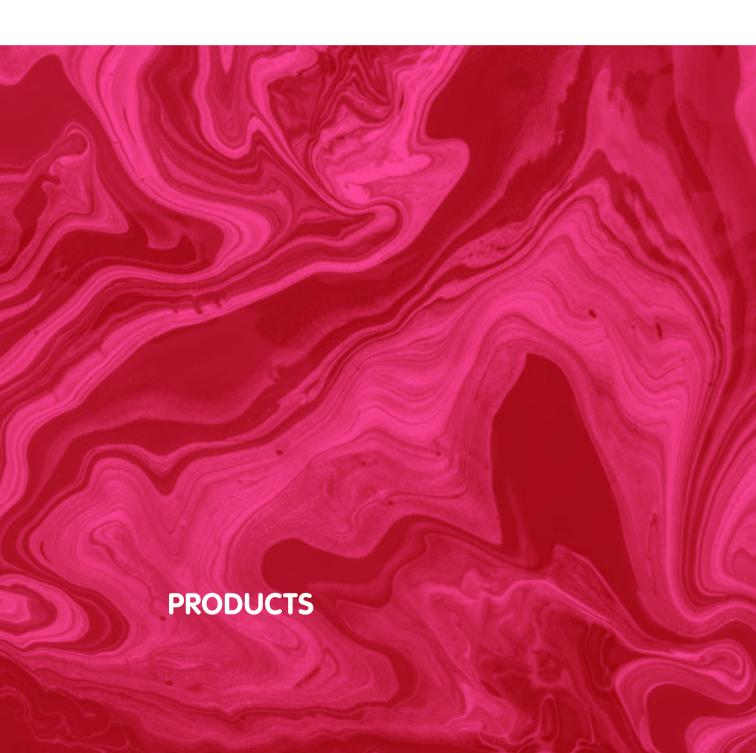


The Italian Art of Making Gelatine





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.

GELATINE AND COLLAGEN PEPTIDE

Lapi Gelatine promotes high-quality Made in Italy products worldwide: a complete range of bovine and fish gelatine and collagen peptides, guaranteeing 100% European production, quality and safety.







OUR CERTIFICATES

European Approval number CE IT 2 GEL
Quality certificate ISO 9001:2015

Certificate of Suitability for bovine gelatine released
by the EDQM for pharmaceutical applications
Halal WHA certificate
Kosher Ko certificate
Kosher OU certificate
Kosher Badaz certificate
FSSC 22000 certificate















PRODUCTS





BOVINE GELATINE / FISH GELATINE





BOVINE COLLAGEN TYPE I / FISH COLLAGEN TYPE I



Lapi Geltine's quality offers

PHARMACEUTICAL GRADE EDIBLE GRADE FEED GRADE





EUROPEAN SAFETY

We only manufacture from our plant in Tuscany, Italy, following the European rules on safety and quality of the products.

GMO-free BSE-free

CLEAN LABEL (gluten free, dairy free, nut free, etc.)*

*with the ecception of fish in our fish gelatine and fish collagen

Manufactured without the use of anthibiotics*

*Periodically tested for the following families: avermectin, erythromycin, virginiamycin, benzilmidazolici, quinolones and fluoroquinolones, nitrofuran and his metabolites, sulfamidici, tetracycline, malachitegreen

Microbiologically safe
Tested for radioactivity

The heavy metals content in our gelatine is in compliance with the Reg. EC 853/2004,
Reg.EU 355/2016 and the current European Pharmacopoeia
No hormones or processing aids containing hormones
are used in any step of our production process.

BOVINE GELATINE



Lapi Bovine Gelatine is symbol of tradition and European safety.

PRODUCT DESCRIPTION

Lapi Bovine 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 in pharmaceutical, food, nutraceutical, cosmetic and many other sectors. Its functionalities include gelling, stabilizing, emulsifying, film forming, thickening, water binding, foaming powder and fining.

CUSTOMIZATION

Lapi Gelatine offers solutions and customized specifics per each application in the above mentioned sectors.

BLOOM RANGE 100 - 300

MESH RANGE 8 - 70

PACKAGING

Paper bags of 15-20-25 Kg and big bags of 500-1000 Kg.

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.

TAYLOR MADE

The company's extensive experience in the production of gelatine and its flexibility give it an added strength, i.e. the ability to offer a specific product tailored to the customer's needs.

CLEAN LABEL

Our gelatine is a "Free From" product, so does not contain any type of allergen.

FISH GELATINE



In Lapi Gelatine we believe excellence is the main factor for every project's success, and for this reason we present our highest quality product: Fish Gelatine.

