

# Get more value from your gelatin and collagen



Gelatin and hydrolyzed collagen are used in a very wide range of applications in the food and pharmaceutical industries. Whether used as gelling agents, emulsifiers, thickeners or stabilizers, they are in demand.

Enzymes can be used in several different stages of gelatin and hydrolyzed collagen production, always offering unique advantages — from cutting processing time to creating higher-quality and more valuable final products. Harvest new value from your animal co-products by using enzymes to produce gelatin and collagen. Enzymes provide clear benefits in the bone cleaning, soaking and liming stages of gelatin and collagen production compared to the traditional chemical process.

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## Benefits

### **Reduce time and cost; increase capacity**

By using enzymes in the production of gelatin and collagen, you can significantly reduce soaking and liming times — by up to 80%. Saving production time translates into lower production costs as well as increased capacity. So whether you want to boost your bottom line by trimming expenses or beef up your top line by reaching even more customers with even more product, enzymes can give you a competitive edge.

### **Maximize yield and quality of your product**

Raw material quality is key to gelatin and collagen. Since the enzymatic process cleans raw material more thoroughly and offers better process control, you're ensured superior quality. Enzymes also increase your yield by penetrating raw materials more deeply and efficiently. Such products have better gelling properties and low ash content and contain amino acids and peptides sought for human health, making them attractive for pharmaceutical and nutritional use.

### **Improve your process**

Producing gelatin and collagen requires a number of steps and strict protocols, and an enzymatic process fits well into a value- and quality-driven production environment. Novozymes helps you in every step of the way. We'll recommend the optimal combination and dosage of enzymes for your particular product and process, help you operate at maximum efficiency, produce minimum waste, and unlock every bit of value.

# Partner to improve gelatin and hydrolyzed collagen production

Novozymes works with you to ensure enzymes make your business better:

## Differentiate

### Understanding market demands

Animal-derived co-products are rich in functional properties that are in high demand in several industries globally. By working with Novozymes' experts, you can unlock the value within these process streams and win in the marketplace.

## Optimize

### Optimizing your product with enzymes

Enzyme technology has unique and versatile functional benefits. Through experimentation, we select the optimal balance and dosage of enzymes for your gelatin production. The enzymes that can boost your processing performance are Alcalase®, Flavourzyme®, Neutrase® and Novo-Pro® D.

## Expand

### Winning customers and sales

Novozymes helps you meet your production and launch goals with a partnership mentality. You have access to a wealth of expertise, from labeling and regulatory to technical services, supply chain and commercial account management. Together we ensure that your gelatin and hydrolyzed collagen products are a commercial success.

### Get ahead

Staying ahead of the dynamic food and beverage market requires the best technology and expertise to become even more flexible, efficient and profitable. With our solutions and know-how, Novozymes can support you on that journey. Let's transform the quality and sustainability of your business together.

### It's the quality that counts

Novozymes provides safe production strains, assessed and approved raw materials – under strict, controlled processes that have full traceability. We are your expert when it comes to monitoring, understanding and complying with local and global food legislation, and we continue to pursue key international food safety and quality certifications – so you and your customers can feel confident.



### About Novozymes

Novozymes is the world leader in biological solutions. Together with customers, partners and the global community, we improve industrial performance while preserving the planet's resources and helping build better lives. As the world's largest provider of enzyme and microbial technologies, our bioinnovation enables higher agricultural yields, low-temperature washing, energy-efficient production, renewable fuel and many other benefits that we rely on today and in the future. We call it Rethink Tomorrow.

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