



The high quality alternative

Fish skin gelatine

Weishardt's high quality fish skin gelatine is an excellent alternative to gelatine derived from mammals.

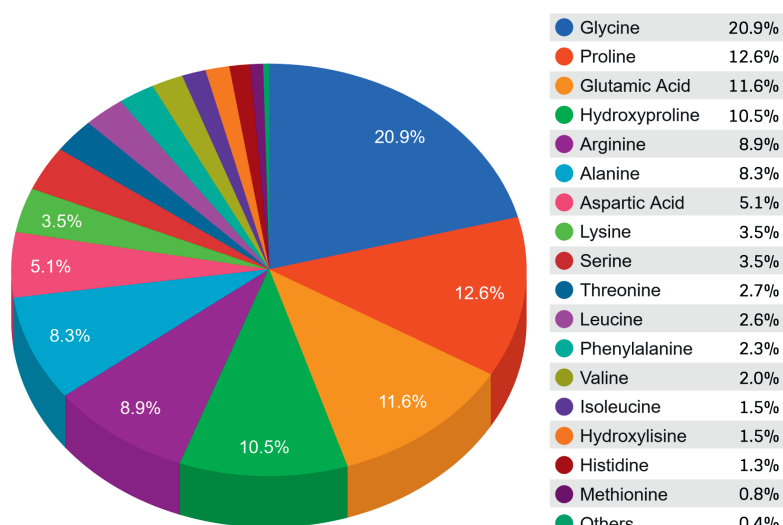
To ensure continuous supply, Weishardt sources its fish skins from all over the world, but always according to the same rigorous European standards of quality and food safety.

Weishardt's fish skin gelatine is produced using a specific process to ensure high level of purity and quality. It can be used in the same way as other gelatines, and in the same applications.

Weishardt's fish gelatine is a Type A gelatine that is 100% natural and fully Kosher and Halal certified. It is available with gel strengths ranging from 180 to 240 Bloom, and particle sizes ranging from 6 to 60 mesh.

Amino acid composition

(Values are expressed in percentage of each amino acid reported to all amino acids).



Nutritional profile

Average value for 100g

Energy	1488 kJ
Energy	356 kCal
Proteins	89 g
Moisture	10,8 g
Carbohydrate	0
Sugar	0
Total fats	0
Saturated fats	0
Dietary fibers	0
Ash	0,2 g
Sodium	0,1 g
Vitamins	0



Weishardt

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