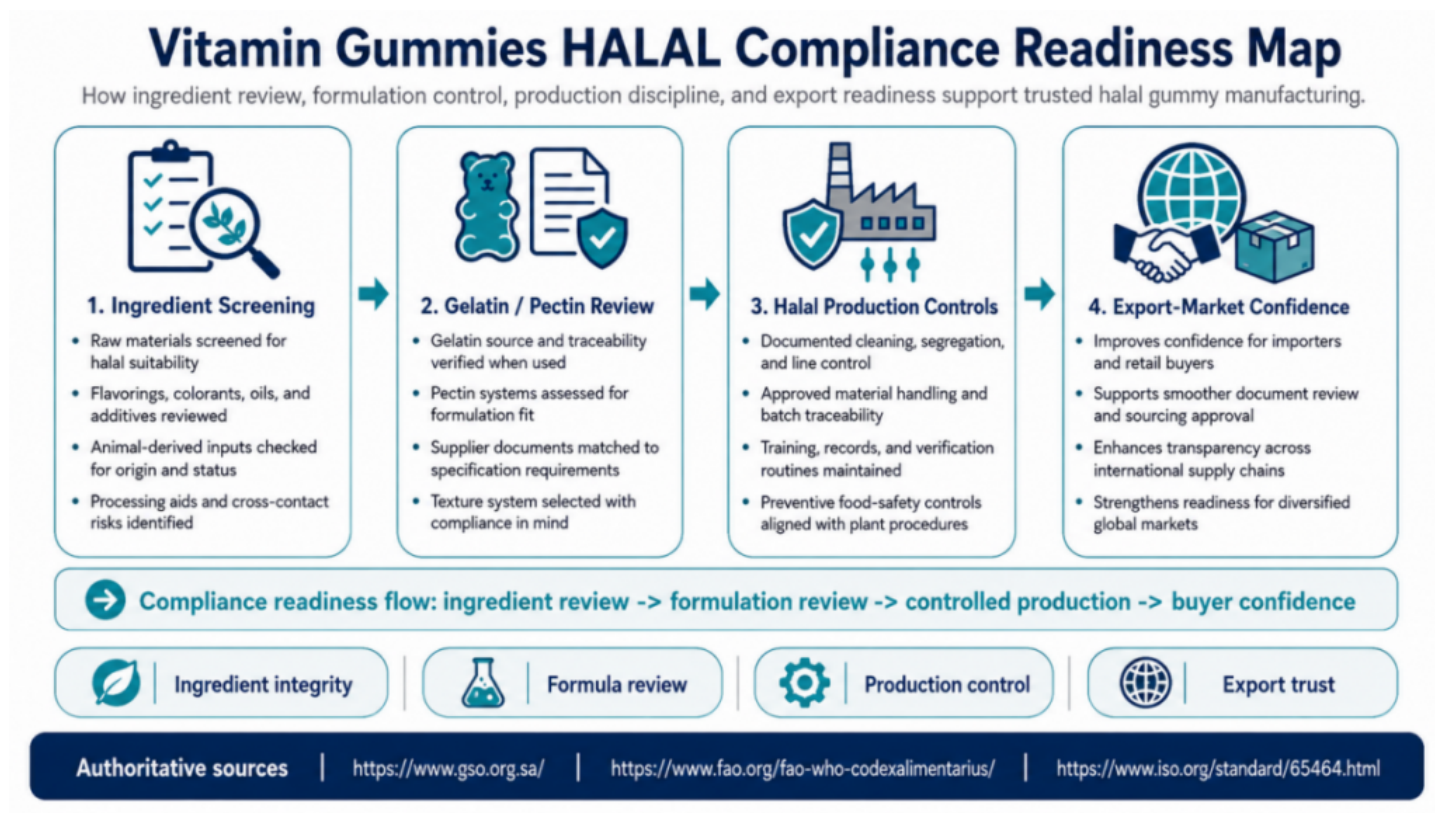


# Top 10 Vitamin Gummies Factories in China: A Deep Dive into LITAFOOD's HALAL Compliance



**Nantong, Jiangsu Jun 27, 2026 (Issuewire.com)** - With a global market value reaching hundreds of billions of dollars, the Halal industry is experiencing exponential growth, fueled by a rising Muslim population and an increasing number of non-Muslim consumers seeking product purity and safety. Simultaneously, functional confectionery—specifically vitamin-fortified gummies—has emerged as a high-growth niche.

Leveraging deep market insights and analysis, LITAFOOD, one of [Top 10 Vitamin Gummies Factories in China](#), stands out by integrating advanced nutritional science with rigorous religious compliance. This synergy ensures that global brands can confidently navigate the complexities of this vast and expanding market.

## The Strategic Importance of HALAL Compliance in Functional Confectionery

Halal compliance in the modern food industry extends far beyond the mere absence of prohibited substances; it represents a comprehensive system of excellence in sourcing and manufacturing. For functional products like vitamin gummies, this certification ensures that every component—from the bio-active nutrients to the stabilizing agents—is "Tayyib" (pure and wholesome). This alignment is critical for brands aiming to penetrate vast consumer bases in Southeast Asia, the Middle East, and the rapidly growing Halal demographics in Europe and North America.

