



# Gelatine Handbook: Theory and Industrial Practice

*By Reinhard Schrieber, Herbert Gareis*

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**Gelatine Handbook: Theory and Industrial Practice** By Reinhard Schrieber, Herbert Gareis

A practical summary of the technical and technological as well as nutritional and physiological properties attained through the targeted selection of raw materials and the corresponding production processes. The two authors come from the world's leading gelatine company and adopt here an international approach, enabling their knowledge to be transferred between the various application areas on a global scale. Following an introduction to and the history of gelatine, the text surveys the global industry and current trends, before going on to analyze the basic physical, chemical and technological properties of gelatine. Manufacturing, including quality and safety and the processing of powder, instant gelatine and hydrolysate are dealt with next, prior to an in-depth review of applications in beverages and foodstuffs, pharmaceuticals, health and osteoarthritis, among others. The whole is rounded off by future visions and a useful glossary. Aimed at all gelatine users, heads and technicians in production and quality control, product developers, students of food science and pharmacy as well as marketing experts within the industry and patent lawyers.

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## **Gelatine Handbook: Theory and Industrial Practice** By Reinhard Schrieber, Herbert Gareis **Bibliography**

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## **Editorial Review**

### Review

"...a comprehensive reference guide on gelatine..." (*Food Manufacture Magazine*, April 2007)

"...provides a practical summary of the physical, chemical and technological properties of gelatine and corresponding production processes..." (Food Science & Technology Abstracts, August 2007)

### From the Back Cover

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Born in 1944 in Klosterheide, Germany, Reinhard Schrieber graduated as an engineer for chemical technology from the University of Applied Sciences in Mannheim, Germany in 1967. He began his career at Chemische Werke Stoess in Eberbach, Germany, one of the original companies belonging to the GELITA Group, where he held several positions, becoming member of the Management Board of the GELITA Group in 1987. From 1985 to 2001 he was President of the German Gelatine Manufacturers' Association, and of the European Gelatine Manufacturers' Association (GME) from 1988 to 1997, as well as Chairman of the Regulatory and BSE Safety Committee of GME from 1997 to 2003. Reinhard Schrieber has published over 20 papers on the use of gelatine in food and pharmaceutical applications.

Herbert Gareis was born 1955 in Höchststadt, Germany, and completed his chemistry studies at the University of Erlangen-Nuremberg with a PhD. In 1986 he started his professional career in the Photographic Department of DGF Stoess, becoming department head with technical and commercial responsibility in 1994. In 1996 Dr. Gareis was appointed head of the global Photographic Gelatine Division of the GELITA Group and, since 2004, has been a member of the Management Board of GELITA AG, responsible for Production and R&D.

### About the Author

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