

# Gelatins for the Food Industry



## Versatile and Unique

With natural versatility, the gelatins that Nitta produce have unique characteristics that make them especially useful as a gelling agent, binder, emulsifier, or thickener. The melt-in-your-mouth characteristics and the ability to form thermo-reversible gels are two of the most desirable properties.

## Natural and Fat-Free

Our gelatin products have numerous and varied applications in the Food, Health and Nutritional industries. As a natural and fat-

free ingredient that is both high in protein and virtually calorie free, gelatin is invaluable in the processing of these and many more food products.

## Over 85 Years of Experience



At Nitta Gelatin, we are fully committed to meeting our customer's needs. Our commitment is supported by the knowledge, experience and dedication of our people, working under exacting quality control testing procedures. Nitta Gelatin is well equipped to supply many different grades of gelatins for different uses.



## Common Gelatin Applications

Gelatin functions as a gelling agent, stabilizer, water-binder, thickener, emulsifier and whipping agent in the following applications:

### ■ Confectionary

gummy candy, fruit snacks, wine gums, marshmallows, candy corn, circus peanuts, mints, nougat, and gelatin-based desserts.

### ■ Dairy

low-fat spreads, sour cream, cottage cheese, yogurts, ice cream, mousse, flans, cheese and specialty desserts.



### ■ Meat

luncheon meats, hams, coatings, glazes, canned meats, aspics, and pates.

### ■ Bakery

glazes, icings, frozen desserts, and marshmallow fillings.

### ■ Sauces

soups, gravies, and seasonings.

### ■ Juice, Wine & Beer Making

used as a clarifying agent.

Below is a chart demonstrating the different grades of our gelatins in some common applications.

Application	Pork Skin Gelatin	Beef Bone Gelatin	Fish Gelatin
Gummy	250 bloom 7 mesh	250 bloom 10 mesh	250 bloom 6 mesh
Marshmallow	250 bloom 40 mesh	250 bloom 10 mesh	250 bloom 6 mesh
Yogurt	250 bloom 40 mesh	150-250 bloom 10 or 48 mesh	200-250 bloom 6 mesh
Dessert	250 bloom 40 mesh	150-250 bloom 10 or 48 mesh	200-250 bloom 6 mesh
Low Fat Spreads	250 bloom 40 mesh	200-250 bloom 10 or 48 mesh	200-250 bloom 6 mesh
Meat	225-275 bloom 40 mesh	200-250 bloom 10 or 48 mesh	200-250 bloom 6 mesh



 **Nitta Gelatin NA, Inc.**