

# Here for you, around the world

One of the world's leading gelatin  
& collagen solutions manufacturers

- Production facilities across the globe
- Worldwide support from our highly qualified experts



- Catering for all cultural and religious sensitivities
- Pioneer in developing cold soluble gelatin





“**Gelatin is an exceptional food ingredient** that is known for its boundless versatility, natural origin, clean labeling, and neutral sensory qualities that set it apart in the industry.”

**Gelatin is a 100% natural & clean label ingredient**

Pure protein; Purine & Carbohydrates;  
Non-GMO; Non-allergenic; Free from Fat,  
Cholesterol, Additives and Preservatives.

**Gelatin is a truly remarkable multi-functional product**

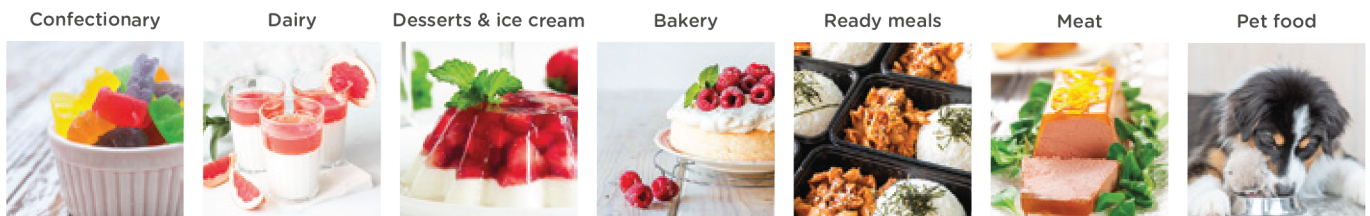
Gelling; Thickening; Water binding; Aerating;  
Stabilizing; Protective colloid function;  
Adhesive; Jellifying.

We offer you **TEXTURA™**, a range of multifunctional gelatin solutions sourced from both bovine and porcine origins for food and beverage, as well as animal nutrition industries. It's a powerhouse for any innovative culinary creation.

**TEXTURA™ portfolio & features:**

| Product            | Cold soluble | Multi-functional | Pre-blending | Short setting time |
|--------------------|--------------|------------------|--------------|--------------------|
| TEXTURA™ gelatin   |              | ✓                |              |                    |
| TEXTURA™ Tempo B/P | ✓            | ✓                | ✓            | ✓                  |

**TEXTURA™ can be your clear solution in all these applications:**



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Part of Tesserderlo Group

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