

# Gelatine

100% Traceable Gelatine: From Source to Shelf



**GELPRIME**

*delivered to you by*



WILLOWS INGREDIENTS

# Why our Gelatine is the best choice for your brand

1

## 100% Traceability

- **Complete Supply Chain Visibility:**  
From farm to final product, our bovine gelatine is traceable at every stage, ensuring utmost transparency and trust.
- **Verified Origin:**  
Each batch is sourced from certified, responsible farms, guaranteeing the highest standards of animal welfare, and sustainable practices



2

## Superior Quality

- **Purity:**  
Our gelatine is meticulously processed to maintain the highest purity levels, ensuring it is free from contaminants and additives.
- **Consistency**  
Provides reliable performance in terms of gelling strength, viscosity, and clarity, crucial for maintaining your product uniformity.



3

## Enhanced Product Appeal


- **Versatility**  
Bloom strengths for various applications including, confectionery, bakery, dairy products, pet food, and health supplement capsules, enhancing texture, stability, and shelf-life.
- **Improved Sensory Experience**  
Contributes to the perfect mouthfeel and appearance in finished products, appealing to your customers' senses.



CONTACT US TODAY TO LEARN  
MORE AND REQUEST A SAMPLE

Samantha Kirke, Sales Executive  
Gelatine and Collagen

 [Skirke@willowsingredients.com](mailto:Skirke@willowsingredients.com)

 +44 (0) 7876 205575