

## VYSE GELATIN PRODUCT GUIDE

### GELATIN OFFERINGS:

**Bovine Hide Gelatin**

100-250 Bloom, 8-80 Mesh

**Bovine Bone Gelatin**

100-250 Blom, 8-40 Mesh

**Bovine Hide/Bone Blend Gelatin**

150, 225, 250, or 275 Blooms  
30 or 40 Mesh

**Porcine Skin, Bone, or Skin/Bone  
Blend Gelatin**

100-250, 30-100 Mesh

### GELATIN HYDROLYSATES:

**Bovine Hide Hydrolysate, Type B**

Spec #BH-000-070-F-G

**Bovine Bone Hydrolysate, Type B**

Spec #BB-000-070-F-G

**Bovine Hydrolysate, Type B**

Spec #B-000-070-F-G

**Porcine Hydrolysate, Type A**

Spec # P-000-070-F-G

### GELATIN VS. GELATIN HYDROLYSATE - WHAT'S THE DIFFERENCE?

**Vyse Gelatin LLC.**, specializes in gelatin and gelatin hydrolysate ingredients. Both gelatin and gelatin hydrolysates (also called "collagen peptides") are natural proteins, created from native collagen.

Native collagen is a large protein molecule which can be extracted from connective tissues including hide and bone. Gelatin is manufactured through the partial hydrolysis, or breakdown, of native collagen using temperature and pH adjustments. Gelatin is known for its unique texturing properties, including gelling, foaming, film-forming, and water-binding. These texturing properties make gelatin the "go-to" ingredient for many food and pharmaceutical applications, including gummies, hard and soft capsules, and gelled desserts.

Gelatin hydrolysates are created with the help of enzymes, which break down the protein molecules into even smaller pieces. Due to this additional hydrolysis, gelatin hydrolysates lack the gelling, foaming, film-forming and water-binding capabilities of standard gelatin, and are highly soluble in aqueous solutions. Superior solubility make gelatin hydrolysates a great choice for beverage applications, dietary supplements and more.

In addition, there is a growing body of scientific evidence supporting the bioavailability and bioactivity of gelatin hydrolysates, which may contribute to benefits related to human skin, bone and joint health.

### COMPOSITION & CHARACTERISTICS

Gelatin and gelatin hydrolysates both contain over 85% protein by weight, and 8 of the 9 essential amino acids. Our gelatin and gelatin hydrolysate ingredients are always free from any additives or preservatives.

**VYSE GELATIN**  
a Nitta Gelatin Company

5010 North Rose Street

Schiller Park, Illinois 60176

Email: [sales@vyse.com](mailto:sales@vyse.com), Phone:

847.678.4780, Fax: 847.678.0329

[www.vyse.com](http://www.vyse.com) or [www.nitta-gelatin.com](http://www.nitta-gelatin.com)