Foodmate

Foodmate Co., Ltd.

To be the leading global food ingredients technology company

Foodmate

WhatsApp

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Technology drives innovation
service wins the market

1 About Foodmate

·Company Profile & Corporate Culture
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2 Products and Application Solutions

Hydrocolloids
·Gelatin
·Carrageenan
·Konjac Gum
·Instant Gelatin

Proteins
·Collagen
·Collagen Peptides

Sugar Substitutes
·Zero-Calorie Sweeteners

3 Research & Development and Quality

·R&D Capabilities
·Quality Management Systems
·Accreditations and Certifications

About Us

Foodmate Co., Ltd. came into existence in 2012, and our plant is situated in JiujiangCity which is known for its natural beauty while the operation center sits in theeconomic hub of China - Shanghai. it's an integrated solution provider with expertisein the production, R&D, and sales of gelatin, carrageenan, konjac gum, collagen, collagen peptide, andzero calorie sugar substitute for a range of food applications covering nutraceuticalsmeat processing, bakery as well and beverage businesses. We aim to be the leading global food ingredients technology company, and let Chinese food ingredinents power global food industry.

Our Culture

Mission
Let Chinese food ingredients power global food industry

Vision
To be the leading global food ingredients technology company

Value Proposition
Technology drives innovation, service wins the market

Our strengths

1 Technical advantages

·R&D center
·Industry-Academy Cooperation
· “High-tech Enterprises”
·Multiple-Patent Holder

2 Food Safety

·Food Safety
·Certification

3 Quality

Scientific and Completed Product Tracing System

Raw material inbound check
·Supplier qualification check
·Regulation & legal check tests on key parameters

Process Control
·CCTV monitored process
·Set critical control point to minimize potential quality threat

Finished Product check
·Key parameter verify
·System Batch quality pass rate≥99.9%

Qualified Certifications

Certified with ISO 9001, Halal, FDA, FSSC22000 etc. to make sure our solutions are safe and better choice for client across the entire world.

FDA FSSC 22000 GMP

· Certified with ISO9001, FDA, Halal, FSSC22000
· Regular training on food safety and quality control related topics for the whole staff
· Process control of food safety and quality implemented
· Impurity and foreign matter control
· Allergen control
· GMO control
· Supplier Admission Management
· Chemical residue and contamination control
· Seal-tampering prevention package
· Product traceability
· Full CCTV monitored production site

4 Service

· Customer Service Department
· 24-hour quick response
· Technical support services
· Dedicated customer complaint team for rapid issue resolution
· Supervision and management of daily sales services

5 Market

As of today, Foodmate is selling to clients in over 60 countries and regions. We have established long term partnerships with global brands in food & beverage business and have been recognized as a reliable suppliers with proven track of record.

History & Vision

2015

Attained certifications for food safety and quality management systems, including lSO9001, FSSC22000, HACCP

2020

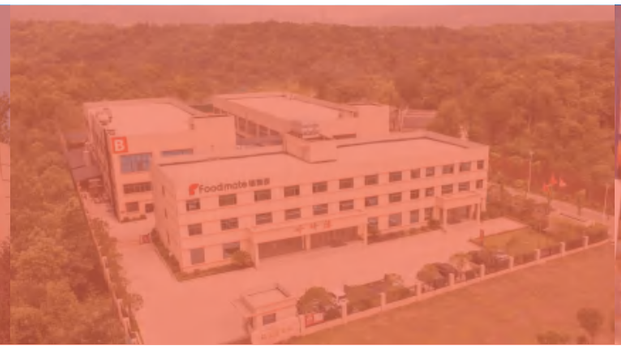
Co-founding of research labs with top universities such as Jiangnan University and Nanchang University
The launch of “Ekosweet”, Zero Calorie Sugar Substitute in China

2022

· Launching of phase two factories in Jiangxi
· Foodmate 10th anniversary
· Awarded the first prize of scientific progress by

2024-2027

Commencement of construction for the third-phase production base
National Enterprise Technology Centre



2012

Founding of Jiujiang Gelatin Factory

2018

Customer base expanded to cover 60 countries and regions

2021

· 2021 Annual "Jiangxi Export Famous Brand" Enterprise
· 2021 Annual Jiangxi “SRDI” Small and Medium-sized Enterprises

2023

· Adding Collagen (Functional Animal Protein) into product portfolio
· Provincial Enterprise Technology Centre

2030

· Serving 100 global world-class brand clients
· Creating 15 cutting-edge products in China

