

Gelco gelatin applications in canned and sausage meat products

Gelatin acts as an emulsifier providing a pleasant texture and improving the appearance of final products.

In sausage products, gelatin contributes to improving the cutting of sausage products, by penetrating and filling cavities in the meat tissue, due to its gelling capacity.

In canned products, it forms a gel film on the container walls to prevent damage to the product due to impacts it may have against the container walls.

Gelatin is also used in the preparation of non-edible protective coatings for hams, bacon, sausages, etc., which may contain preservatives and antioxidants. Likewise, it is used in the preparation of aspics and to bind and absorb the juices of chicken, turkey rolls, meatloaf, etc.



Application	Bloom	Gelatin uses
Canned meats	250 - 275	Film forming
Hams and sausages	220 - 250	Avoid moisture loss and give freshness to the product.