



Food Mate[®] Better Life



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Gelatin and Collagen Peptides Producer
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



Experts on Gelatin and Collagen

WHO WE ARE

FOODMATE CO., LTD. is one of the leading manufacturers 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

1. Sample acceptance rate 96%
2. After-sales service (onsite technical support)
3. Full certifications



Faster 及时

1. On-time delivery rate 90%
2. Quick response, within 24 hours



Innovative 创新

1. R&D center
2. Blending
3. Customized package and solutions



Easier 便捷

1. Mix-container service
2. Regular marketing information sharing

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

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

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。

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



CapGel™ Gelatin



胶囊生产的最佳选择

Better Choice of Capsules Production

CapGel™ Gelatin is the best choice for capsules production. CapGel™ Gelatin can make it easier by giving capsules a smoother texture and enhanced swallowability. CapGel™ Gelatin offers capsule stability and which can withstand one of the most complicated active ingredients.

CapGel™ 明胶是生产胶囊的最佳选择。由于CapGel™ 明胶使胶囊具有更加光滑的质感以及增强其吞咽性，使胶囊生产变得更加容易。CapGel™ 明胶提高了胶囊的稳定性使其可以承受最复杂的活性成分。

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



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™ 10
- FlavorGel™ 20
- FlavorGel™ 30
- FlavorGel™ 40
- FlavorGel™ 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

Our Advanges

- 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

100%纯天然成分

瞬时溶解易分散

不含添加剂和防腐剂

完全可追溯和可持续发展

味道和气味中性，无苦味

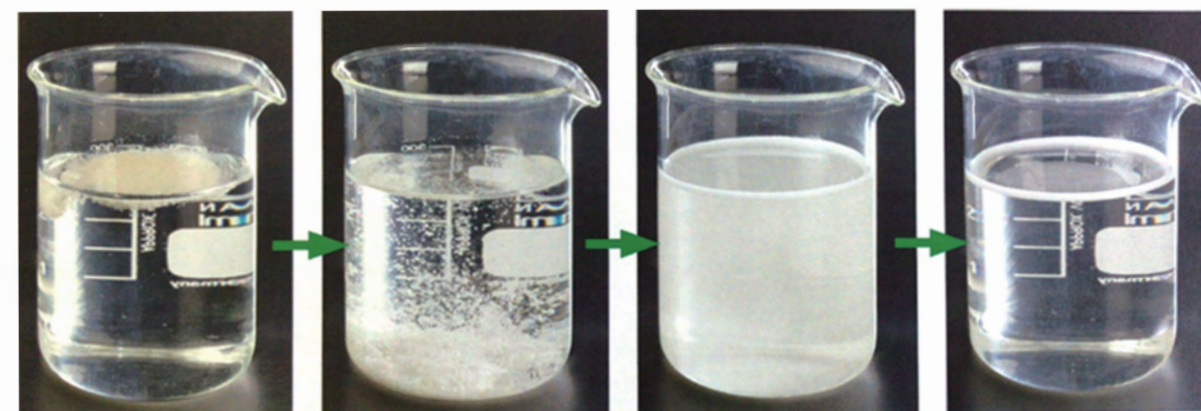
耐热易于使用

兼容所有工艺步骤：发酵，酸化，热UHT处理，巴氏杀菌

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。

5g in 300ml water at 20℃

Total:1min



• Market 市场

