable chewy hardness that can help to achieve the teeth cleaning functionality in dental care products.

FUNCTIONALITY OF GELATIN

Gelatin is a hydrocolloid with a high molecular weight of about 300.000 Da – characterized by a thermos-reversible gelling power. The gelatin-based formulation gels when cooled and liquefies when reheated. This sol-gel transition occurs rapidly and can be repeated without significant changes in characteristics.

THERMO-REVERSIBLE GELLING PROPERTIES OF GELATIN



ORGIN OF GELATIN

Gelatin is a protein polymer obtained from the irreversible hydrolyzation of collagen tissue. Collagen is a long, fibrous protein with a structural function in animals. Tough bundles of collagen are a major component of the extracellular matrix that support most tissues. Sonac gelatin is derived from pork bones selected at certified slaughter houses.

SONAC GELATIN

Gelatine	Mesh	Bloom*
Porcine	8-100	50-300

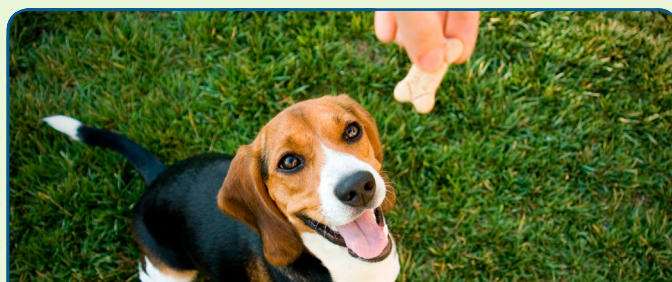
*in 12,5% solution

Sonac is a leading manufacturer of reliable ingredients of animal origin. With an active R&D program, reliable processes and sustainable end products Sonac continuously adjusts to market needs. A good geographical spread of locations and a broad portfolio of fats, proteins, minerals and specialties make Sonac a trusted partner for many international producers in food, pet food, feed and fertilizers, worldwide. Sonac is part of Darling Ingredients.

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KEY BENEFITS OF GELATIN

- Increases durability & improves texture of extrudates
- Used as a starch replacer and efficient binder
- Enriches formula with nutritious, highly digestible protein
- Low caloric value
- Gives satiety feel (excellent for weight control diets)
- Natural ingredient – clean labeling

NUTRITIOUS BINDER

Gelatin is not only an excellent option for improving texture of extrudates but also a protein source that is derived from animal collagen. It contains more than 83% protein, less than <12% water and less than 2% minerals. It is a fully digestible ingredient characterized by low caloric value (<4 kcal/g). It contains 18 different amino acids. It is particularly rich in glycine, proline and hydroxyproline, which together represent almost 50% of the composition of the molecule.

ENHANCED SATIETY EFFECT

Obesity and obesity related health disorders are increasing in Pets. Less active lifestyle of dogs and cats require reduced energy content in their diets. The composition of gelatin and water binding capacity provides satiety effects and perfectly fits in weight control kibble formulations as well as dietetic snacks.



CONCENTRATED BINDER

Gelatin is a protein source designed to add value to pet food kibbles, snacks and treats. It aids formulators with protein enrichment and reformulation goals. Gelatin helps to increase the durability and hardness of kibbles when reducing the inclusion of starch. It improves binding, durability and texture of extrudates. Whatever you want to achieve: a perfect texture, add functionality, or develop healthier kibbles we are committed to help you with optimizing formulations to achieve the best results.



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