Gelatin is a translucent, colorless, odorless, brittle, nearly tasteless solid substance, derived from the collagen inside animals' skin and bones. Gelatin is a protein produced by partial hydrolysis of collagen extracted from the bones, connective tissues, organs and some intestines of animals such as domesticated cattle, pigs, and horses. Gelatin melts to a liquid when heated and solidifies when cooled again. Together with water, it forms a semi-solid colloid gel .

If gelatin is put into contact with cold water, some of the material dissolves. The solubility of the gelatin is determined by the method of manufacture.

Gelatin can also be prepared at your own home. Boiling certain cartilaginous cuts of meat or

bones will result in gelatin being dissolved into the water. Depending on the concentration, the resulting broth (when cooled) will naturally form a jelly or gel. This process, for instance, may be used for the *pot-au-feu* dish.

Household gelatin comes in the form of sheets, granules, or powder. Instant types can be added to the food as they are; others need to be soaked in water beforehand. Many vegetarians will not eat foods containing gelatin because it is made from animals.

Although gelatin is 98-99% protein by dry weight, it has less nutritional value than many other protein sources.

Strict regulations apply for all steps in the gelatin manufacturing process. Gelatin is produced from natural raw materials which originate from animals that have been examined and accepted for human consumption by veterinary authorities. Hygienic regulations with respect to fresh raw materials are ensured and each batch of raw material delivered to the manufacturing plant is immediately checked and documented.

In addition to the raw material quality, also the production process itself is an effective quality assurance measure. In the production process a comprehensive monitoring system ensures that potential risks are minimized.

Source