



C&K International



About us.

We are global suppliers of gelatines and gelatine alternatives and one of the Europe leading Food Ingredient suppliers

Our evolving product portfolio includes a full range of gelatines, natural hydrocolloids and clean label stabiliser systems developed for a variety of applications. You'll find the ingredients in our portfolio come with a wide variety of functions, including thickening, suspension, stabilisation, water binding and much more.



We bring together a broad offering of premier ingredients from world-class suppliers. With manufacturing and distribution partners across 7 countries and 3 continents we can deliver successful technical and ingredient solutions direct to you.

We have worked closely with our customers, from high volume to artisan, we've helped define and develop solutions for their unique needs.

Improving key texture characteristics has helped our customers replace more expensive ingredients without compromising consumer appeal. This offers potential cost savings and can help promote an improved nutritional profile within the product.

WHAT IS NOAJEL GELATINE

Gelatine is an odourless, tasteless thickening agent that forms a gel when combined with liquid and heated. It is thermo-reversible, which means that the gel liquefies when heated above its melting point but regains a jelly-like consistency when cooled again.

Common examples of foods containing gelatine are moulded desserts, marshmallows, and confectioneries such as gummy bears, and jelly beans. Gelatine may also be used as a stabilizer, thickener, or texturiser in foods such as jams, yogurt, cream cheese, and margarine.

Alternative choices include agar agar, guar gum, xanthan gum and pectin



WHAT IS NOAJEL LEAF GELATINE?

Leaf Gelatine works like granular gelatine found in your local grocery store, but in a different form. Rather than a powder, it takes the shape of thin sheets or leaves of gelatine film. The sheets dissolve more slowly than the granulated form, but also produce a clearer gelled product.

Professional cooks often use sheet/leaf gelatine because it makes a clearer gelatine with purer flavour. Many chefs also prefer sheets for ease of use. They allow for the counting of leaves rather than weighing out powder and there is no chance of undissolved granules.



HOW TO USE NOAJEL SHEET/LEAF GELATIN?

Soak sheets of gelatine in a bowl of cold/iced water for 5 to 10 minutes. (Use about 1 cup/250ml of cold water per sheet.)

Once soft, lift sheets from the cold water. Wring gently to remove excess water.

Add sheets to room temperature liquid called for in the recipe. Heat the mixture, stirring until the gelatine is dissolved. Do not boil or gelatine will not set. Do not add chilled liquids or mixtures to gelatine after it is dissolved, or it will cause uneven setting.



EDIBLE BOVINE GELATINE



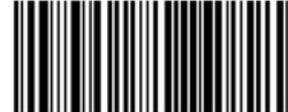
Powdered beef gelatin is a type of gelatin derived from the skin or bones of cattle, which is then processed and turned into a powder form. This type of gelatin is commonly used in the food industry as a gelling agent, thickener, and stabilizer. Some common applications include:

- 1. Food Products:** Powdered beef gelatin is used as a gelling agent in many food products such as jellies, puddings, fruit geles, marshmallows, ice cream, yogurt, and some dairy products.
- 2. Confectionery and Sweets:** It is used in confectionery products, particularly in the making of gummy candies, jelly candies, and coatings.
- 3. Meat and Fish Products:** Beef gelatin is utilized to improve the texture of meat and fish products such as sausages, hot dogs, pastrami, and canned fish.
- 4. Pharmaceutical Industry:** It may be used as a capsule filler in some pharmaceutical formulations.
- 5. Cosmetic Products:** In some cosmetic products, especially in skincare and haircare products, it can be used as a thickener and stabilizer.

Powdered beef gelatin is a versatile material with various applications and is one of the most commonly used gelatin types in the food industry.

LEAF GELATINE



	TITANIUM	BRONZE	SILVER	GOLD
Leafs per box	200	300	400	500
Weight	1 kg	1 kg	1 kg	1 kg
Size of box (HxWxD)	240x85x 120 mm	240x85x 120 mm	240x85x 120 mm	240x85x 120 mm
EAN code	 8684460103239	 8684460103239	 8684460103239	 8684460103239
Boxes per carton	25	25	25	25
Boxes per pallet	525	525	525	525

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COLLAGEN

Collagen is a structural protein that is found in the tissues and organs located in our body. Collagen in the body acts as a glue and is responsible for protecting the connective tissues. Collagen, which plays an active role in our skin, bones, hair, and nails, decreases according to environmental conditions. Especially after the age of 25, our body starts producing less collagen.

Collagen, makes up about one third of all the proteins in the body.

25%-35% of the proteins in the body are collagen proteins. To this days, 28 different types of collagen have been discovered. Collagen consists of Type 1 and 3 collagen, which play an active role in the protection of the bones, skin, organs and muscle groups in our body.

We have fish, bovine ,bone and chicken collagen. According to customer desire, we have different range of dalton and particle size such as fine powder or agglomerate.



Choose the Best with Noajel!

Noajel® Leaf Gelatin is a premium gelatin. With nearly 20 years of expertise in gelatin development and production, Noajel is a global leader in quality and innovation. Our state-of-the-art manufacturing facilities adhere to the highest standards of the food industry, including IFS certification. Whether you're in the culinary arts, food manufacturing, or confectionery business, Noajel is here to elevate your creations. Contact us today to learn more about how Noajel® Leaf Gelatin can bring value to your business.

Contact Us

C&K International
Fotografielaan 18
2610 Antwerpen / BELGIUM
ingredients@ckinternational.be