Gelatin

FoodGel™ Series

Product Description

Gelatin, a natural protein product, typically comprises 85% protein, 13% water, and 2% minerals. It contains 18 amino acids, including all essential ones except tryptophan.
Widely used as a hydrophilic colloid, gelatin is often blended with other water-soluble ingredients in food production. Its manufacturing mainly involves two processes—acid and alkaline—selected based on raw materials and desired product properties. The main sources inlcude the skin or bones of animals such as pigs, cattle, and fish.
Gelatin's functional properties—gelation, film formation, thermal reversibility, emulsification, and foaming—are crucial in applications. Key quality indicators are gel strength, viscosity, and transparency.

Product Applications

- Soft capsules
- Hard capsules
- Gummy
- Marshmallow
- Nougat
- Meat jelly
- Dairy products
- Meat products
- Jelly
- Puddings
- Mousse cakes
- Glazes

Product Features

Gelatin is a safe and natural protein with excellent biocompatibility and biodegradability. It is rich in protein and various amino acids, making it nutritious. In food applications, it can enhance taste and texture while providing consumers with essential nutrients.

Gelatin Application Solutions

Soft Capsule Application Solutions

How to use:
Gelatin needs to be swollen with water and heated to dissolve before it can be used

Recommended models:
BS15-35A、BS16-35A、BS18-35A、BS18-40A、BS20-30A、BS20-30B、BS22-30A

Scope of use:
A variety of soft capsule products for health food and cosmetics

Reference quantity:
37.5% -43.5% of the gel

Reference process:
Swell with water→ Stir heating gelatin with glycerin, etc. → Vacuum defoam → Attach machine pressure capsule (insert pre-positioned contents) → Form → Dry

Note:
When carburizing the gel, it is recommended that the temperature of the carburizing gel be controlled at 60-70 ° C. When defoaming, try to avoid excessive vacuum time. The finished gel should be used as soon as possible, and try to aviod leaving the gel in the insulation tank for a long time. Before pressing the pills, pre-adjust the temperature of the film box, syringe, contents tank, and wheels of the pressing machine. When pressing the pill, make a fine adjustment to the actual situation, and rationally control the thickness of the skin according to the type of contents (the skin of the contents of a higher viscosity or a mixed solution is slightly thicker).

Gummy Application Solutions

How to use:
Gelatin needs to be swollen with water and heated to dissolve before it can be used

Recommended models:
BS15-25C、BS22-30A、BS25-30A、BS25-30C、BS28-35A

Scope of use:
It is suitable for different types of gummies, such as stick gummy, functional gummy, filled gummy, etc

Reference quantity:
6.5%-7.5%

Reference process:
Swell with water → Dissolve in water bath → Mix syrup → Pour → Hold → Dry → Apply a filming agent → Wrap

Note:
Gelatin requires a temperature of no more than 65°C to fully dissolve without leaving particles. The pH of the finished product should range from 3.5 to 4.8

Gelatin Application Solutions

Marshmallow Application Solutions

How to use:
Gelatin needs to be swollen with water and heated to dissolve before it can be used

Recommended models:
BS25-30A、BS25-35C

Scope of use:
It is suitable for different types of marshmallows, such as string baked marshmallows and stuffed marshmallows

Reference quantity:

3.5%-4.5%

Reference process:
Swell with water→ Dissolve in water bath → Mix syrup → Inflate → Shape → Condense → Dry → Wrap

Note:
Gelatin requires a temperature of no more than 65℃ to fully dissolve without leaving particles. The pH of the finished product should range from 4.0 to 4.5

Nougat Application Solutions

How to use:
Gelatin needs to be swollen with water and heated to dissolve before it can be used

Recommended models:
BS23-30A、BS25-30A、BS25-35C

Scope of use:
It is suitable for various nougat types, like snowflake cookies, soft chewy nougat, and hard nougat

Reference quantity:

2.0%-3.5%

Reference process:
Swell with water→ Dissolve in water bath → Mix syrup → Inflate → Mix powders and granulates → Form → Hold → Dry → Wrap

Note:
Gelatin requires a temperature of no more than 65℃ to fully dissolve without leaving particles. The pH of the finished product should range from 4.0-5.0

Gelatin Application Solutions

Meat Jelly Application Solutions

How to use:
Gelatin needs to be swollen with water and heated to dissolve before it can be used

