



# ABALONE GELATIN

Transforming Life





## Gelatin – A real all rounder



# MEAT INDUSTRY INCONCEIVABLE WITHOUT GELATIN

Gelatin is a multi-talented ingredient. Its gelling, stabilizing, emulsifying, texturizing and binding functionalities are complemented by numerous characteristics that make it irreplaceable in the meat processing industry.

Gelatin is used to improve presentation, conservation, texture as well as the protein content in a number of meat recipes such as: cooked pressed ham, cooked shoulder, canned meat products, meat emulsions, jellies and aspics.

### **A natural protein**

Gelatin is obtained through partial hydrolysis of collagen contained in animal skins and bones. It is a natural protein food typically consisting of 85% protein, 13% water and 2% minerals with a calorific value of 370 kcal per 100g.

### **Nutritional Value**

Gelatin is a fully digestible protein with a calorific value of 4 kcal/g. It contains 18 different amino-acids, including 8 of the 9 essential amino-acids that are essential to our body. Only tryptophan is missing. It is particularly rich in glycine, proline and hydroxyproline, which, together, represent almost 50% of the composition of the molecule

### **Clean label ingredient**

Gelatin is a food ingredient and not a food additive with an E-Number. Today's consumers are more and more conscious about the components used in their daily products. The request for so-called "clean labelling" is growing. Gelatin as a natural foodstuff meets this demand perfectly.



Unique Ingredient  
Unique Properties



## GELATIN – A MULTIFUNCTIONAL PROTEIN

### Texturizing

When incorporated in jellies or aspics, gelatin gives brightness and transparency and improves presentation.

### Increases protein content

The addition of gelatin and into meat products can enhance the nutritional value of the final product. A pure protein, gelatin/ hydrolyzed gelatin has a unique composition of amino acids bringing increased protein content.

### Binding

Gelatin swells, binding 5-10 times its weight of water and gels. This property is particularly important to improve presentation and slicing for example, and to give firmness to the final product.

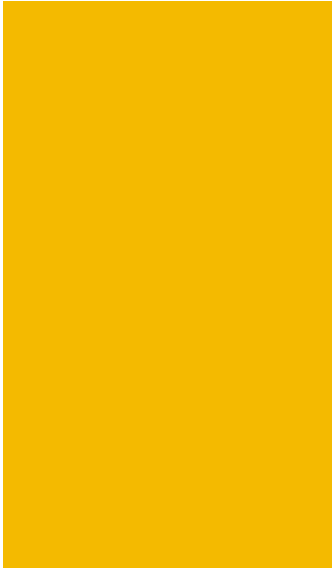
### Emulsification & stabilization

Due to their high fat and water content, meat products present particular stabilization problems. Gelatin is an excellent agent to achieve a better water bond, to stabilize the emulsion and thus to obtain a homogeneous and stable structure.

# GELATIN IN MEAT APPLICATIONS







#### **Cooked pressed ham & cooked shoulder**

Gelatin is used to bind meat where the rind and excess fat have been trimmed. Gelatin is added to the ham during preparation, when the bone has been removed. The gelatin powder absorbs moisture from the meat during the cooking process and then forms a film which seals the meat after cooling. The gelatin gels the liquid which exudes during cooking, holding it in and around the ham. This added gelatin stiffens the jelly obtained directly from the connective tissue to give an attractive presentation, while binding the ham together for improved slicing.



#### **Canned meat products**

The high gel strength (200 - 250 Bloom) of Gelatin is used to gel the juice loss from meat products during cooking and pasteurization. Due to sterilization temperatures being relatively high, gelatin gel strength and viscosity losses are taken into account as they are dependent on thermal treatment duration.



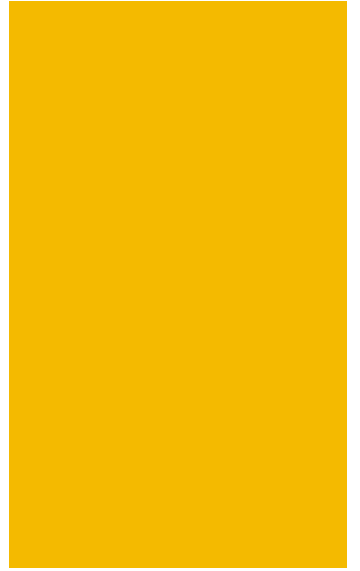
### **Meat emulsions**

Meat emulsions can face stabilization problems due to their high fat and water content. Gelatin is used to achieve water binding, creating stabilized emulsion and a homogeneous batch texture. The gelatin content is adjusted according to the presence of other binding agents and local regulations.



### **Decorative Jellies**

Alone or in association with carrageenans, Gelatin is used to prepare jellies that are widely employed for coating and decorating hams, patés and other meat based products.



# GELATIN IN THE MEAT PROCESSING INDUSTRY

## Meat products without gelatin ? This is hard to imagine

Bovine or pig skin gelatins are used to prepare meat-based products. The table below describes the most appropriate gelatins to be used.

	Gel strength (Bloom)	Viscosity	Other characteristics	Gelatin Content %
Cooked pressed ham Cooked shoulder	200 - 250	High medium	Color, clarity	1 - 2
Canned meat products	200 - 250	High medium	Color	2 - 5
Meat emulsions	200 - 250	High medium		0.5 - 3
Decorative jellies	200 - 250	High medium	Color, clarity	3 - 15
Sausages	75	High medium		1.0 – 1.5



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