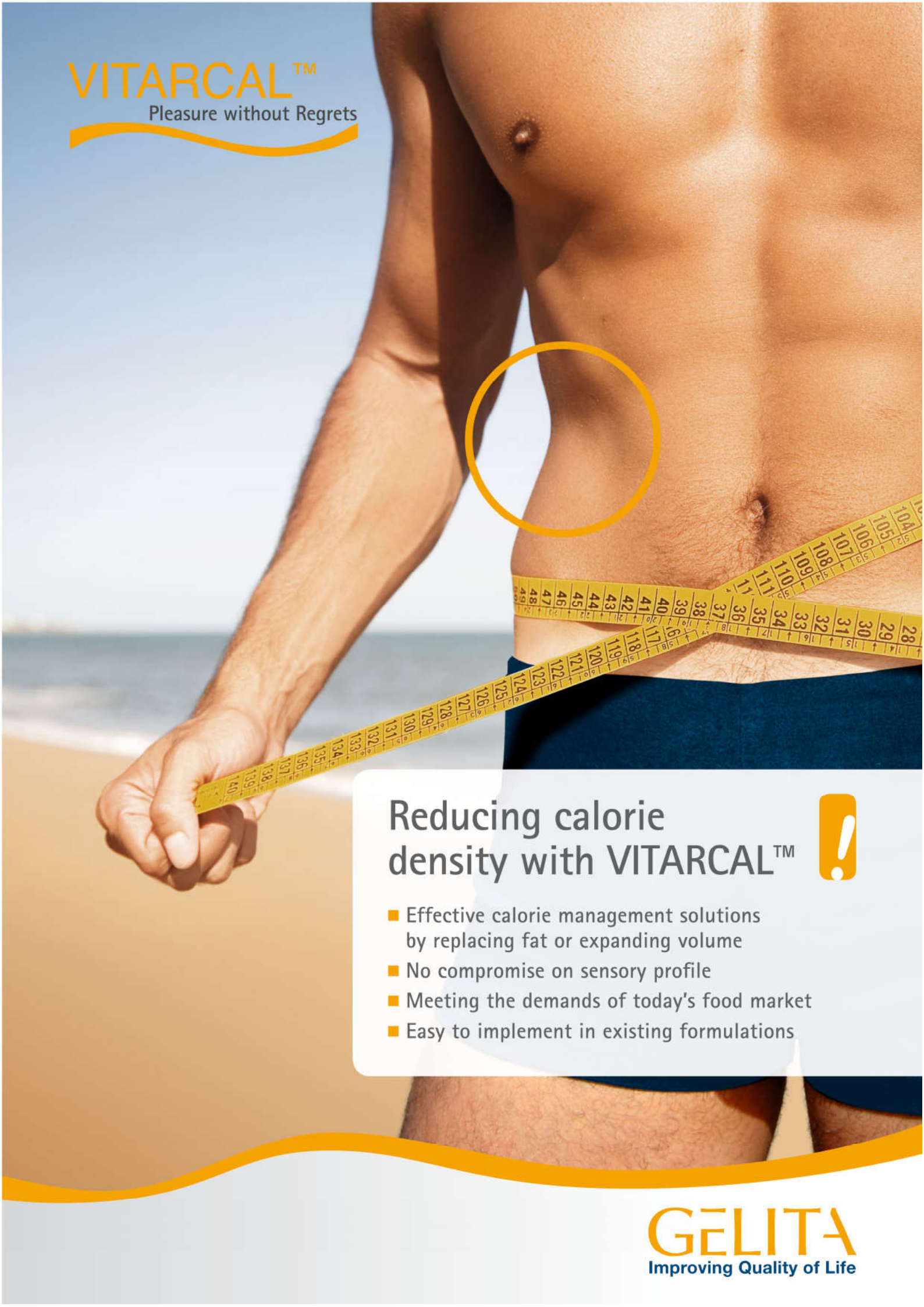


VITARCAL™  
Pleasure without Regrets



## Reducing calorie density with VITARCAL™



- Effective calorie management solutions by replacing fat or expanding volume
- No compromise on sensory profile
- Meeting the demands of today's food market
- Easy to implement in existing formulations

GELITA  
Improving Quality of Life

## ! The market for low-fat products is growing!

Today's eating habits mean big portions, lots of fast food, and an intense taste experience. At the same time, many people consider themselves to be too fat. In order to meet these contradictory consumer needs, food manufacturers need to offer large portions with a natural taste while reducing the number of calories. These requirements can be met with VITARCAL™.

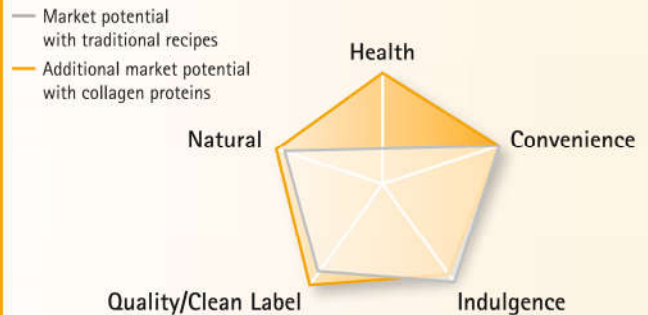
## ! Use the benefits of a natural recipe!

The natural collagen proteins of VITARCAL™ possess hydrophilic and expanding properties. This effect means that foodstuffs can be offered in the same volume with fewer calories.

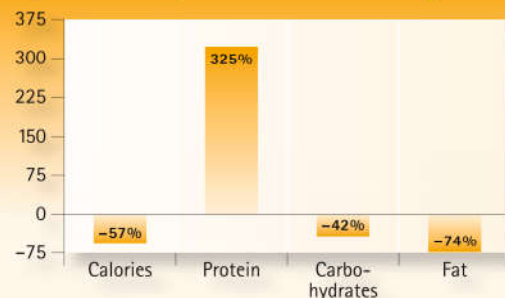
## ! VITARCAL™ is always the right choice!

VITARCAL™ is a holistic concept comprising a range of collagen proteins, specially optimized for calorie management applications. They are neutral in taste and odor and can thus easily be implemented in a variety of food products.

Standard commercial recipes compared to products with collagen proteins:  
A clear increase in terms of health.



Calorie reduction with collagen proteins using the example of salad dressing



## All the taste with fewer calories!

VITARCAL™ solutions can enhance the most diverse of foodstuffs:  
From dietary drinks, through salad dressings, to sausages or chocolate.

VITARCAL™ promotes

- natural food
- clean label (no E numbers)
- highly digestible food
- non-allergenic food

