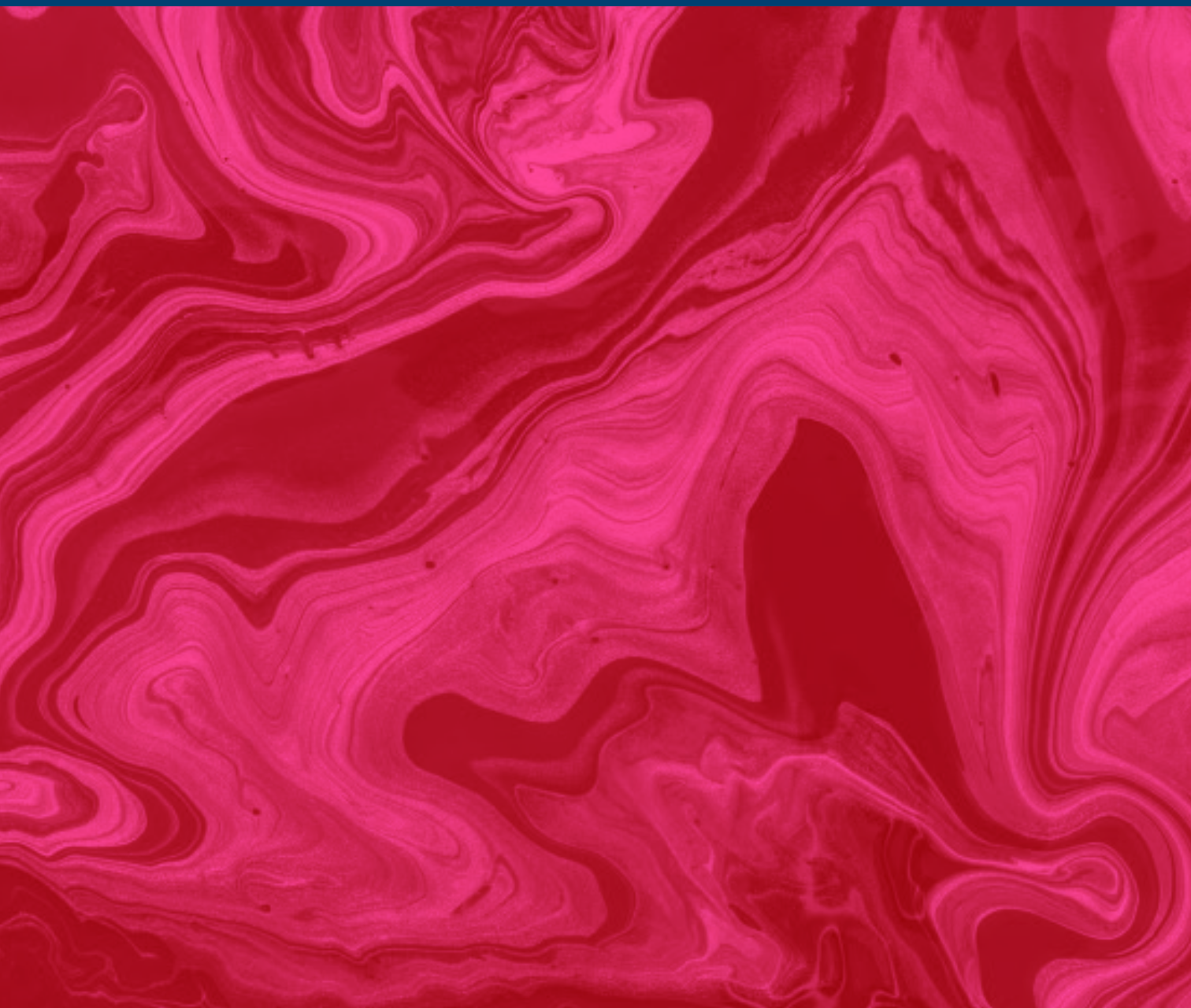




Lapi Gelatine

The Italian Art of Making Gelatine

Company Profile





The Italian Art of Making Gelatine

Born in 1966 in the heart of Tuscany,
where the art of making,
ingenuity and talent characterise our identity,
innovation and skill.

The continuous search for improvement
is at the heart of our culture,
the quality of our work and our products.

HIGH QUALITY GELATINES AND COLLAGEN PEPTIDES

for pharmaceutical, food, nutraceutical, cosmetic and feed industries

The Italian Art of making Gelatine & Collagen since 1966

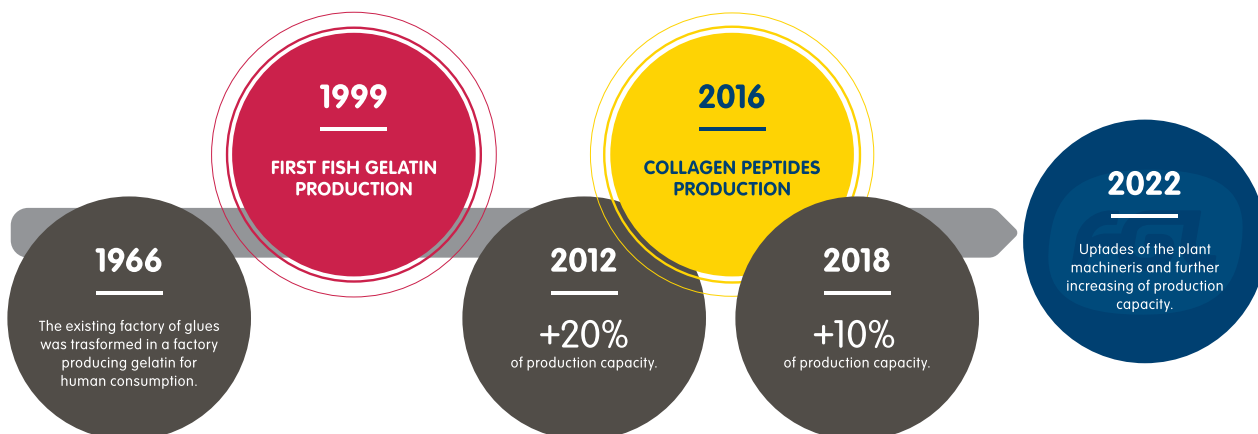
Founded in 1966 in the heart of Tuscany, Lapi Gelatine promotes a wide range of bovine and fish gelatine and collagen peptides worldwide. In addition to its long experience in the sector, the company's added value lies in the guarantee of 100% European production, quality and safety.