Recommended models:
BS22-25A、BS25-30A、BS26-30A、BS30-30A

Scope of use:
It is suitable for cold eating crystal meat slices, Soup dumpling fillings, etc

Reference quantity:

10%-12%

Reference process:
Swell with water → Dissolve in water bath → Mix the soup → Pour it → Clotting → Pack

Note:
Gelatin requires a temperature of no more than 65℃ to fully dissolve without leaving particles. The pH of the finished product should range from 4.5-7.0

Dairy Products Application Solutions

How to use:
Gelatin needs to be swollen with water and heated to dissolve before it can be used

Recommended models:
BS15-25D、BS22-30C、BS24-30C、BS25-30C、BS25-35D、BS30-35D

Scope of use:
Used in yogurt and other lactic acid beverages

Reference quantity:

0.5%-1.5%

Reference process:
Swell with water → Dissolve in water bath → Mix dairy products → Heat up to homogenize → Cool down to ferment → Packaging → Cold Storage

Note:
Gelatin requires a temperature of no more than 65℃ to fully dissolve without leaving particles. The pH of the finished product should range from 4.3-4.7

Carrageenan

Foodgel™ Series

Product Description

Carrageenan, a natural polysaccharide hydrophilic colloid extracted from marine red algae, is typically a white to light yellow, odorless, tasteless powder. It dissolves completely in 80°C water, forming a thermo reversible gel that melts upon heating and reforms upon cooling.
Carrageenan synergizes with konjac gum, locust bean gum, etc., to enhance gel flexibility and water retention. With extensive applications in food, medicine, daily chemicals, agriculture, construction, and more, carrageenan is also popular in functional foods due to its nearly 70% total dietary fiber content.

Product Applications

- Meat products
- Gummy
- Jelly
- Pudding
- Cheese
- Ice jelly
- Sucking jelly
- Pet Food
- Face Masks
- Soft Capsules

Product Features

Carrageenan has great gelling properties and can form multiple kinds of gels. It works synergistically with potassium ions and other gums to enhance the gel's elasticity and water-holding capacity. Carrageenan, with soluble dietary fiber characteristics, can degrade and form soluble complexes with fibrin, serving as a probiotic energy source. It also reacts with proteins, stabilizing protein solutions and improving the texture and chewiness of meat products.

Carrageenan Application Solutions

Application Solutions for Injectable Meat Products

How to use:
Carrageenan is mixed with sugar and dissolved. Then, phosphate, salt, soy protein, and other ingredients are added to form a brine solution

Recommended models:
MZ series

Scope of use:
Suitable for chunked meat, seafood, and more

Reference quantity:
0.8% -2.5% injection

Reference process:
Raw Meat → Unfreeze → Divide → Injection → Roast and Marinate → Pressed Cooking → Smoked, Steamed → Heated → Sliced Packaging → Freeze → Labeled Storage

Note:
The temperature of injection solution needs to be at 0-4°C

Application Solutions for Chopping/Tumbling Meat Products

How to use:
Carrageenan and other ingredients are added when stirring

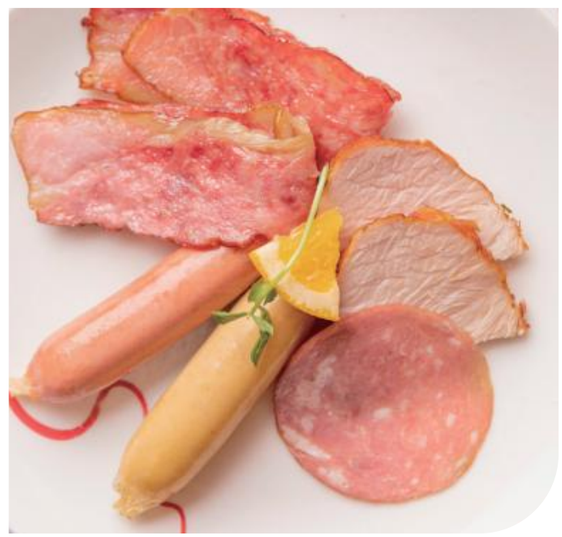
Recommended models:
MR series

Scope of use:
Used in sausages, cold cut ham slices, etc

Reference quantity:
Chilled type 0.1 - 0.3%, rolled type 0.25 - 0.5%

Reference process:
Raw Meat → Unfreeze → Divide → Wringmeat → Cure → Stir (Carrageenan is added here) → Quantity filled → Heated to a Finish → Chilled to Reduce Heat → Packaging → Labeled Storage

