

NON-GMO

KOSHER

HALAL

GLUTEN-FREE

ORGANIC CAPABLE

PALEO FRIENDLY

KETO FRIENDLY

High Molecular Weight Gelatin

PRODUCT OVERVIEW

High Molecular Weight Gelatin is produced from the principal protein found in the skins and scales of wild-caught, cold-water whitefish (cod, haddock, and pollock). It is a Type A gelatin and supplied as a dry granular product (120 kDa). This gelatin has similar characteristics of animal gelatin, but has an unique amino acid profile to provide novel applications.

KENNEY & ROSS

Kenney & Ross, a subsidiary of Ajinomoto, was established in 1945 in Port Saxon, on Nova Scotia's South Shore. We manufacture high-quality gelatin and collagen products made from wild caught fish species, which support healthy joints, bones, muscles and skin. We're dedicated to producing natural, pure products, and continue to advance quality and purity to create the best collagen products on the market today.



KEY FEATURES

Higher viscosity: suitable for applications that require thicker or more viscous solutions.

Tougher film: advantageous for certain applications such as coatings or encapsulation.

Lower gel point: suitable for frozen or refrigerated products and as a dry coating.

Faster dissolution: faster and easier than animal gelatin, making it ideal for products that are to be chilled^[1].

Kosher and halal friendly: Since it is derived from the skin of food-grade kosher fish, it meets strict kosher standards and can be suitable for those with religious-based dietary restrictions.

Immunologically safe: Fish gelatin is considered immunologically safe and protects against the possibility of transmission of bovine spongiform encephalopathy and foot-and-mouth diseases.

These benefits make HMW Fish Gelatin a versatile and valuable ingredient in various applications across food, pharmaceutical, and cosmetic industries.



Kosher & Halal Certified

Nutraceutical, Pharmaceutical, & Food
Meets USP, EP, & JP Specifications

https://www.researchgate.net/publication/273278411_Fish_Gelatin_Characteristics_Functional_Properties_Applications_and_Future_Potentials

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APPLICATIONS



Cosmetic Industry



Gelling Agent:

Gelatin can be used as a gelling ingredient in cosmetic products such as face creams, body lotions, shampoos, hair sprays, sunscreens, and bath salts and bubbles.



Film-Forming Agent:

Gelatin can form films, which can be beneficial in cosmetic products that require a protective or adhesive layer on the skin or hair.



Moisturizer:

Gelatin can help retain moisture in cosmetic products, providing hydration to the skin and hair.



Antioxidant support:

The nutrients in gelatin can promote the production of antioxidant enzymes that help decrease the impact of harmful UV radiation and counteract the effects of aging.



Food Industry



Improve consistency, elasticity, and stability of food products.



Production of edible films, clarification of fruit juices, dairy processing, and soups



Improves protein levels and supplies 8 of 9 essential amino acids



Helps prevent syneresis and changing food texture



Pharmaceutical Industry



Production of capsules



Production of ointments and cosmetics



Production of tablet coatings and emulsions

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