



Food gelatin is completely compatible nutrition product and applied either in home cookery or in different industrial fields:

- in confectionery as jelling agent responsible for gelatinization and form creation of chewy candies, pastille, fruit marmalade, zephyr, caramel, marshmallow, creams for cakes, dessert dishes, cakes, mousses, puddings, jelly;
- in dairy industry as emulsifier, stabilizer and froth former with neutral taste for production of different cream based emulsions, curd desserts, ice-cream, yoghurts, dessert cheeses;
- in meat- and fish-processing field as stabilizer, flavor and color density enhancer as well as protecting cover for sausage and meat products; jelled meat and fish, jelly-stocks, souse loaf, pates, canned fish and meat;
- in beverage industry for precipitation and clarification (fining) of wine and fruit juices.

Pharmaceutical gelatin is applied for production of soft capsules, tablets and pills as plasma-substituting medicine and protects medicaments from harmful influence of the air and light. Thanks to its good compatibility with human tissue gelatin is injected in the spongiform when curing traumas and into the solution as substitute for blood plasma. Gelatin is used as well as constituent for medications having anti hemorrhagic effect, assisting for angenesis.

Technical gelatin is destined for use in polygraphic and consumer industry for manufacturing of security papers, photo paper, textile processing. Technical gelatin is widely used for clearing of colored metals (zink and cadmium) in electrowinning process; foam-forming and connecting gelatin characteristics are used in matchmaking as well as in production of paintball balls capsules.