

2 minutes application break

Gelatine



Facts

Origin Unknown

Dates back Ancient civilizations

Ingredients Gelatine is derived from collagen, a protein found in animal tissues

A gelling agent in food and non-food products.

MixSing Vortex



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,000 cP
Accessories	Table
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Gelatine is a protein derived from collagen, a natural component of animal bones, skin, and connective tissue. It is used as a gelling agent in various food products such as jelly, ice cream, and marshmallows and in non-food products such as cosmetics, pharmaceuticals, and photographic film.

The use of gelatine can be traced back to ancient civilizations. The ancient Egyptians, for example, used gelatine as a binding agent in making bread. In medieval Europe, the gelatine was used to make a sweet dish called "jelly," made from the boiled bones of cattle.

The commercial production of gelatine began in the late 18th century in Europe. Extracting gelatine from animal bones, skin, and connective tissue was labour-intensive and time-consuming. The introduction of new technologies, such as steam-powered equipment and improved separation methods, made the extraction of gelatine more efficient and cost-effective.

During the 19th century, gelatine became more widely used in the food industry, particularly in producing jellies and candies. In addition, the pharmaceutical and photographic industries also started using gelatine.

In the 20th century, gelatine production further increased with the advent of new technologies, such as acid hydrolysis, which made the extraction process faster, more efficient, and more cost-effective.

This led to gelatine becoming widely used in various food and non-food products. In recent years, there has been a growing trend towards using more natural and organic ingredients in food production and a renewed interest in traditional methods of gelatine extraction. Additionally, there is an increasing demand for gelatine alternatives such as agar, carrageenan, and pectin derived from plant sources.