

> Applications

A = acid type gelatin
 B = alkaline type gelatin
 CP = in commercial product

	Function	Bloom	Type*	Viscosity	Dosage (in CP)
Confectionery					
Gelatin gums	<ul style="list-style-type: none"> • gelling agent • texture • elasticity 	180-260	A/B	low-medium	6 - 10 %
Wine gums (gelatin + starch)	<ul style="list-style-type: none"> • gelling agent • texture • elasticity 	100-180	A/B	low-medium	2 - 6 %
Chewable sweets (fruit chews, toffees)	<ul style="list-style-type: none"> • aeration • chewability 	100-150	A/B	medium-high	0.5 - 3 %
Marshmallows (deposited or extruded)	<ul style="list-style-type: none"> • aeration • stabilisation • gelling agent 	200-260	A/B	medium-high	2 - 5 %
Nougat	<ul style="list-style-type: none"> • chewability 	100-150	A/B	medium-high	0.2 - 1.5 %
Liquorice	<ul style="list-style-type: none"> • gelling agent • texture • elasticity 	120-220	A/B	low-medium	3 - 8 %
Coating (chewing gum - dragees)	<ul style="list-style-type: none"> • film forming • binding 	120-150	B	high	0.2 - 1 %
Dairy and Desserts					
Gelatin Dessert	<ul style="list-style-type: none"> • gelling agent • texture 	180-260	A/B	medium-high	1.5 - 3 %
Yoghurt	<ul style="list-style-type: none"> • prevents syneresis • texture • thickening • gelling agent 	200-250	A/B	medium-high	0.2 - 1 %
Aerated desserts (mousse types)	<ul style="list-style-type: none"> • stabilisation • texture • aeration 	180-240	A/B	medium-high	0.3 - 2 %

	Function	Bloom	Type*	Viscosity	Dosage (in CP)
Dairy and Desserts					
Puddings and Creams	<ul style="list-style-type: none"> • texture • thickening / gelling agent 	200-240	A/B	medium-high	0.2 - 2 %
Soft and melted cheese	<ul style="list-style-type: none"> • texture • stabilisation 	180-240	A/B	medium-high	0.1 - 0.3 %
Ice Creams	<ul style="list-style-type: none"> • texture • stabilisation 	100-200	A/B	low-medium	0.2 - 1.0 %
Icings	<ul style="list-style-type: none"> • thickening / gelling agent 	220-280	A/B	medium-high	0.5 - 1.0 %
Meat and Fish					
Hams	<ul style="list-style-type: none"> • meat binding 	200-250	A/B	medium	Q.S.
Aspics	<ul style="list-style-type: none"> • gelling agent • texture 	150-280	A/B	medium-high	3.5 - 18 %
Canned meat	<ul style="list-style-type: none"> • texture 	250-280	A/B	medium-high	1.5 - 3 %
Corned beef	<ul style="list-style-type: none"> • meat binding 	250-280	A/B	medium-high	1.5 - 3 %
Pies (pâtés)	<ul style="list-style-type: none"> • Covering • Stabilisation 	180-250	A/B	medium-high	1.5 - 3 %
Frozen cooked meat	<ul style="list-style-type: none"> • Meat binding 	200-240	B	medium-high	0.5 - 3 %
Low fat spreads					
	<ul style="list-style-type: none"> • stabilisation of emulsion • texture / feeling in the mouth 	130-280	A/B	high	0.3 - 2.0 %
Wine and Juice fining					
	<ul style="list-style-type: none"> • clarification 	80-120	A/B	low-medium	5 - 15 g/hl