

Collagen products meet multiple health and nutritional requirements, capturing consumer attention. Collagen is the perfect ally for food manufacturers since it aligns with consumers expectations and is easy to formulate with. Thanks to the research developed by Rousselot, product recipes can be reformulated or redesigned with increased collagen content, reduced fat and sugar as well as improved texture and taste.





The Health and Wellness trend has been the central driver of change in food and beverage products worldwide, influencing product development, food labeling and marketing claims.

By working closely with Food Producers, Rousselot's Application Laboratory has developed a new portfolio of hydrolyzed collagen products, $ProTake^{TM}$. Our experts offer an array of recipes and knowledge on how to incorporate collagen in your application. We also offer support in formulation, regulatory and marketing topics as you develop a new product with collagen inside.

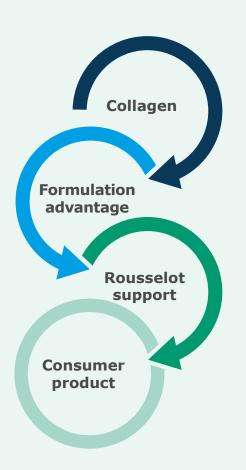


'For more than 30 years we have dedicated ourselves to finding the best fitting solution for our customers. Our aim is to build our food science knowledge and create collagen products that make the life of our customer easier. Therefore I am proud to present this range of ProTake products where we apply our collagen expertise into finetuned products that will solve the challenges our customers are facing in the search for innovative, tasty, but most of all healthy products.'

Claude Capdepon, Global Coordinator, Rousselot Application Laboratories

ProTake, much more than protein

ProTake is a versatile hydrolyzed collagen ingredient that combines dietary and nutritional benefits with advantageous formulation functionalities stable under a wide variety of processing protocols and different conditions.



90% protein High quality source Neutral in odor and taste Unique amino acid composition Carbohydrate free

Soluble in hot and cold pH stable

UHT, sterilization)

Heat stable (Pasteurization,

ingredients Easy dispersible Dust free behavior Binding, Emulsifying, Stabilizing, Thickening,

Water-binding capacity

Compatible with other

Formulation: knowledge and customized solutions for your application

Marketing: trends, product launches, and market

Regulatory: Nutritional claims support, local regulation compliance and pro-active watch

Increase protein content Reduce fat

Reduce sugar Passive health and

nutritional claims

Satiety effect

Great Texture and mouthfeel

Easy to digest

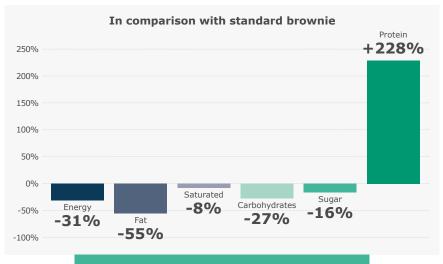
Clean Label, no E-number

Non-GMO Cost-effective Stable Shelf-life

Recipe idea

Thanks to ProTake's high solubility, brownies can be reformulated with higher collagen content, great texture and taste while reducing sugar and saturated fats.





Get in touch to receive the full recipe

ProTake – unlocking your application potential



ProTake™ Bars

Suitable for all type of bars: energy bars, snack bars, meal replacer bars, protein bars and more

- Increase the protein levels and create high protein bars
- Reach tailored texture in combination with other proteins: smooth mouthfeel, appealing chewiness, nice taste
- Improve shelf-life: longer stability, less hardening with time
- · Innovative ideas for recipe development
- Understanding specific processing conditions



ProTake™ Powders

Suitable for flavor blends, premixes and ready to drink (RTD) formulations etc

- · Required instant properties: no lumping or caking
- Compatible with other powders
- Solubility at high concentrations
- Right viscosity for high protein drinks (smooth texture)
- Heat stable under different processing methods (Pasteurization, sterilization, UHT)
- Optimized taste characteristics
- Innovative ideas for recipe development



ProTake™ Foods

Suitable for reformulated snacks, bakery, desserts, soups...

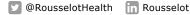
- · Potential to reduce solution to reformulate: reduce sugar and fat, increase protein content
- Can bring mouthfeel in low-fat dairy products
- Optimization of the taste profile of your savory snack
- Innovative ideas for recipe development

Your Rousselot sales contact information

About Rousselot Health & Nutrition

At Rousselot's strategic segment dedicated to health and nutrition, we are committed to developing innovative ingredients answering today's demand for solutions offering proven efficacy, full safety, and premium quality. Our customers can rely on best-in-class products backed by trusted science, as well as on our expert support in formulation, product development, and regulatory advice. Our range of products includes Peptan, the leading collagen peptide brand worldwide, Peptan IIm, and ProTake, and offers "A world of health benefits for the consumer" for a healthier tomorrow.

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