

EXCELLENT DISSOLUTION

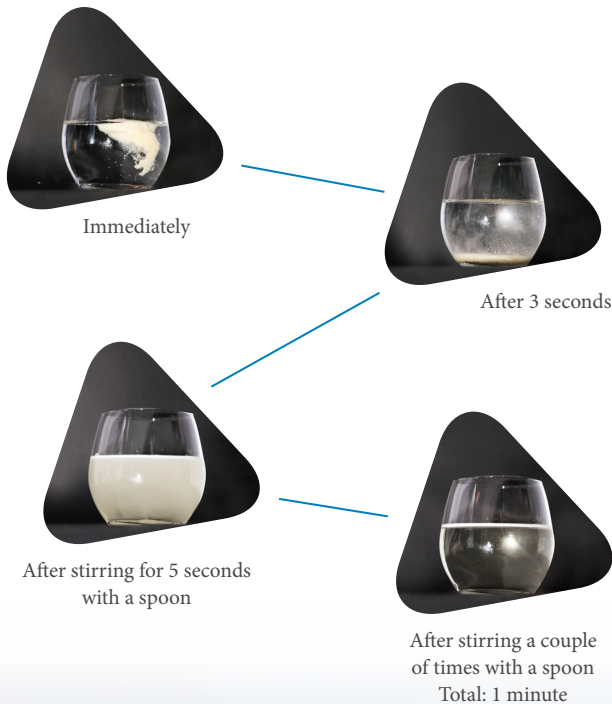
Neutral odor & flavor

Fast dissolution for the fast-growing market & risk-free formulations

As the collagen market grows, product formulations become more sophisticated. Food formulators and scientists are looking for collagen ingredients that meet the nutritional requirements as well as the technical advantages. As the most popular delivery format of collagen is powder, due to its convenience and easy incorporation in both beverages and food, fast dissolution is a crucial feature that collagen ingredients must possess.

To respond to increasing demands of the market, including the need for fast dissolution, PB Leiner has recently launched the SOLUGEL[®] Dissolution Series. SOLUGEL[®] Dissolution Series consist of agglomerated collagen peptides that are produced from high-quality bovine and porcine materials, resulting in better wettability, dispersibility and solubility.

The dissolution series are quick and easy to dissolve, saving time and leaving no lumps in your end applications. What's more, these free-flowing agglomerated powder are dust-free and easy to handle in production.



Clean label, neutral odor and flavor to meet your customer needs



Nowadays, consumers are increasingly focusing on products with “natural” and “clean label” claims. This results in difficulties in terms of product formulation, especially when it comes to the minimization of ingredients used in the recipes, among other challenges.

The SOLUGEL® Dissolution Series are completely neutral with regard to both odor and flavor. The collagen peptides can easily be formulated into any recipes with a very limited impact on the smell and taste, therefore contributing to your clean label innovations by reducing the use of aroma and flavor ingredients. For example, our bioactive SOLUGEL® collagen peptides can be consumed directly after dissolving in pure water without adding any flavors.

Moreover, our collagen is a natural, E-number free ingredient, free of hormones, antibiotics, synthetic drugs, antimicrobial substances and other artificial ingredients, which additionally contributes to consumer focus on “natural” and “clean” products. The excellent organoleptic performance, in addition to its great nutritional value, makes SOLUGEL® the perfect ingredient for your innovative formulations of healthy products while contributing to the consumer trends.

Raw Material

Product portfolio

Powder characteristics

Bovine

SOLUGEL®

Agglomerated and fine powder

Fish

SOLUGEL®

Agglomerated and fine powder

PB Leiner offers you different products under the SOLUGEL® Dissolution Series, which are customized to your application needs. Your account manager will remain your primary point of contact to check the availability in your region.



EMEA & Africa
Marius Duchéstraat 260
1800 Vilvoorde - Belgium
+ 32 2 255 62 21

www.pbleiner.com - info@pbleiner.com



LATAM & Oceania
Parque Industrial Sauce Viejo
Ruta 11 Km 455
(CP 3017) Sauce Viejo - Santa Fe
Argentina
+54 342 450 11 01

North America
7001 North Brady Street,
Davenport,
Iowa 52806 - USA
+1 563 386 8040

Asia
Room503, NO.329,
TianYao Qiao Road,
XuHui District, Shanghai,
China
+ 86 21 64360106

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