

IFT FIRST: Gelken Highlights Innovation as A China Collagen Industry Leader

XIAMEN, FUJIAN, CHINA, December 19, 2025 /EINPresswire.com/ -- The global landscape of functional ingredients is being reshaped by an accelerating consumer focus on healthspan, proactive nutrition, and ingredient transparency. Amidst this dynamism, collagen and gelatin have transitioned from niche food stabilizers into cornerstone ingredients for pharmaceutical, nutraceutical, and food and beverage applications. To lead in this environment requires more than capacity; it demands certified quality, technical mastery, and a deep commitment to global safety standards. [Xiamen Gelken Gelatin Co., Ltd.](#) (Gelken) embodies this leadership, securing its position as a [China Top Collagen Industry Leader](#) by offering an



advanced portfolio of pharmaceutical gelatin, edible gelatin, and high-purity collagen peptides. At the IFT FIRST annual event, Gelken will showcase its commitment to innovation, process excellence, and sustainable sourcing that defines the next generation of biopolymer supply.

The Global Trajectory of Collagen and Gelatin: Health, Purity, and Performance

The market for collagen and its derivatives is experiencing robust growth, driven by key consumer and industrial trends that demand higher purity and functionality from suppliers. Understanding these trends is crucial for brands making strategic ingredient sourcing decisions.

The Rise of Healthspan Nutrition: Consumers are moving away from reactive health remedies toward proactive, daily nutritional support. Collagen peptides, in particular, are central to this shift, championed for their clinically supported roles in skin health, joint mobility, and sports recovery. This trend mandates that suppliers, like a collagen industry leader in China, must provide peptides with optimized molecular weights and verifiable bioactivity, often requiring

specialized hydrolysis processes to meet specific functional requirements for powders, drinks, and bars.

Demand for Clean Label and Traceability: Transparency in sourcing and manufacturing is no longer optional; it is a prerequisite. Consumers are increasingly scrutinizing labels, favoring ingredients with clear origins and minimal processing aids. For gelatin and collagen manufacturers, this translates into a fierce focus on material sourcing (bovine, fish, chicken) and comprehensive traceability systems. Suppliers must demonstrate robust control over the entire supply chain, ensuring compliance with global standards for safety and ethical sourcing.



Pharmaceutical and Nutraceutical Standardization: The pharmaceutical industry demands the highest level of stability and consistency, particularly for capsule shells. Gelatin, as the primary excipient, must meet exacting specifications for bloom strength, viscosity, and microbial purity. This regulatory environment is driving a competitive push toward advanced production facilities that utilize automation and maintain certified quality management systems to guarantee batch-to-batch homogeneity, which is non-negotiable for drug delivery systems.

Functional Food Integration: The challenge for food and beverage formulators is integrating high doses of collagen peptides without compromising taste, texture, or solubility. This requires ingredient partners to offer highly dispersible and neutral-tasting powders, often necessitating complex particle size engineering. The future of the market favors suppliers who can innovate functional formats that seamlessly integrate into dairy alternatives, functional waters, and protein mixes.

IFT FIRST: Showcasing Global Food Science and Ingredient Excellence

IFT FIRST (Institute of Food Technologists: Food Improved by Research, Science, and Technology) is a premier global event for the food ingredient and technology industry. Attending IFT FIRST provides Gelken with a strategic platform to engage directly with R&D professionals, food scientists, and global sourcing experts who are shaping the future of product formulation.

The exhibition's focus on food science, technological breakthroughs, and ingredient safety

perfectly aligns with Gelken's core competencies. For the industry, IFT FIRST is where emerging functional ingredient trends are validated and supply chain partners are vetted. By exhibiting, Gelken actively demonstrates its commitment to the global food science community, opening dialogues on how its specialized gelatin and collagen peptides can solve complex formulation challenges related to stability, texture, and nutritional efficacy. This participation underlines the company's status as a formidable global player and a trusted collagen industry leader in China.

Gelken's Competitive Edge: Integrated Quality and Technical Mastery

Gelken's market position is defined by its strategic investment in quality infrastructure, technical superiority, and massive, certified production capacity. Since its facility upgrade in 2015, Gelken has established a top-tier, vertically integrated production ecosystem that directly addresses the market's demands for reliability and scale.

The Core of Quality: Certified, Auditable Production

Gelken's reliability is non-negotiable, underpinned by a comprehensive Quality Assurance and Quality Control (QA/QC) system. This system is formally recognized by stringent international and national certifications, providing customers with auditable proof of process control:

ISO 9001 and ISO 22000/FSSC 22000: These dual certifications cover both general quality management and specialized food safety management, guaranteeing that every step of the production process—from raw material inspection to final packaging—adheres to the highest standards for consistency and safety.

GMP and National Licenses: Compliance with Good Manufacturing Practice (GMP) and the possession of national "Drug Production License" and "Edible Food Production License" issued by the National Food and Drug Administration confirm Gelken's ability to produce materials suitable for the most sensitive applications, including pharmaceutical-grade gelatin.

These certifications are enforced through over 400 meticulously documented Standard Operating Procedures (SOPs), ensuring that the production team, which boasts two decades of experience from top gelatin factories, maintains stable, safe, and healthy product quality across all 15,000 tons of annual gelatin capacity and 3,000 tons of collagen capacity.

Technical Innovation in Collagen Peptides

Gelken's competitive differentiation in the peptide market stems from its technical mastery over the enzymatic hydrolysis process. High-purity collagen peptides require precise control over molecular weight distribution to maximize bioavailability and specific functional benefits (e.g., solubility, gelling capacity).

By controlling the entire process in-house, Gelken ensures that its collagen peptides meet the exacting standards required for advanced nutraceutical formulations. This level of control is crucial for providing stable, customized ingredients that dissolve completely and remain organoleptically neutral, making them ideal for integration into demanding food and beverage

applications. This focus on technical specification and process rigor reinforces Gelken's status as a key collagen industry leader in China.

The strategic combination of high-volume capacity, global safety certifications, and specialized production expertise allows Gelken to transition from being a simple supplier to a foundational partner for global health and nutrition brands seeking to scale their product lines with guaranteed quality.

For more information on Gelken's advanced portfolio of gelatin and collagen, please visit: <https://www.gelkengelatin.com/>.

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