Lapi Gelatine is an international business that operates in fifty-two countries, working with both small and medium production companies and large multinational businesses, through direct sales or distributors and agents, in the Pharmaceutical, Food, Cosmetic and Nutraceutical sectors.

LAPI GROUP

The company has taken inspiration for its hallmark values and principles which have guided its growth thus far, from the family and the strength of a well-established group. Lapi Group is a business enterprise consisting of eight companies operating in the chemical, industrial and service delivery area.

The group offers Lapi Gelatine both financial and administrative support.



A CONTROLLED PROCESS: FROM THE SELECTION OF THE RAW MATERIAL TO THE DISTRIBUTION.



MANUFACTURING PROCESS

The raw material purchased from selected suppliers is treated with an alkali and acid solution and then extracted by hot water inside the extraction vessels.

The gelatine solution is then purified through several dedicated steps, continuously monitored by Lapi Gelatine's technicians.

After gelification and extrusion, the remaining water is eliminated by under vacuum evaporators.

At this stage the process splits in two: part of the solution is dried to form gelatine, part of it undergoes a further hydrolysis and drying process to obtain collagen peptide. Gelatine and collagen peptide are then finally packed and stored ready for despatch.





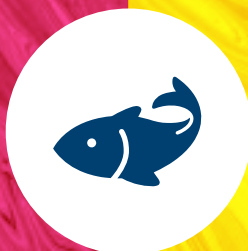
BOVINE GELATINE



BOVINE COLLAGEN PEPTIDE

EUROPEAN PRODUCT: Production takes place in Italy in the Tuscan-based facility in Empoli. We also select our raw material suppliers (cowhide) exclusively from Europe and the same raw material is strictly processed within the EU.

TRADITION: Many years of experience lies behind our production of high-quality gelatine which is used by some of world's largest companies in the pharmaceutical, food, nutraceutical and cosmetic sectors.



FISH GELATINE



FISH COLLAGEN PEPTIDE

The high quality starts with the selection of the raw material. We produce the product exclusively from Pangasius and Tilapia fish, supplied directly by the breeders. Periodic audits of the breeders are carried out by our quality department, through a specialised partner company and local authorities, thus ensuring traceability and maximum safety of the raw material and, consequently, of the finished product.

Various audits are also carried out on sustainability, both on suppliers and in our facilities. Most of our suppliers are also certified with the following certification bodies: **ASC, MSC, BAP, GAP.**

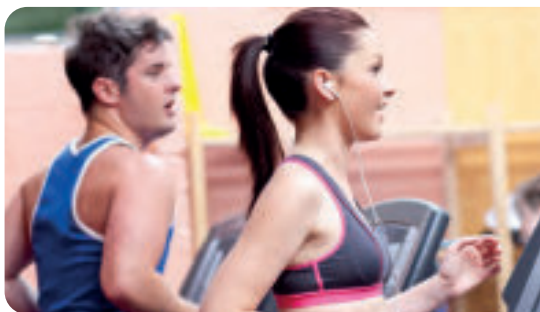
APPLICATIONS

Lapi gelatine is obtained by the partial alkaline hydrolysis of the collagen present in bovine hides. Thanks to its versatility and its being thermo-reversible, Lapi Gelatine is used in several applications, such as confectionery, candies, dairies, ice-creams, meats and for the clarification of drinks. Its functionalities include gelling, stabilizing, emulsifying, film forming, thickening, water binding, foaming powder and fining.



PHARMACEUTICAL APPLICATIONS

- GELATINE FOR HARD AND SOFT CAPSULES
- GELATINE FOR TABLETS
- GELATINE FOR MICRO-ENCAPSULATION



NUTRACEUTICAL AND NUTRICOSMETICS APPLICATIONS

- GELATINE FOR FOOD SUPPLEMENT
- FOR JOINTS AND BONES
- GELATINE FOR BODY CARE FOOD SUPPLEMENTS
- GELATINE FOR ENERGY DRINKS AND BARS



FOOD APPLICATIONS:

- GELATINE FOR THE PRODUCTION OF CANDIES
- GELATINE FOR CONFECTIONARY
- GELATINE FOR DAIRY AND ICE CREAMS
- GELATINE FOR MEAT INDUSTRY



COSMETIC APPLICATIONS:

- GELATINE FOR BEAUTY AND BODY CARE



FURTHER APPLICATIONS

- GELATINE FOR MEDICAL APPLICATIONS
- GELATINE FOR PET FOOD
- GELATINE FOR THE CLARIFICATION OF DRINKS

**LAPI GELATINE S.p.a.**

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Italy

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