

Make every product with heart
Treat every customer with sincerity



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河南亿康明胶有限公司
Henan E-King Gelatin Co., Ltd.



*Make every product with heart
Treat every customer with sincerity*

World Firstclass Gelatin Biotechnology Enterprise



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Founded
in 1985

First production line
put in to production in 1986

First batch of gelatin was
exported in 1997

Luohu wulong
production base
was put into operation
in 2002

The annual production
capacity reached 1500 tons
in 2003

Alibaba international site
built online in 2004

The third production
base built in 2007

Gelatin sheets put into
production in 2008

Pengxiang Import & Export
Co., Ltd. was founded
in 2010

The annual production
capacity reached 2000 tons
in 2013

The fourth production
base built in 2016

Henan E-king Gelatin Co.,Ltd.
was established in 2019

The production capacity was expected
to reach 8000 tons in 2021

COMPANY PROFILE

Henan E-king Gelatin Co., Ltd. was founded in 1985, with a total value of about 1.06 billion CNY , covering an area of 6.6 hectares and the total construction area of 48,000 square meters.

The main products are food additive edible gelatin, pharmaceutical gelatin and technical gelatin.

It is a one of the large-scale professional gelatin manufacturers in China . Joint-stock cooperative enterprise with integrating scientific research, production and sales.

The products have dozens of advanced domestic standards and varieties.

In order to produce world-class quality gelatin and collagen, the entire production process are in strict accordance with the ISO9001:2015 quality management system, ISO22000:2018 food safety management system, from raw materials to finished products, every process operates strictly accordance with requirements of these systems.

World-class professional R & D

Innovative technology creates a greater future

E-king Gelatin owns engineers working in gelatin industry for decades.

We insist on "Keep improving" Spirit , continuing innovation , research & development, let our product meet the needs of different customers through fruitful management innovation, technological innovation.



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To Establish Cooperation
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PRODUCT LIST

Application 应用	Grade/规格 (Bloom)	Gel Strength 冻力强度 (Bloom)	Viscosity/粘度 (mPa.s)	Transmittance T620 透过率 (%)	Cr /铬 (ppm)	Size/目数 (Mesh)
Edible/食用	120	120-140	2.2-2.5 mpas	≥90	< 2.0	8-60
	140	140-160	2.3-3.0 mpas			
	160	160-180	2.5-4.5 mpas			
	180	180-200	2.7-4.5 mpas			
	200	200-220	2.8-4.5 mpas			
	220	220-240	3.0-4.5 mpas			
	240	240-260	3.1-5.0 mpas			
	260	260-280	3.8-5.0 mpas			
Gelatin sheets 明胶片	-	160-280	2.2-4.5mpas	≥90	< 2.0	-
	280	280	4.0-5.0 mpas			
Pharm/药用	160	160-180	3.5-5.0 mpas	≥90	< 2.0	8-60
	180	180-200	3.5-5.0 mpas			
	200	200-210	3.8-5.0 mpas			
	220	220-230	4.0-5.0 mpas			
	260	160-260	4.0-5.0 mpas			
industry/工业	120	120-140	2.2-2.5 mpas	≥90	-	8-60
	140	140-160	2.3-3.0 mpas			
	160	160-180	2.5-4.5 mpas			
	180	180-200	3.0-4.5 mpas			
	200	200-220	3.0-4.5 mpas			
	220	220-240	3.0-4.5 mpas			
	300	120-300	3.0-4.5 mpas			

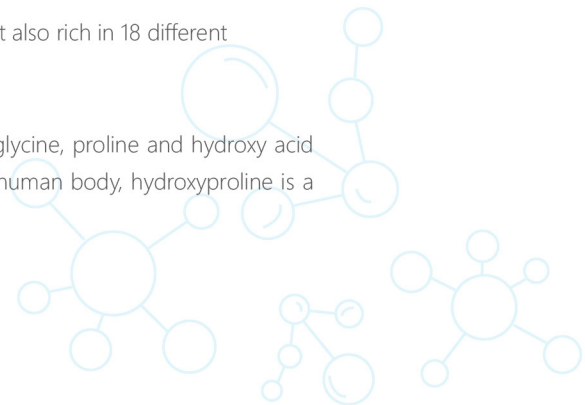
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Gelatin application in **pastry**

Gelatin is a protein extracted from animal collagen, it contains 85% protein, and it also rich in 18 different amino-acid.

Gelatin is a low-calorie protein (4KCAL/G) digested by the human body easily.

In particular, it contains 8 other essential amino acids besides tryptophan. The glycine, proline and hydroxy acid accounts for 50% of the gelatin protein, which is particularly important for the human body, hydroxyproline is a unique amino-acid of gelatin.



