



# Food Mate Better Life



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Gelatin and Collagen Peptides Manufacturer  
明胶和胶原蛋白生产商

Foodmate Co., Ltd.  
江西福美泰生物技术有限公司



Expert in  
Gelatin and Collagen

## WHO WE ARE

FOODMATE CO., LTD. is one of the leading manufacturer of Gelatin, Collagen Peptides in China. We have 10+ years exporting and manufacturer experience of fish gelatin, bovine gelatin and collagen peptides. We serve customers over 100 countries, and provide more than 2000 solutions.

江西福美泰生物技术有限公司是中国明胶和胶原蛋白肽的领先制造商之一。10年来，我们积累了鱼明胶，牛明胶和胶原蛋白肽的出口和生产经验，为100多个国家/地区的客户提供服务，并提供2000多种解决方案。



# WHY CHOOSE US



## Reliable 稳定

- Sample acceptance rate 96%. 样品通过率在96%
- After-sale service (onsite technical support). 售后服务 (当地技术支持)



## Faster 及时

- On-time delivery rate 90%. 按时交货率90%
- Quick response, within 24 hours. 24小时内快速回应



## Innovative 创新

- R&D center. 研发中心
- Customized package and solutions. 定制化包装及解决方案



## Easier 便捷

- Flexible shipment 灵活拼箱服务
- Regular marketing information sharing. 定期市场信息更新

## 我们的使命

在全球市场上为客户提供定制化的产品及解决方案。

## 我们的愿景

成为中国明胶和胶原蛋白行业的领导者。

## Our mission

To provide customers with tailor-made products and solutions in the global market.

## Our vision

Become the leader of Gelatin and Collagen industry in China.

# Development History 公司发展

2006

Group company  
Founded in  
Shanghai

总公司成立

2010

European  
branch is  
established in  
Germany

德国分公司成立

2012

Gelatin  
factory  
founded in  
Jiangxi  
province

明胶工厂在江西成立并投产

2013

Established  
warehouses  
(Shanghai)  
pilot free  
trade zone

上海保税区仓储中心成立

2014

Set up  
Shanghai  
lab

上海实验室成立

2015

Launched  
collagen  
project

胶原蛋白项目成立

2017

Established  
Joint Lab  
with  
Jiangnan  
University

江南大学联合实验室成立

2018

Launched a  
new plant for  
Nutrition  
products

营养健康产品工厂成立

# FoodGel™ Gelatin

## 食用明胶

Whatever your food application, FoodGel™ Gelatin will help you select the gelatin with the right set of functionalities. FoodGel™ Gelatin is a perfect ingredient for the food and nutrition markets: pure protein of natural origin, fat- and carbohydrate-free. From a production perspective, it increases productivity and reduces costs. FoodGel™ Gelatin is free from the risk of cross-contamination of actives and help manufacturers develop high-quality, functional food and nutrition products.

无论您的食品应用是什么，FoodGel™明胶都将帮您选择最合适的明胶，匹配您的产品多样性。FoodGel™明胶也是在食品和营养保健品中完美的不可或缺的配料之一：纯净天然的蛋白质，不含脂肪和碳水化合物。从生产角度来看，它可以增加生产率并且降低成本。FoodGel™明胶避免生物活性物质交叉污染并且帮助生产商开发高质量功能性营养食品。



Edible Gelatin can work as a gelling agent, stabilizer, binder, emulsifier, film former, foaming agent and carrier, so it can be widely used in Food industry.

# 明胶， 无处不在

- FoodGel™ S10
- FoodGel™ S20
- FoodGel™ S26
- FoodGel™ S16
- FoodGel™ S22
- FoodGel™ S28
- FoodGel™ S18
- FoodGel™ S24
- FoodGel™ S30

小贴士：1、建议在中性以及弱酸环境使用；  
2、如果要在以柠檬酸为例等酸碱条件下使用时，最后一步添加明胶，并且要在较低温度下加入。

**Tips:** 1、 Use gelatin in neutral or weak acid circumstance;  
2、 If you must use it under acid and alkali condition, like Citric acid. Use gelatin in the last step, and make sure in low temperature.



# CapGel™ Gelatin



## Hard Capsules

- CapGel™ YB18
- CapGel™ YB20
- CapGel™ YB22
- CapGel™ YB24
- CapGel™ YB25
- CapGel™ YS22
- CapGel™ YS25

## Soft Capsules

- CapGel™ RS16
- CapGel™ RS18
- CapGel™ RS20
- CapGel™ RS22
- CapGel™ RS25



## 胶囊生产的最佳选择

### Better Choice of Capsules Production

CapGel™ Gelatin is a natural polymer animal protein obtained by chemical treatment from animal bones and skin. It has certain physical properties such as viscosity, Gel strength and PH. Soft capsules and hard capsules are prepared by adding other ingredients. CapGel™ Gelatin can power the capsules production. It can make it easier by giving capsules smoother texture and enhanced swallow ability. So it is the best choice of capsules production.

