



An Ideal Delivery System

The gelatin that Nitta produces has unique characteristics that make it especially useful as a film-forming agent for encapsulation of liquids and powders. Gelatin capsules offer the unique advantages of dosage accuracy, ease of swallowing, and appearance. In addition to hard and soft capsules, gelatin's unique physical properties allow for the coating and binding of the dry components in tablets. Having no toxicity, and the ability to be easily absorbed by the body, gelatin is an ideal substance to use in medicinal and nutritional preparations. Gelatin is the excipient of choice to provide an effective delivery system.

A Choice Nutritional Supplement

As the hydrolyzed form of gelatin, collagen is a highly purified protein that can be easily absorbed in the human body. It is used as an ingredient for nutritional supplements such as protein bars and drinks, weight



loss, beauty products, and overall body health. This product is easily soluble in hot and cold liquids. It is also perfect where traditional gelling ability is not required. Nitta's product is a Type I collagen, which is the primary protein in the human body.

Natural and Fat Free

Our gelatin products have numerous and varied applications in the Food, Health and Nutritional industries. Gelatin is a natural and fat-free ingredient that is both high in protein and virtually calorie free. It is invaluable in the processing of these and many other health 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 who work under exacting quality control testing procedures. Nitta Gelatin is well equipped to supply many grades of gelatin for different uses.

Gelatin Compatibility Chart for COMMON APPLICATIONS

Application	Pork Skin Gelatin	Beef Bone Gelatin	Fish Gelatin
Soft Capsule	175-200 bloom 7 mesh	150-200 bloom 8 mesh	230 bloom 6 mesh
2 Piece Hard Capsule	250+ bloom 7 mesh	200-250 bloom 8 mesh	250 bloom 6 mesh
Tablet Coating	175-200 bloom 7 mesh	150-200 bloom 8 mesh	230 bloom 6 mesh
Tablet Binding	100-150 bloom 40 mesh	100-150 bloom 48 mesh	200 bloom 60 mesh
Micro Encapsulation	275 bloom 7 mesh	200-250 bloom 8 mesh	250 bloom 6 mesh



NUTRITIONAL PROFILE Per 100g Nutritional Facts

Water	11.3	g
Protein	87.6	g
Fat	0.3	g
Carbohydrate	0.0	g
Ash	0.5	g

AMINO ACID PROFILE

	Pork Skin (Type A)	Beef Bone (Type B)	Fish Gelatin (Type A)
Glycine	330.0	335.3	341.0
Alanine	111.7	116.6	120.0
Valine	25.9	21.9	19.2
Leucine	24.0	24.3	21.4
Isoleucine	9.5	10.8	9.2
Serine	34.7	32.8	34.8
Threonine	17.9	18.3	30.2
Aspartic Acid	45.8	46.7	42.7
Glutamic Acid	72.1	72.6	57.1
Cysteine	0.0	0.0	0.0
Methionine	3.6	3.9	9.6
Lysine	26.6	27.6	26.9
Hydroxylysine	6.4	4.3	5.9
Arginine	49.0	48.0	54.1
Histidine	4.0	4.2	4.4
Phenylalanine	13.6	14.0	14.4
Tyrosine	2.6	1.2	2.4
Tryptophan	0.0	0.0	0.0
Proline	131.9	124.2	132.7
Hydroxyproline	90.7	93.3	74.0
	1,000.0	1,000.0	1,000.0



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