



Experts on Gelatin and Collagen



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Why you choose Foodmate?

High Quality

Super strict quality control system in our factory & complying with USP/NF standard
Traceable system from raw material to finished products, which absolutely adhere to International Food and Pharmaceutical Standard

Solution Provider

Tailor-made solution based on specific application, helping customer find the right product & save cost

Timely Delivery

3 warehouses at main Chinese sea ports to guarantee fast delivery

Reliable Supply Chain

Regular review to each our qualified & verified suppliers

Sustainable Development

Mature sewage disposal technology to meet Chinese Government Environment Protection Policy



www.foodmategelatin.com

Company Profiles

FOODMATE is a leading manufacturer and exporter of Gelatin, Collagen and Functional Animal Protein in China. With long-term technology innovation, we supply tailor-made solutions for customers to meet their requirements and thus help them achieve their success. Loyal mates as we are.

Our Mission

Assist our customers to select the most suitable gelatin and collagen for their specific application. Enable customers to gain competitive forces in global market.

Our Vision

- Promote industry transformation
- Integrate global market information
- Serve customers all over the world



Find your solutions of gelatin and collagen in *FOODMATE*

Food Grade gelatin can work as a gelling agent, stabilizer, binder, emulsifier, film former, foaming agent and carrier, so it can be widely used in gummy, chewy candies, marshmallows, desserts, yogurt, ice-cream, cake glazing and fillings, bread spreads, meat products and many more.

| Gelatin in Confectionery | | | | |
|--------------------------|----------------------|-----------------------------|------|---------------------|
| Product | Gel Strength (Bloom) | Viscosity (mPa.s 6.67% 60°) | Type | Gelatin Content (%) |
| Gummy | ≥200 | Medium/Low | A/B | 6-10 |
| Marshmallow | ≥200 | Medium/High | A/B | 3-6 |
| Chewy candy | 120-200 | Medium/Low | A/B | 0.5-3 |

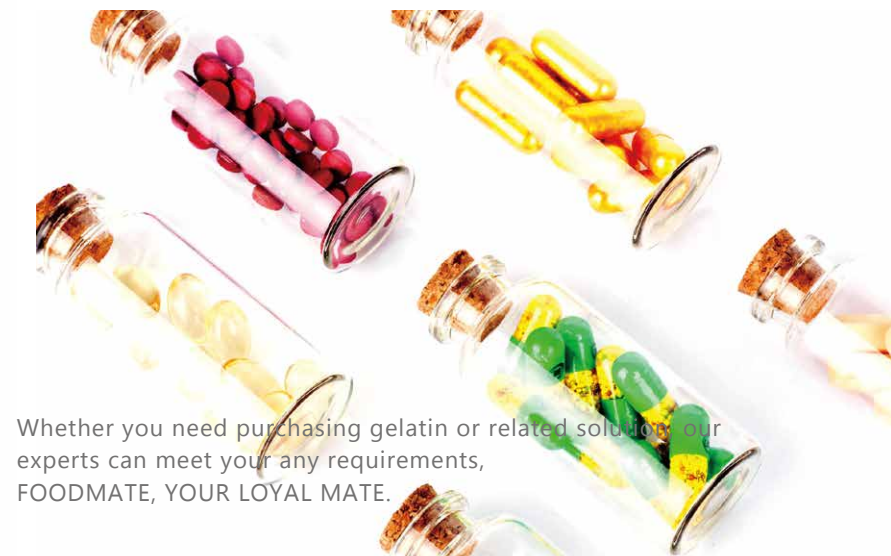
| Gelatin in Dairy Products | | | | |
|---------------------------|----------------------|-----------------------------|------|---------------------|
| Product | Gel Strength (Bloom) | Viscosity (mPa.s 6.67% 60°) | Type | Gelatin Content (%) |
| Pudding | 200-260 | Medium/High | A/B | 0.2-2 |
| Desserts | 200-280 | Medium/High | A/B | 0.2-2 |
| Ice-cream | 120-260 | Medium/High | A/B | 0.2-1 |



Pharma. Grade gelatin meets all the regulations and standards of both major pharmaceuticals companies and Chinese Pharmacopoeia, so it can be widely used in softgel capsules, hard capsules and tablets etc.

| Gelatin in Softgel Capsules | | | | | |
|-----------------------------|----------------------|-------------------|------|-----------------|-------|
| Ingredients | Gel Strength (Bloom) | Viscosity (mPa.s) | Type | Transmission(%) | |
| | | | | 450nm | 620nm |
| Oil Phase | 120-180 | 3.0-4.3 | A/B | ≥50 | ≥70 |
| Suspension Phase | 160-190 | 3.5-4.3 | A/B | ≥50 | ≥70 |
| High Density Phase | 150-180 | 3.3-4.3 | A/B | ≥50 | ≥70 |

| Gelatin in Hard Capsules and Tablets | | | | | |
|--------------------------------------|----------------------|-------------------|------|-----------------|-------|
| Product | Gel Strength (Bloom) | Viscosity (mPa.s) | Type | Transmission(%) | |
| | | | | 450nm | 620nm |
| Hard Capsules | 200-260 | 4.0-5.0 | A/B | ≥70 | ≥90 |
| Tablets | 190-210 | 2.4-3.4 | A/B | ≥50 | ≥70 |



Whether you need purchasing gelatin or related solutions, our experts can meet your any requirements, FOODMATE, YOUR LOYAL MATE.

Collagen helps to give strength to various structures of the body and also protects structures like the skin by preventing absorption and spreading of pathogenic substances, environmental toxins, micro - organisms and cancerous cells. Collagen protein is the cement that holds everything together.

| Collagen | |
|------------------|----------------------------------|
| Categories | Details |
| Sources | Bovine skin / Bovine bone / Fish |
| Particle Size | Powder / Granular |
| Molecular Weight | 500-10000 |
| Application | Cosmetics / Nutrition |

