COMPANY PROFILE

KUBON GELATIN

Our Purpose

- **Efficiency**
- **Growth**
- **Innovation**
- **Sustainability**

Our Goal

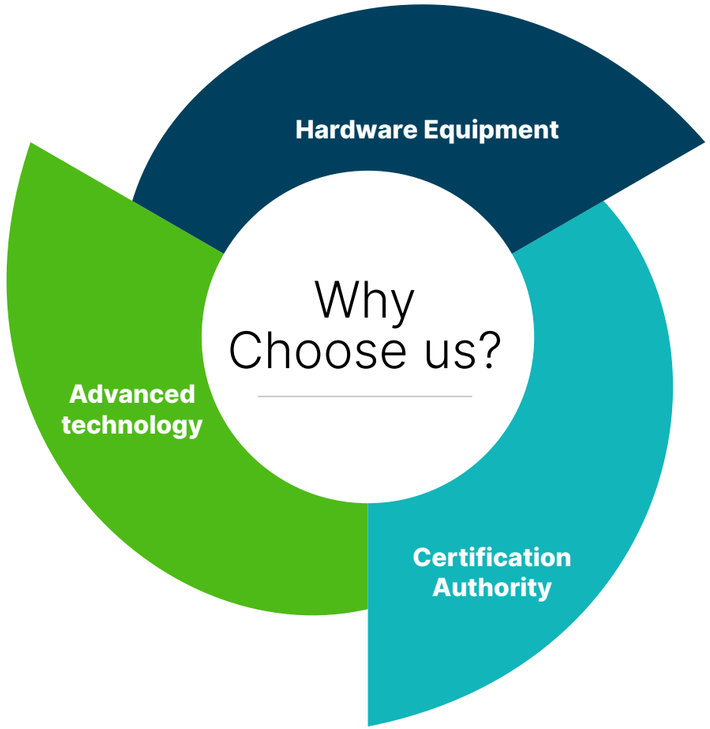
YOUR GLOBAL LEADING GELATIN-BASED PROTEIN SUPPLIER

About Us

Founded in 2019, Kubon is a biotechnology group specializing in the research and development, production and sales of gelatin products. The headquarters is located in Singapore, and the production base is located in Sihanoukville, Cambodia. It covers an area of 12 hectares and has a maximum production capacity of 5,000 tons. It is one of the main production areas of gelatin in Cambodia.

Our Philosophy

CREATE A NUTRITIOUS AND HEALTHY LIFE



GELATIN PRODUCTS ARE WIDELY USED IN FOOD, MEDICAL, CHEMICAL AND OTHER INDUSTRIES.

KUBON GELATIN, A HIGH-QUALITY GELATIN EXPERT, SUPPLIER OF GELATIN-BASED PROTEINS.

KUBON is full of enthusiasm and focuses on the gelatin business. After several years of development, our business has spread all over the world, and our products have been sold at home and abroad.

From manufacturing to intelligent manufacturing, to achieve the perfect texture.

KUBON not only produces safe, healthy and high-quality gelatin products, but also innovates and grows with customers more often. We have a world-class gelatin R&D center and experienced professional researchers and engineers. Through effective product combinations and application solutions, we provide innovative applications for customers in food, medical, daily chemical products, medical technology and other industries. Product texture solutions and quality service.

We promise that the company's excellent staff and perfect management system are the greatest guarantee of product and service quality, KUBON GELATIN will continue its consistent professional quality and wholeheartedly provide the best products and services to customers around the world.

Gelatin Producation Process

Chopping

Acid treatment & washing

Extraction

Filtration

ion exchange

Evaporation & Sterilizater

Votator

Drying

Grinding & Mixing & Packaging

Laboratory Test

Gelatin

GELATIN IS A PRODUCT OBTAINED BY PARTIAL HYDROLYSIS OF COLLAGEN CONTAINED IN ANIMAL SKIN, BONE AND LIGAMENT.

The proteins that make up gelatin contain 18 amino acids, 7 of which are essential for the human body. Except for water and inorganic salts below 16%, the protein content in gelatin accounts for more than 84%, which is an ideal protein source. The finished product of gelatin is colorless or light yellow transparent flakes or particles. Gelatin is insoluble in cold water, but can slowly absorb water to swell and soften, and gelatin can absorb 5-10 times its weight in water. The physical properties of gelatin vary greatly depending on the source.

Gelatin is soluble in hot water to form a thermoreversible gel, which has excellent physical properties, such as jelly force, affinity, high dispersibility, low viscosity characteristics, dispersion stability, water holding capacity, coating, toughness and reversibility.

Quality Inspection Center

We put the safety of gelatin first. Stable quality can be traced, complete certification system, to provide the safest, healthiest and highest quality gelatin solutions to the pharmaceutical industry, food industry, etc. Provide technical support for product innovation and development in different fields around the world!

