

## > Applications

A = acid type gelatin  
 B = alkaline type gelatin  
 CP = in commercial product

	Function	Bloom	Type*	Viscosity	Dosage (in CP)
<b>Confectionery</b>					
Gelatin gums	<ul style="list-style-type: none"> <li>gelling agent</li> <li>texture</li> <li>elasticity</li> </ul>	180-260	A/B	low-medium	6 - 10 %
Wine gums (gelatin + starch)	<ul style="list-style-type: none"> <li>gelling agent</li> <li>texture</li> <li>elasticity</li> </ul>	100-180	A/B	low-medium	2 - 6 %
Chewable sweets (fruit chews, toffees)	<ul style="list-style-type: none"> <li>aeration</li> <li>chewability</li> </ul>	100-150	A/B	medium-high	0.5 - 3 %
Marshmallows (deposited or extruded)	<ul style="list-style-type: none"> <li>aeration</li> <li>stabilisation</li> <li>gelling agent</li> </ul>	200-260	A/B	medium-high	2 - 5 %
Nougat	<ul style="list-style-type: none"> <li>chewability</li> </ul>	100-150	A/B	medium-high	0.2 - 1.5 %
Liquorice	<ul style="list-style-type: none"> <li>gelling agent</li> <li>texture</li> <li>elasticity</li> </ul>	120-220	A/B	low-medium	3 - 8 %
Coating (chewing gum - dragees)	<ul style="list-style-type: none"> <li>film forming</li> <li>binding</li> </ul>	120-150	B	high	0.2 - 1 %
<b>Dairy and Desserts</b>					
Gelatin Dessert	<ul style="list-style-type: none"> <li>gelling agent</li> <li>texture</li> </ul>	180-260	A/B	medium-high	1.5 - 3 %
Yoghurt	<ul style="list-style-type: none"> <li>prevents syneresis</li> <li>texture</li> <li>thickening</li> <li>gelling agent</li> </ul>	200-250	A/B	medium-high	0.2 - 1 %
Aerated desserts (mousse types)	<ul style="list-style-type: none"> <li>stabilisation</li> <li>texture</li> <li>aeration</li> </ul>	180-240	A/B	medium-high	0.3 - 2 %

	Function	Bloom	Type*	Viscosity	Dosage (in CP)
<b>Dairy and Desserts</b>					
Puddings and Creams	<ul style="list-style-type: none"> <li>texture</li> <li>thickening / gelling agent</li> </ul>	200-240	A/B	medium-high	0.2 - 2 %
Soft and melted cheese	<ul style="list-style-type: none"> <li>texture</li> <li>stabilisation</li> </ul>	180-240	A/B	medium-high	0.1 - 0.3 %
Ice Creams	<ul style="list-style-type: none"> <li>texture</li> <li>stabilisation</li> </ul>	100-200	A/B	low-medium	0.2 - 1.0 %
Icings	<ul style="list-style-type: none"> <li>thickening / gelling agent</li> </ul>	220-280	A/B	medium-high	0.5 - 1.0 %
<b>Meat and Fish</b>					
Hams	<ul style="list-style-type: none"> <li>meat binding</li> </ul>	200-250	A/B	medium	Q.S.
Aspics	<ul style="list-style-type: none"> <li>gelling agent</li> <li>texture</li> </ul>	150-280	A/B	medium-high	3.5 - 18 %
Canned meat	<ul style="list-style-type: none"> <li>texture</li> </ul>	250-280	A/B	medium-high	1.5 - 3 %
Corned beef	<ul style="list-style-type: none"> <li>meat binding</li> </ul>	250-280	A/B	medium-high	1.5 - 3 %
Pies (pâtés)	<ul style="list-style-type: none"> <li>Covering</li> <li>Stabilisation</li> </ul>	180-250	A/B	medium-high	1.5 - 3 %
Frozen cooked meat	<ul style="list-style-type: none"> <li>Meat binding</li> </ul>	200-240	B	medium-high	0.5 - 3 %
<b>Low fat spreads</b>					
	<ul style="list-style-type: none"> <li>stabilisation of emulsion</li> <li>texture / feeling in the mouth</li> </ul>	130-280	A/B	high	0.3 - 2.0 %
<b>Wine and Juice fining</b>					
	<ul style="list-style-type: none"> <li>clarification</li> </ul>	80-120	A/B	low-medium	5 - 15 g/hl