

APPLICATION OF GELATIN

1. Food additive
2. Gelling agent
3. Pharmaceuticals industry
4. cosmetic manufacturing

TO IMPROVE CLARITY OF GELATIN

OBJECTIVE

To remove fine suspended particles from melt solution of gelatin in RO water.

PRODUCT DETAILS

- Gelatin is a thick, colorless, brittle, nearly tasteless solid substance, is prepared by the thermal denaturation of collagen .
- It is a heterogeneous mixture of single or multi-stranded polypeptides.

STRATEGY ADOPTED

- Gelatin solution is very sensitive to viscosity; as moment temperature drops gelatin get solidifies, because of this, generally cloth get choked.
- Hence to overcome this problem, we used cartridge filter system.



RESULT

Clarity of gelatin solution was successfully achieved and also the productivity increased substantially.

CUSTOMER DELIGHT

1. Bubbles free solution.
2. Non appearance of black particle, undissolved gelatin mass etc.
3. Closed system as per GMP requirement.
4. As productivity was increased, process time gets reduced.
5. Mechanical simplicity.



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