### [a] Raw Material Integrity and Custom Formula Development

The primary differentiator between Halal-certified gummies and standard functional snacks lies in the molecular origin of the gelling agent. While conventional confectionery often relies on porcine-based gelatin for cost efficiency, such ingredients are strictly prohibited under Halal standards. [LITAFood](#) addresses this critical requirement through a dual-track sourcing strategy: utilizing high-quality bovine gelatin derived exclusively from certified Halal-slaughtered livestock, or employing sophisticated plant-based hydrocolloids such as high-methoxyl pectin and refined carrageenan. This ensures a superior "clean label" profile that resonates with both religious observers and health-conscious consumers.

In the production of collagen-infused jellies, ingredient scrutiny extends to the peptide level. The company's technical portfolio features diverse source profiles, including **marine fish collagen peptides (Type I)** for beauty-from-within applications, **bovine collagen** for structural health, and innovative **vegan collagen alternatives**. Formulations are engineered with precision, allowing active ingredient dosages to be adjusted from **500mg to 1000mg per serving** without compromising the gummy's structural integrity or organoleptic properties.

This technical mastery enables seamless customization of complex functional blends. By integrating bioactive compounds—such as **Hyaluronic Acid** for hydration, **Biotin** for keratin support, and a spectrum of **essential vitamins (A, C, D3, E)**—the manufacturer creates a synergistic delivery system. Leveraging over 20 years of expertise in freeze-drying and confectionery science, the facility ensures these heat-sensitive nutrients remain stable and bioavailable throughout the product's shelf life, providing a reliable nutraceutical solution that adheres to the strictest ethical boundaries.

### **[b] Robust Halal Management and Controlled Production Environments**

A robust Halal management system requires dedicated production lines or exhaustive cleaning protocols to eliminate the risk of cross-contamination. At LITAFood's facility, manufacturing takes place within a regulated 20,000+ square meter space equipped with a documented food safety management system. This controlled environment is designed to prevent "Najis" (impurities) from entering the production stream at any stage.

Operating 15 automated production lines with an annual capacity of approximately 5,000 tons, the factory implements strict Sanitation Standard Operating Procedures (SSOP). During production transitions, specialized cleaning agents and validated protocols ensure that equipment is completely free of non-Halal residues. This industrial-scale precision allows the factory to maintain consistent quality and safety for every batch, supporting large-scale seasonal deployments and export-oriented bulk projects.

### **[c] Integrated R&D and Industrial Design Excellence**

Modern consumers in the Halal market demand products that are as effective as traditional supplements while offering an enjoyable sensory experience. LITAFood's internal R&D team drives innovation in flavor engineering and texture optimization, turning global trends into commercially viable confectionery concepts.

Technical performance is managed through rigorous parameters:

**Product Formats:** Capability includes cup jelly, squeeze jelly, and bag jelly, supported by specialized mold development for proprietary shapes and seasonal formats.

**Stability and Shelf Life:** Precise control over Brix levels and pH values ensures that products remain

stable in diverse climates across the 50+ countries served, maintaining a shelf life of 12 to 18 months depending on the formula.

**Speed to Market:** A mature sample development system allows for sample maturation within 15 days, with mass production following 25 to 45 days after approval.

#### [d] International Certifications and Stable Global Supply

The transition from being China's first freeze-dried candy producer to a top-tier functional gummy manufacturer is backed by a prestigious portfolio of credentials. Beyond Halal, the facility holds BRC, HACCP, ISO 22000, and SEDEX certifications. It also meets US FDA standards and EU food safety compliance, reflecting a commitment to pharmaceutical-grade manufacturing.

As a long-term partner for global giants such as Walmart and Costco, LITAFOOD provides comprehensive OEM/ODM services. Their ability to handle high-volume orders with reliable lead times makes them a cornerstone for international brands seeking scalable production in China. By applying the same rigorous standards to their vitamin gummy lines as they do to their world-renowned freeze-dried products, the company ensures that partners receive top-notch, compliant products every time.

#### Conclusion

Navigating the vast and complex global Halal market requires a manufacturer that understands both technical specifications and cultural nuances. Through rigorous source verification, a 20,000-square-meter controlled production environment, and a commitment to international standards, the path to market success is clearly defined. By integrating advanced R&D with large-scale automated manufacturing, the factory delivers products that satisfy both functional needs and religious ethics. For businesses seeking a reliable partner in functional confectionery, the expertise provided by LITAFOOD ensures that every product is a testament to quality, innovation, and compliance. The relationship between Halal certification and product quality is symbiotic. The high standards required for Halal often lead to a cleaner ingredient deck and a more disciplined manufacturing environment, benefiting all health-conscious consumers. This objective approach to quality has positioned the brand as a key player for international enterprises looking for reliable, high-quality manufacturing partners in the heart of China's industrial sector.

For more information on product range and manufacturing capabilities, visit:

<https://www.jellysupplier.com/>



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