明胶是动物骨及皮经过化学处理后得到的天然高分子动物蛋白，具有一定的粘度，冻力，PH值等物理性质，通过加入其它辅料制备软胶囊，硬胶囊。明胶助力胶囊生产，使得胶囊有更好的吞咽性和表面更加光滑，所以明胶是生产胶囊的最佳选择。



# PureGel™ Gelatin

- PureGel™ F20
- PureGel™ F22
- PureGel™ F25
- PureGel™ F28



## 鱼明胶

### Fish Gelatin

PureGel™ Gelatin can be used for confections such as gummies, chewy candies and marshmallows, in dairy products such as yogurts, mousses and cheeses, in desserts, in meat, fish and aspics, as well as in wine and juice clarification. PureGel™ gelatine offers better taste, texture and shelf-life, and adds value to your products. Besides food, it also supports nutraceutical applications such as sports nutrition and diet products, as well as pharmaceutical applications including hard and soft capsules or tablets.



PureGel™ 明胶可用于糖果，例如QQ软糖，咀嚼糖和棉花糖，乳制品，例如酸奶，慕斯和奶酪，甜点，肉，鱼和肉冻以及可以作为澄清剂用于葡萄酒和果汁。PureGel™ 明胶将为食品提升味道，质地和保质期，还可以为您的产品增加价值。除食品外，它还支持营养保健应用，例如运动营养和减肥产品，以及制药应用，包括硬胶囊和软胶囊或片剂。

### Fish gelatin Production Line 鱼明胶生产线



# FlavorGel™ Gelatin Powder

## 吉利丁粉

- FlavorGel™ Cit:10
- FlavorGel™ App:20
- FlavorGel™ Str:30
- FlavorGel™ Gra:40
- FlavorGel™ Mag:50



FlavorGel™ Gelatin Powder has the following advantages: ease to use, without off-flavor and great mouth-feel. Up to now, we supply flavoured gelatin powder as follows: apple, orange, mango, strawberry etc. This makes your Jelly production easier because you don't need add other ingredients like flavors and pigment. And it is more flexible than leaf gelatin, with more gel strength grade than leaf gelatin. And it is more hygienic than leaf gelatin which you do need to squeeze by hand after soaking.

FlavorGel™吉利丁粉具有以下优点：易于使用，无异味以及口感出色。目前，我们提供以下口味的吉利丁粉：苹果，橙子，芒果，草莓等。FlavorGel™吉利丁粉使您的果冻生产变得更加容易，因为您不需要添加其他成分（例如香精和色素）。对比明胶片，它更具柔韧性，具有更高的凝胶强度。而且它比明胶片更卫生，您浸泡后不需要按压。



# FoodPep™ Collagen

Better Choice for Healthy Lifestyle  
健康生活之选

## 胶原蛋白肽

Foodmate consistently delivers high-quality products and service to meet your innovation and formulation needs. We provide collagen peptides solutions that bring customers a step closer to a healthier tomorrow.

我们始终如一地提供高质量产品和服务，以满足客户的创新和配方需求。我们提供胶原蛋白肽解决方案，助力健康未来。



Collagen is an essential protein in our body. It exists in bones, joints, tendons, ligaments, skin and our smooth muscle tissue, blood vessels and other organs. It is even a main component of our hair and nails. This substance plays a major part in maintaining skin strong, strengthening muscles and joints, and repairing body tissues. Therefore, it is widely used in Food, Pharma. and cosmetics.

胶原蛋白是人体构成的重要组成部分。存在于骨骼，关节，肌腱，韧带，皮肤以及我们的平滑肌组织，血管和其他器官中。它甚至是我们的头发和指甲的主要组成成分。胶原蛋白在保持皮肤光泽，强化肌肉和关节以及修复身体组织方面起着重要作用。因此被广泛应用于食品，药品和化妆品领域。





# FoodPep™ Collagen

Better Choice for Natural Beauty  
自然美丽之选

- FoodPep™ S01 • FoodPep™ F01 • FoodPep™ B01
- FoodPep™ S02 • FoodPep™ F02 • FoodPep™ B02
- FoodPep™ S03 • FoodPep™ F03 • FoodPep™ B03

## Benefits

- 1, 100% natural ingredients
- 2, Instant solubility and easy dispersal
- 3, free of additives and preservatives
- 4, fully traceable and sustainable development
- 5, Neutral taste and odor, no bitterness
- 6, Heat resistant, easy to use
- 7, Compatible with all process steps: fermentation, acidification, thermal UHT treatment, pasteurization
- 8, unique beneficial amino acid characteristics with excellent absorption and bioavailability

- 1、100%纯天然成分
- 2、瞬时溶解易分散
- 3、不含添加剂和防腐剂
- 4、完全可追溯和可持续发展
- 5、味道和气味中性，无苦味
- 6、耐热易于使用
- 7、兼容所有工艺步骤：发酵，酸化，热UHT处理，巴氏杀菌
- 8、具有独特的有益氨基酸特征，具有优异的吸收和生物利用度。

• Market 市场

