



**Asian Gelatin**  
INDUSTRIES (AGI)



## Product Catalogue

Gelatin is a protein of natural origin. It usually consists of protein (85%), water (13%), and mineral substance (2%). Being rich in 18 various types of amino acid that are necessary for human body with only exception of tryptophan. Gelatin is regarded as a nutritious food by numerous official institutions.

Gelatin is the most widely used hydrocolloid which also being frequently compounded with other water soluble ingredients to produce foods. According to the different raw materials used and the property of the final product, gelatin production processes can be divided into acid method and base method.

The source of raw materials is mainly Halal bovine hide / cow buffalo. Gelatin has functional properties such as gelling, film forming, heat reversibility, emulsifying, foaming etc. and the main quality indications are bloom strength, viscosity,



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# PHARMA GRADE

## HARD CAPSULE

Mainly made of gelatin with high requirements on its physical & chemical properties. We are capable of accomodating our customers' specific gelatin needs with products of various parameters. By stricly controlling the transparency & microorganisms, our products have excellent disintegration & fludity with smooth and beautiful appearance.

**Product Name:** AG GelCap Hard<sup>®</sup>  
**Recommended Bloom Range**  
(200-230 8 to 20 MESH)

## SOFT CAPSULE

Mainly made of gelatin or compound with gelatin & other ingredients such as glycerin or suitable pharmaceutical excipients. We offer a variety of gelatin portfolio to meet soft capsules needs of clients in pharmaceuticals, nutraceuticals and other industries.

**Product Name:** AG GelCap Soft<sup>®</sup>  
**Recommended Bloom Range**  
(160-220 8 to 20 MESH)





# PHARMA GRADE

**Product Name:** AG Gel Syrup  
**Recommended Bloom Range**  
(100-150)  
(20 to 30) **MESH**



## TABLETS

**Product Name:** AG Gel Soft  
**Recommended Bloom Range**  
(160-220)  
(16 to 30) **MESH**



## SYRUPS

**Product Name:** AG Gel Tab  
**Recommended Bloom Range**  
(120-160)  
(20 to 30) **MESH**

## SOFT GUMMIES







# CONFECTIONERY

Gelatin is one of the most important ingredients in the confectionery industry. Gelatin is high water absorbent and maintains a stable structure of the product. When gelatin particles dissolved in water, the internal molecules form a network structure which locks water and sugar so that the candy remains relatively stable. In comparison to starch and agar, gelatin is more tenacious, elastic and transparent. Gelatin can be used in making QQ gummies, marshmallow, nougat, fruit jelly and other products. Gelatin jelly pudding has elastic and soft taste, bright and smooth appearance and transparent texture.

Product Name:

AG GummyGel

Recommended range from  
120-240 Bloom





# MILK PRODUCTS

Gelatin is an ideal partner of milk. It is often used in the production of formula milk, aerated milk products, low-fat milk etc. Gelatin can be used as a fat substitute, and the use of gelatin and polysaccharides bring out dairy product's best taste and texture, so as to maximize their functional properties. Widely used in yogurt, processed cheese and cream, gelatin plays the role of anti-whey precipitation, emulsifier, stabilizer and milk foaming control.



**Product Name:**  
**AG Creamgel**  
**Recommended Range**  
**From 160-220 Bloom**





# MEAT



As a natural food ingredient, the use of gelatin in meat improves the texture of product, boosts mouthfeel of the meat products and extend the shelf life. In addition, gelatin can also be used as emulsifier in some of the products, Gelatin used in broth, cooked burger patties, aspic sausages, canned meat to increase the protein content of these products.

**Product Name:**

**AG MeatGel**

**Recommended Range from 180-240 Bloom**





# BEVERAGE

Gelatin can be used a clarifying agent in beer, fruit wine and other fruit juices beverages and other products. It forms flocculation and precipitation with the impurities when added into beverages, the flocculent gelatin particles co-precipitates with the turbidity without and sunk to the bottom. Once filtered, it leaves minimum negative impact on taste of the drink.

**Product Name:**  
AG Filter Gel  
**Bloom Range:** 100-160







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