ICE CREAM

STRENGTH: 160-280BLOOM
 VISCOSITY: 2.4-3.6MPAS
 GELATIN CONTENT: 0.2-0.6



Gelatin leaves

- ✔ High transparency
- ✔ Odorless
- ✔ Strong freezing



WHIPPED CREAM

STRENGTH: 120-250BLOOM
 VISCOSITY: 2.4-3.6MPAS
 GELATIN CONTENT: 0.2-0.6



MOUSSE

STRENGTH: 180-220BLOOM
 VISCOSITY: 2.4-3.6MPAS
 GELATIN CONTENT: 0.2-0.6



PUDDING

STRENGTH: 180-300BLOOM
 VISCOSITY: 2.4-3.6MPAS
 GELATIN CONTENT: 0.2-2.0



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Gelatin application in **Confectionery**

Gelatin is widely used in confectionery products. Gelatin can be used alone in confectionery products, also it can be used with other colloids. It is widely used in the production of jelly gums, bonbons, sour milk lozenges, licorice candies, fruit-flavored ruitu candies and other products.



MARSHMALLOW

STRENGTH:240-260BLOOM
 VISCOSITY:2.8-3.6MPAS
 GELATIN CONTENT:3-6



CHEWY CANDY

STRENGTH:180-220 BLOOM
 VISCOSITY :2.8-3.6MPAS
 GELATIN CONTENT: 0.5-3.0



TOFFEE

STRENGTH:120-180BLOOM
 VISCOSITY:2.5-3.6 MPAS
 GELATIN CONTENT:4-6



GUMMY

STRENGTH:240-260 BLOOM
 VISCOSITY: 2.4-3.6MPAS
 GELATIN CONTENT: 6-10

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Gelatin application in Meat production

Gelatin is a pure animal protein that can be used as a natural supplement to meat products. Its combination, stabilizing and gelling properties make it as an ideal raw material for various meat, fish and aspic products. Such as: forming cooked ham, before cooked leg meat, skin jelly, ham, canned meat products. It can also be used for other food applications such as wine or juice clarifier, baked goods, soup and so on.



Meat Can



Skin Jelly



Sausage

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Gelatin application in Capsules

E-KING Pharmaceutical Gelatin meets all the stringent regulations and standards of both pharmaceuticals and dietary supplements. E-KING adheres to strict quality requirements and stringent quality control, physical, chemical and microbiological tests before delivery. E-KING Gelatin is widely used in Hard Capsules, Softgel Capsules, Tablets and etc.



SOFT CAPSULE

JELLY STRENGTH: 160-260BLOOM
VISCOSITY: 3.2-4.0MPAS



HARD CAPSULE

JELLY STRENGTH: 180-260BLOOM
VISCOSITY: 3.2-4.0MPAS



Tablet

JELLY STRENGTH: 120-200BLOOM
VISCOSITY: 3.2-4.0MPAS



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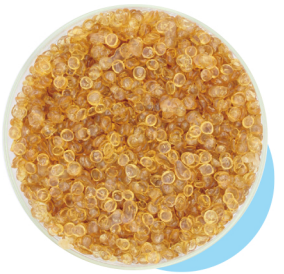
STANDARD QB/T 1995- 2005

Gelatin application in Industry



● Technical (Industrial) Gelatin

Industrial Gelatin is widely used in the areas of plank, furniture, match, feed, packaging, printing, ceramics, petroleum, chemical, paint, and the main functions are thickening, stabilizer, flocculant, blender, polish, sizing, adhesive, solid water and so on.



● Bone Glue (Animal Glue)

Bone Glue is the most widely used animal bonding material. Bone glue has good adhesion, little moisture, fast drying, low price and easily to use. Especially suitable for binding and paste hardcover book shell.



● Jelly Glue

High-viscosity jelly glue is a kind of animal glue, and it is also very environmentally friendly. It is made from animal protein after deep processing. Jelly Glue as an adhesive in printing and packing industry. Mostly used in full automatic box making machine, box making machine, leather case making machine, all kinds of pasting machines, gluing machines for gift box production line and hardcover books equipment.

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Our Commitment

● Professional Service

Gelatin is versatile, E-KING Gelatin puts the right function to the correct application. We are committed to your success and help you create attractive food. We can provide support and advice from the selection of gelatin to the food production process.

You can safely use high quality and stable performance. E-KING Gelatin, it will also simplify your production process and help you maximize your profits.

E-KING Gelatin has partners all over the world. The world-class E-KING Gelatin, whenever and wherever you need, we can deliver on time and on demand.

● Quality Safety

We put the safety of Gelatin first, every process operate strictly in accordance with the requirements of Quality Management System. With advanced equipment, we follow the quality of ISO9001, ISO22000:2018 Quality Management System standard, continuous improvement of the management system, professional testing technology to ensure the high-end quality of products. And ensure that every step of control and inspection met international Quality Management System standard.

● Our Commitment

We take full responsibility for our actions. Whether it is environmental protection investment, or to show you the integrity, we are committed to the highest standards.

We actively take measures to ensure environmental protection and morality continuous progress on related business goals. Adhere to the good code of business conduct, we follow at all our jobs act with integrity and transparency to ensure the complete process traceability.