

THE PERFECT SOLUTION FOR STARCHLESS PRODUCTION OF NUTRACEUTICAL GUMMIES



ROUSSELOT® SIMOGEL™

Are you a confectionery producer looking for a cost-effective and hygienic solution to meet the growing demand for nutraceutical confectionery? Rousselot SiMoGel is the answer. This gelatin-based solution enables starchless depositing, thus avoiding cross-contamination of active ingredients, while maintaining the typical characteristics of conventional confectionery. SiMoGel significantly optimizes the production process, while reducing cost. In addition to the solution itself, Rousselot offers you service and technical support aimed at helping you to produce the perfect nutraceutical gummy.

Reaching Further Together


Rousselot

Nutraceutical gummies are on the rise. Market analysis suggests that product launches for gummies with a health claim showed double-digit growth between 2014 and 2018¹. SiMoGel makes it more interesting than ever to tap into this trend. The risk of cross-contamination of active ingredients inherent to the conventional gelatin confectionery production does not exist with SiMoGel. This is because conventional gelatin confectionery production has always relied heavily on starch moguls, while SiMoGel allows for the use of easily cleanable silicon or metallic molds for depositing.

MANY BENEFITS

- **Fast production process:**
 - SiMoGel gummies only need 10-15 minutes to gel – compared to the 24 hours needed in conventional starch-based production
- **Cost-effective:**
 - No starch for depositing means no starch-drying equipment and less energy and time invested
 - No storage space needed to store trays before demolding
 - Starchless moguls are significantly cheaper than traditional starch moguls
 - Less labor (cleaning) and reduced material handling
- **Flexible technology:**
 - Output of a starchless line ranges from 50 to 1.500kg/hr or about 25.000-750.000 pieces/hr (2g)
 - Allows direct depositing into a blister pack
 - Endless possibilities for 3D or high-dimensional shapes and sugar-free formulations
 - Compatible with and validated for multiple equipment brands
- **Hygienic process:**
 - The absence of starch and recycled starch means the process is completely hygienic and therefore prevents cross-contamination
 - The molds can be easily cleaned of any product residue, bacteria, or other types of contaminating material
 - Eliminates dust during production

WHO IS SIMOGEL™ DESIGNED FOR?

- Nutraceutical confectionery producers who are looking to avoid cross-contamination of active ingredients, rapidly increase setting time, and more cost-effective confectionery production
- Conventional confectionery businesses eager to optimize the production process, reducing production costs or diversifying their product range

¹ Innova Market Insights

² Global Industry Analysts, Inc., Gelatin a Global Strategic Business report, June 2018



Innovative 3D shapes are also possible, opening up new opportunities for confectioners worldwide.



Gummies are deposited in flexible silicon molds. The absence of starch makes the process completely clean.

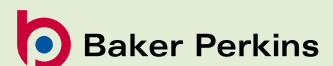
- Confectioners already using silicon or metals molds for pectin-based gummies or hard candy, who wish to expand their portfolio in gelatin-based confectionery with limited investments

SIMOGEL™, A ROUSSELOT® SOLUTION

As the world's leading gelatin producer², Rousselot offers you full support and hands-on expertise in developing high-quality products with SiMoGel. SiMoGel comes with a customized recipe based on specific gelatin grades, either porcine or bovine. With Rousselot's gelatins you can create gummies with perfectly adjusted textures, while blending our gelatins with other hydrocolloids will yield an even larger texture scope. A patent is pending for SiMoGel.

COMPATIBLE WITH BAKER PERKINS EQUIPMENT

SiMoGel has been successfully validated for Baker Perkins equipment. This British engineering company offers process systems and equipment to the food industry throughout the world.



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