









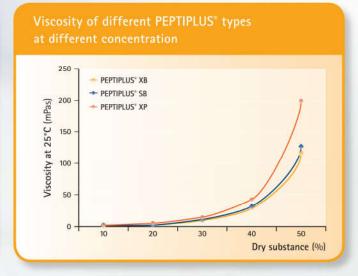
PEPTIPLUS® - Performance peptides for fitness and shape

Collagen is an important protein source, providing the nutrients required for the many processes that take place in muscles and cells. With PEPTIPLUS®, GELITA offers pure collagen proteins which can be used in a variety of functional sport bars, beverages or as protein powder. PEPTIPLUS® replaces the energy used up in training and is also good for the figure. It is easily absorbed by the body so that its energy becomes readily available.

PEPTIPLUS® – The drink protein

Due to its excellent solubility in cold water, PEPTIPLUS® is ideal to produce sports and protein drinks. As a pure collagen protein with neutral odor and taste PEPTIPLUS® allows a high protein dosage without any effect on the sensory profile. It provides low viscosity even in high concentrations and excellent clarity of the beverages without any precipitation. Furthermore PEPTIPLUS® can be easily mixed with other ingredients like vitamins, minerals or amino acids. It can be combined with other proteins to obtain a high protein load.



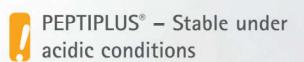


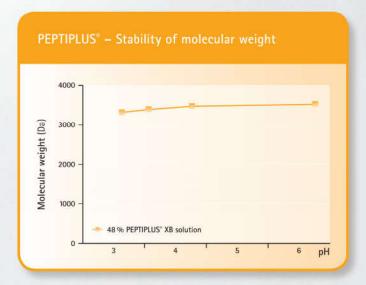
PEPTIPLUS® in powder formulations

PEPTIPLUS* can also be sold as fine powder and as agglomerated powder to be mixed into drinks or different foods by the consumer. The powder offers excellent flowability without any cohesion or clogging. Furthermore, the agglomerated powder ensures dust-free handling. When stirred into liquids, PEPTIPLUS* provides outstanding wettability and solubility without any lump formation.



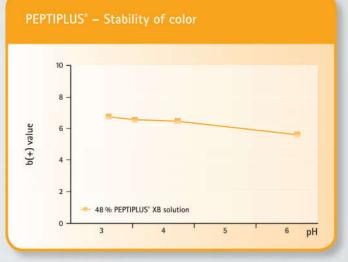
Thanks to its excellent sensory and functional properties, PEPTIPLUS® can be used as an ingredient in numerous types of functional bars. In cereal bars in particular, PEPTIPLUS® is meaningful as a binding agent. It is an ideal adhesive, even in low concentrations it adequately binds dry substances. By using PEPTIPLUS® in bar recipes, the sugar content can be reduced or even eliminated. As such, valuable fibercontaining cereals can be increased. PEPTIPLUS® is especially valuable in protein bars as it has no bitter taste and with its unique functional properties, contributes to the production of bars with optimal texture and shelf life.













PEPTIPLUS® promotes

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



- Excellent sensoric properties
- Brilliant clarity and color
- Perfect solubility even in high concentration
- · Improvement of texture in high protein bars
- Easy to process as readily soluble, also in combination with other proteins
- Foam formation and stabilization in functional bars

One solution – different formulations

PEPTIPLUS® is available in different types and from different sources, aligned to the products you want to manufacture. We also offer PEPTIPLUS® variations which are certified Kosher and Halal.

PEPTIPLUS® Portfolio

		BOVINE	PORCINE	MIXED	FISH
Premium	agglomerated	PEPTIPLUS® XB agglomerated	PEPTIPLUS® XP agglomerated		PEPTIPLUS® XF agglomerated
	powder	PEPTIPLUS" XB	PEPTIPLUS* XP	PEPTIPLUS* XM	PEPTIPLUS* XF
Standard	powder	PEPTIPLUS* SB	PEPTIPLUS* SP	PEPTIPLUS* SM	

Make innovative product ideas a reality! PEPTIPLUS* can enhance beverages and functional bars. But it can also be



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