

# Benefits of gelatin versus other hydrocolloids



## Other hydrocolloids

- E-number or unfamiliar name, often carbohydrate-based
- Can stick to your teeth, not melting around body temperature
- Cannot combine the texture, elasticity and transparency at the same time
- Often specific physico-chemical conditions are needed, addition of salts

## Gelatin

- 100% natural\*, pure protein, clean label food ingredient
- Highly digestible
- Free from sugar, fat, cholesterol, carbohydrates and gluten
- Melts in mouth, excellent flavor release
- Unique texture, elasticity and clarity
- Ease of use in pH-range of food without addition of other ingredients

\*When we use the word “natural”, we find it important that you know what you can expect of us. [Read more.](#)