Heavy metal test (Atomic Absorption Spectroscopy)

Microbiology test

GELATIN APPLICATION PROGRAM

Edible gelatin

Rich in amino acids needed by the human body, gelatin is widely used in candy, dairy products, beverages, meat, baking due to its unique properties such as thickening, gelling, solid water, foaming, emulsifying, and stability. In the production of cultured food, desserts and cooked food.

Physicochemical properties of gelatin

It is insoluble in water, but when immersed in water, it can absorb 5 to 10 times of water and swell and soften. If heated, it will dissolve into a colloid, and it will become a gel when cooled to below 35 to 40 °C; if the aqueous solution is boiled for a long time, Changes in properties due to decomposition, no gel formation after cooling. Insoluble in ethanol, ether and chloroform, soluble in hot water, glycerol, propylene glycol, acetic acid, salicylic acid, phthalic acid, urea, thiourea, thiocyanate and potassium bromide.

Application of gelatin in food - dessert

Edible gelatin in solution can inhibit the crystallization of sugar, or make the resulting crystals smaller. Generally, adding about 1% edible gelatin to 70% syrup can completely inhibit the growth of sugar crystals. In the production of ice cream, edible gelatin can be used as a stabilizer to prevent the formation of coarse ice crystals, and at the same time, it can also reduce the melting rate of ice cream. Coupled with the emulsification and freezing effect of edible gelatin, the entrance of ice cream is soft and delicate. The amount of gelatin added in candy is generally 5% -10%. The best effect is when the gelatin dosage is 6% in the crystal fudge. The added amount of gelatin in gummy candy is 6.17%. 0.16%-3% or more in nougat. The dosage is 1.15%-9% in the thick syrup of candy slime.

Application of gelatin in food - jelly

Edible gelatin and water can form a thermoreversible gel, similar to agar, alginate and pectin, but different from them is that the melting point of edible gelatin is low, very close to the human oral temperature, while agar gel has a high melting point. Chew is required. In addition, edible gelatin does not crystallize in warm, undissolved syrup, and the jelly can be re-formed after being crushed or heated to dissolve. Jelly made of edible gelatin is more elastic than seaweed and pectin, it is better than brown sugar and marshmallow made of egg white, and it is easier to chew and eat. Gelatin jelly does not crystallize in warm, unmelted syrup, and warm jelly can re-gel after the curd is broken up. In the UK, sugar-sweetened jellies are added at 7%-14%.

Application of gelatin in food - seasoning, soft candy, pet food

Seasonings: Concentrates used for preparing broth, vegetable soup, soup, sauce, meat stew or used as seasoning, the concentrate includes: 20-80% water, 0.5-60% herbs, vegetables , meat, fish or crustacean (pieces), 3-30% salt and gelling agents including gelatin and starch.

Soft candy: In candy production, gelatin can be used as a jelly, whipping agent, stabilizer, emulsifier, binder, and water-retaining agent for the production of soft candies such as soft candy, milk candy, protein candy, marshmallow, etc. Gelatin has the function of absorbing water and forming a skeleton. After its particles are dissolved in water, they attract and interweave to form a network structure, and condense with the drop of temperature, so that sugar and water are completely filled in the pores of the gel, making soft candy It is stable and does not deform under heavy load. The gelatin used is more elastic, tough and transparent than starch and agar. Especially when producing soft candy and toffee with sufficient elasticity and full shape, high-quality gelatin with high gel strength is required.

Pet food: Gelatin in puffed food can effectively replace traditional starch binders. Adding gelatin can reduce the fat, sugar and calories of pet food, improve the texture and palatability of pet food, and provide pet treats with chewing hardness and mechanical elasticity, etc. Has a strong application advantage.

GELATIN PRODUCT LIST

Kubon provides customers with technology consulting of gelatin application. We recommend different grades and manufacturing technique according to customer's different use.Kubon is committed to providing customers with first-class quality products and services.

VARIOUS GRADES OF GELATIN LEAD TO SATISFIED CUSTOMERS

PRODUCT SPECIFICATION SHEET

Application	Grade	Gel Strength	Viscosity	Transmittrance T620	Size
Edible	100 Bloom	100-120 Bloom	2.2-2.5 mPa.S	≥90%	8-60Mesh
	150 Bloom	150-170 Bloom	2.4-4.0 mPa.S		
	180 Bloom	180-200 Bloom	2.5-4.5 mPa.S		
	200 Bloom	200-210 Bloom	2.7-4.5 mPa.S		
	220 Bloom	220-240 Bloom	2.8-4.5 mPa.S		
	250 Bloom	240-260 Bloom	3.0-4.5 mPa.S		
	270 Bloom	260-280 Bloom	3.2-4.5 mPa.S		
	290 Bloom	280-300 Bloom	3.2-4.5 mPa.S		
	310 Bloom	300-320 Bloom	3.2-4.5 mPa.S		

COMPANY CERTIFICATION

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GELATIN

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