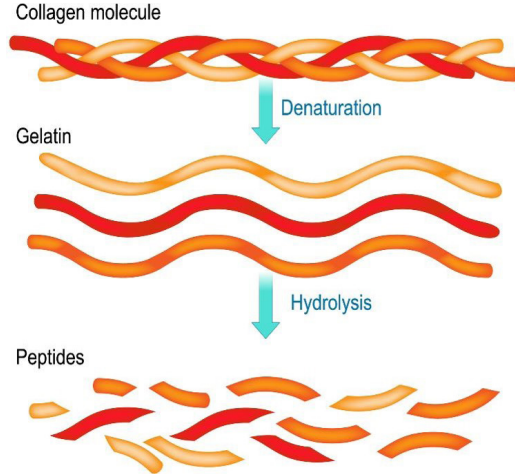


GELATIN

... typically has a **higher** molecular weight

... is **warm/cold** water soluble

... has **functional properties** such as gelling, water binding, emulsifying, etc.



COLLAGEN PEPTIDES

... typically have a **lower** molecular weight

... are a **highly digestible** protein

... are **cold** water soluble

... have little to **no gelling properties** and **low viscosity**