PRODUCT DESCRIPTION

Lapi Fish Gelatine is obtained by the partial alkaline hydrolysis of the collagen present in fish skin. Thanks to its versatility and its being thermo-reversible, it is used in several applications in pharmaceutical, food, nutraceutical, cosmetic and many other sectors. Its functionalities include gelling, stabilizing, emulsifying, film forming, thickening, water binding, foaming powder and fining.

CUSTOMIZATION

Lapi Gelatine offers solutions and customized specifics per each application in the mentioned sectors.

BLOOM RANGE 150 - 250

MESH RANGE 8 - 70

PACKAGING

Paper bags of 15-20-25 Kg and big bags of 500-1000 Kg.

DIRECTLY FROM THE SOURCE

Our highest quality begins with the selection of the best raw material.

We manufacture our products exclusively from Pangasius and Tiliapia fish, sourced directly from the breeders which are periodically audited by our QA operators, our audit agency, and by veterinary local authorities.

For this same reason the raw material is easily traceable.

SUSTAINABILITY

Our suppliers of fish skin are audited in order to verify the sustinability of their production sites and operations, in compliance with current regulations.

COLOUR & LOW TURBIDITY

when compared with other kinds of animal gelatins, this product is characterized by white colour and low turbidity.

COLLAGEN PEPTIDE Type I

(Hydrolysed Gelatine





PRODUCT DESCRIPTION

fish skin / bovine skin

PRODUCT DESCRIPTION

Lapi Collagen is obtained by the hidrolysis of gelatine manufactured by fish skin or bovine hides. It is a pure, natural ingredient containing 18 amino-acids, 7 of which are essential. This specific composition of amino-acids provides collagen peptides with functional properties that cannot be found in any other protein and for this reason it has many important benefits on health, muscles, joints, bones, skin, blood, hair and many others, which makes it a key product on the nutraceutical, cosmetic and pharmaceutical sectors.

AVARAGE MOLECULAR WEIGHT

1000 – 3000 Da

PROTEIN CONTENT (ON DRY MATTER)

>94%

SOLUBILITY - POWDER AND GRANULATED

Lapi Collagen Peptide is offered in powder and granulated forms: while powder is used for every application, granular is ideal for instant solubility

PACKAGING

Paper bags of 15 Kg

COLLAGEN SPECIFICS





BONE HEALTH

Lapi Collagen Peptide can help to prevent the negative effects of osteoarthritis, osteopenia (loss of bone mass) and sarcopenia (loss of muscle mass). This can reduce the cartilage-degrading effects of osteoarthritis. Research has also indicated that collagen peptides could be more effective than whey protein in preserving muscle mass during the consumption of an older person's typically low protein diet.

SKIN HEALTH

Promoting skin beauty from within; promoting skin elasticity, suppleness and hydration. Collagen peptides are scientifically proved to be a powerful anti-aging ingredient.

SPORTS NUTRITION AND LIGHT FOOD

Unlike native collagen, Lapi Collagen Peptides are highly digestible and bioavailable. Studies have demonstrated that over 90% of Collagen Peptides are digested and available in connective tissues within a few hours of ingestion. This rapid availability ensures the effective delivery of essential peptides and amino acids to the body.

NO NEGATIVE SIDE EFFECTS

In contrast to other ingredients that are beneficial to joint health, collagen peptide has no negative side effects.

AMINO-ACIDS

The hydrolysed collagen consists of amino acids that play an important role in development and health. More specifically, Lapi Gelatine hydrolysed gelatine consists of almost 50% of Glycine, Hydroxyproline and Proline and contains various essential amino acids, such as Threonine, Valine, Phenylalanine, Lysine, Methionine, Leucine, Isoleucine and Histidine.

DID YOU KNOW THAT?

- Essential amino acids are not produced naturally by our body, but are important for our organism and we should, therefore, take them:
- The amino acid in greater quantities in collagen, has nutraceutical functions, is a hepatoprotective agent, an NMDA receptor agonist and micronutrient and also acts as an inhibitory neurotransmitter in the central nervous system, in particular in the spinal cord, brain stem and retina;
- One of the essential amino acids contained in collagen, among other things also promotes the function, growth and healing of healthy tissues and improves the activity of the immune system.
 Furthermore it boosts calcium absorption, the production of carnitine and synthesis of collagen and is useful in the treatment of osteoporosis;
- Arginine is used in the treatment of various cardiovascular diseases
- Serine is necessary for the metabolism of fats and fatty acids, for muscle growth and the maintenance of a healthy immune system;
- Tyrosine reduces body fat content, encourages the synthesis
 of melanin and regulates the correct functioning of organs,
 such as the thyroid.



LAPI GELATINE S.p.a.

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