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GELATIN

Ingredients for A Healthy Life





ABOUT US



We are a tailor-made gelatin manufacturer producing gelatin derived from bovine bone and skin, and fish scale and skin with total production capacity of 3,000 MT per year.

BanaGel currently serves as a distributor of gelatin both domestically and internationally, and we are prepared to take collaborative steps forward for ongoing growth.

WHAT IS GELATIN ?

The most popular forms of gelatin are mainly derived from bovine hide and bone, fish skin and scales. Gelatin can absorb water and be expanded 5-10 times. When heated, the gelatin liquified when it is cooled down, it forms into a gel.

"Gelatin" is a product extracted from collagen, a protein with high molecular weight. It contains 18 amino acids.

Gelatin is used in Capsule, Jelly and Industrial adhesives, gelatin has begun to play a greater role in society. It is a common ingredient found in beverages, Foods, Sweet and Pills.

WHAT IS OUR GELATIN MADE FROM?

Gelatin is derived from collagen obtained from animal connective tissues like bovine bone, bovine skin, fish scale and fish skin. The process involves cleaning, boiling and treating with enzymes to extract collagen, then filtering, concentrating and drying to make gelatin powder.

Bovine bone, bovine skin, fish scale and fish skin which high-quality gelatin with slightly different flavors and textures.

BANAGEL PRODUCT LIST



Pharmaceutical Gelatin

Gelatin is the main ingredient for producing hard capsules, soft capsule (softgel), and it is also being used as a key ingredient for tablet coating. BanaGel produces high quality pharmaceutical grade gelatin to fulfill the world's incremental demand of pharmaceutical products.

Grade	Gel strength (Bloom)	Viscosity (mps)	Mesh	Application
150 Bloom	140-160	35-45	8	Softgel/Tablet coating
180 Bloom	170-190	35-45	8	Softgel
200 Bloom	200-220	40-45	8	Hard capsule
250 Bloom	240-260	40-50	8	Hard capsule



Edible Gelatin

Edible gelatin is a type of protein derived from collagen which is odorless and tasteless which gives a smooth consistent texture to products and additionally it is used as a thickening agent in variety of food products such as jellies, puddings, candies, marshmallows, yoghurt and many more.

BanaGel produces edible (food grade) Gelatin from bovine and fish sources to fulfill various requirements from food manufacturers.

Grade	Gel strength (Bloom)	Viscosity (mps)	Mesh	Application
100 Bloom	90-110	20-30	8-80	Icecream
150 Bloom	140-160	25-35	8-80	Candy
180 Bloom	170-190	28-38	8-80	Candy
200 Bloom	190-210	28-38	8-80	Jelly/Marshmallow

WHY CHOOSE US

We meet the international standards and we are certified by internationally reliable certification agencies. such as Thai FDA, Halal, HACCP, GHP, GHPs pharmaceutical, ISO9001, ISO22000, FSSC22000, EU Approved list and US FDA

At Banagel, we strickly follow FCC, USP, GME and GMIA in our quality assurance. In addition to our in-house lab test, we do offer third party test report upon customer's request. Further more, we have Allergen Management System conformed to the internal standard.