What To Expect From SupplySide Global: Meet The Leading Gelatin And Collagen Expert Gelken



Xiamen, Fujian Dec 19, 2025 (Issuewire.com) - The global nutraceutical, pharmaceutical, and functional food sectors are converging on SupplySide Global, the industry's premier event for sourcing, science, and strategy. This annual gathering serves as a critical barometer for market trends, spotlighting the suppliers who are driving innovation in foundational ingredients. Central to this evolution are high-quality protein components, where the demand for purity and functional precision is higher than ever. Amidst this dynamic environment, attendees seeking stability, technical excellence, and scale in their protein supply chains are directed toward Gelken, a recognized leading Gelatin & Collagen Expert. Gelken offers a comprehensive portfolio spanning high-grade pharmaceutical gelatin, advanced edible gelatin, and specialized collagen peptides, all produced in a world-class facility that integrates two decades of operational mastery with rigorous quality management systems.

Navigating the Global Ingredient Landscape at SupplySide Global

SupplySide Global is an essential platform for understanding the intricate demands of the health and nutrition industry. It is where R&D professionals, formulators, and procurement teams meet to vet suppliers and explore ingredients that meet stringent regulatory and consumer requirements. The event underscores the industry's need for partners who are not merely producers but scientific collaborators capable of providing technical depth. Gelken's presence highlights its readiness to engage with global market leaders, offering solutions tailored to complex applications, from hard capsules and softgels requiring high Bloom strength gelatin to highly soluble, instant-dissolve collagen powders for premium functional beverages. The convergence of exhibitors at this event emphasizes that supply chain integrity, validated by verifiable credentials, is now the ultimate currency, dictating brand risk and consumer trust.

Industry Trends: The Drive Toward Purity, Function, and Compliance

The collagen and gelatin industry is currently shaped by three major, interconnected trends that dictate procurement strategy and product development:

Demand for Bioactive Peptides and Dose Precision: The market for collagen peptides is soaring, driven by consumers seeking scientifically proven benefits for skin, joint, and bone health. This demands that suppliers deliver peptides with precise, ultra-low molecular weights (MW), ensuring optimal bioavailability and functional efficacy. Manufacturers must move beyond standard hydrolysis to precision enzymatic engineering to meet these specific MW targets, guaranteeing that the ingredient delivers the intended biological effect at the labeled dose. Furthermore, the source of the collagen (bovine, marine, chicken, etc.) and its Type (I, II, III) are becoming crucial factors for targeted product development.

Pharmaceutical and Food Safety Convergence: The line between pharmaceutical and high-end nutraceutical quality is blurring rapidly. Regulators and consumers expect gelatin and collagen peptides to adhere to drug-grade manufacturing standards. This trend emphasizes the necessity of suppliers maintaining comprehensive quality management systems, including GMP, the "Drug Production License" issued by the National Food and Drug Administration, and advanced food safety certifications like FSSC 22000, covering every step from raw material sourcing to final packaging.

Ethical and Dietary Compliance and Traceability: Global market access increasingly hinges on specialized dietary certifications and robust traceability systems. As brands target consumers across diverse cultural and religious demographics, certifications like HALAL and KOSHER are non-negotiable requirements that must be reliably guaranteed by the ingredient supplier. A transparent supply chain that can track the origin of the raw materials is also critical for demonstrating sustainability commitments.

These industry pressures directly inform Gelken's operational model, making the company a strategic discussion partner at the event, ready to offer solutions that pre-empt these complex requirements.

Gelken's Core Advantage: Scale, Precision, and Compliance

Gelken's position as a gelatin and collagen expert is rooted in the synergistic power of its manufacturing scale, technical precision, and unwavering commitment to global regulatory standards.

Technical Capacity and Production Efficiency

Gelken's infrastructure is designed for both high-volume production and critical product segregation. The facility houses three high-capacity gelatin production lines, boasting an annual output of 15,000 tons, ensuring reliable supply security for large-scale clients in the pharmaceutical and food sectors. Complementing this is a separate, dedicated collagen production line with an annual capacity of 3,000 tons. This physical separation is vital for guaranteeing the purity of the collagen peptide product, preventing cross-contamination, and allowing for specialized purification steps, such as ion exchange and ultra-filtration, necessary for achieving the lowest levels of ash and heavy metals in low molecular weight products. The entire operation is guided by a production team with 20 years of experience, ensuring that this world-class facility runs with seasoned expertise and minimal variability.

Product Core Competency and Technical Innovation

Gelken's core competency lies in its technical ability to engineer protein products to specific functional requirements, moving beyond commodity supply to truly customized ingredient solutions.

Pharmaceutical and Edible Gelatin: The company produces high-quality pharmaceutical and edible gelatin essential for hard and soft capsules, confectionery, and dairy stabilization. This requires precise control over Bloom strength and viscosity, a standard maintained by a robust Quality Assurance & Quality Control (QA/QC) system governed by more than 400 Standard Operating Procedures (SOPs).

Precision Collagen Peptides: For the burgeoning nutraceutical sector, Gelken utilizes advanced enzymatic hydrolysis to control the molecular weight of its collagen peptides with exceptional accuracy. This precision engineering directly influences the product's bioavailability, solubility, and functional claims—critical factors for supplement brands. The dedication to engineering these optimal peptide structures and achieving best-in-class solubility makes Gelken a preferred supplier for next-generation functional foods and beverages.

Assurance Through Verifiable Global Certification

Gelken simplifies the complex landscape of global compliance for its clients by maintaining a comprehensive suite of internationally recognized certifications, which are built upon its ISO 9001 and ISO 22000 foundation. At SupplySide Global, Gelken provides assurance that its products meet the strictest standards:

Food Safety Excellence: The company's commitment to food safety is demonstrated by the highly rigorous FSSC 22000 (Food Safety System Certification 22000), assuring clients of robust risk mitigation and a complete quality management system spanning the entire supply chain.

Manufacturing Best Practice and Regulatory Authority: Compliance with GMP (Good Manufacturing Practices) and holding the "Drug Production License" confirms the systematic approach to quality control and allows for supply into highly regulated markets.

Global Dietary Compliance: The provision of HALAL and KOSHER certified ingredients allows global clients to confidently enter diverse consumer markets without the added burden of complex, time-consuming compliance processes.

By presenting these verifiable credentials and technical data, Gelken positions itself not just as a supplier, but as a reliable, compliant, and scientifically advanced strategic partner. Attendees at SupplySide Global will find that Gelken offers the optimal combination of capacity, technical mastery, and regulatory adherence necessary to succeed in today's high-stakes protein market.

Discover Gelken's comprehensive protein solutions, please visit: https://www.gelkengelatin.com/.



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