

Applications of Gelco gelatin in the manufacture of light products

The properties of gelatin are also very useful in the manufacture of products with reduced calories and low sugar and fat content.

Gelatin makes it possible to reduce the amount of salt in meat and charcuterie products.

It can also replace part of the fat content of many light products, thanks to its ability to bind water.

It also makes it possible to replace part of the fat content of many light products, thanks to its ability to bind water.

Cheese, margarine, butter, ice cream and spreadable meat products are some of the products that benefit from the properties of gelatin in order to offer consumers food reduced in fat, without sacrificing flavor, aroma and the appetizing appearance of food.