Note:
The temperature of meat products should be controlled below 12 ° C during operation



Carrageenan Application Solutions

Application Solutions for Gummy

How to use:
Mix carrageenan with a small amount of white sugar evenly, then spread and swell in water 5-15 minute, then dissolve in a water bath

Recommended models:
CG01、CG02、CG03、CG04、CN01、CN02

Scope of use:
It is suitable for different types of gummies, such as stick gummy, functional gummy, zero sugar gummy, etc

Reference quantity:
1.1%-1.3%

Reference process:
Mix with sugar → Add water to disperse → dissolve in a water bath → Mix with syrup → Heat →Casting → Solidification → Drying → Coating with film agent → Packaging

Note:
Ensure carrageenan is fully mixed with sugar. Carrageenan and syrup are mixed and heated not more than 105°C. Casting temperature >80°C. Final product pH: 4.5-6.0

Application Solutions for Jelly

How to use:
Mix carrageenan with a small amount of sugar, then disperse in water and boil

Recommended models:
GD01、GD02、 GD31、GD41、GD51

Scope of use:
Suitable for different types of cup jelly, instant jelly, and suck jelly

Reference quantity:
0.7% - 1.0%

Reference process:
Mixing of ingredients → Cooking → Heating → Filtering → Mixing → Filling → Sterilization

Note:
Ensure carrageenan is fully mixed with sugar. Final product pH: 4.2-6.0

Carrageenan Application Solutions

Application Solutions for Pudding

How to use:
Mix carrageenan thoroughly with other powdered ingredients before use

Recommended models:
PS01，PS03、PS68、PS73

Scope of use:
Suitable for different types of pudding, such as European Flan, Caramel Pudding, etc

Reference quantity:
0.5%-0.8%

Reference process:
Mix ingredients → Add dairy products → Boil → Filling → Sterilization → Cooling

Note:
Ensure carrageenan is fully mixed with other powders. Final product pH: 4.5-7.0

Application Solutions for Cheese

How to use:
Mix carrageenan with part of the powdered ingredients before use

Recommended models:
NL01、NL11、NL21、NL31

Scope of use:
Suitable for processed cheese in blocks, slices, spreadable cheese sauce, cheese sticks, etc

Reference quantity:
0.3%-1.0%

Reference process:
Mix ingredients → Heat and stir → Flavoring → Homogenize → Packaging → Sterilization → Cooling

Note:
Control pH according to the type of cheese product

FoodGum™ Series

Konjac Gum

Product Description

Konjac gum is a water-soluble polysaccharide extracted from the tubers of the konjac plant. It exhibits functional properties such as water solubility and film-forming, making it widely used in the food industry. Its excellent water-holding capacity and adhesiveness enhance water retention in meat products, form high-transparency gels in jelly desserts, and act as a thickener and stabilizer in beverages and dairy products, preventing sedimentation and improving texture and stability.

Product Applications

- Jelly
- Meat products
- Flour products
- Beverages

Product Features

Konjac gum is low in calories and high in dietary fiber, making it a healthy food ingredient suitable for low-calorie, high-fiber products. It also has excellent gelling and stabilizing properties, making it a versatile alternative to other colloids in various food applications.

Konjac Gum Application Solutions

Application Solutions for Jelly

How to use:
Use in combination with carrageenan

Recommended models:
FoodGum™ 36, FoodGum™ 30, FoodGum™ 28

Scope of use:
Suitable for various types of jelly products, such as resilient jelly and crystal ball jelly

Reference quantity:
0.3-0.5%

Reference process:
Mix ingredients → Boil → Adjust → Filling → Sterilization → Cooling → Packaging

Note:
Ensure konjac gum is fully mixed with other ingredients. Final product pH: 4.2-6.0

Application Solutions for Meat Products

How to use:
Use in combination with other colloids

Recommended models:
FoodGum™ 36, FoodGum™ 30, FoodGum™ 28

Scope of use:
Suitable for chilled meat products, restructured meat products and imitation meat products

Reference quantity:
0.5%-1.0%

Reference process:
Mix ingredients → Molding and heating → Cooling → Packaging

Note:
Konjac gum has high water absorption, and the moisture ratio should be controlled when using to avoid the product being too thick

Instant Gelatin

InstantGel™ Series

Product Description

Instant gelatin is a food additive derived from animal skin through special processing. Unlike traditional gelatin, it dissolves quickly in cold water without prolonged soaking or heating, significantly reducing preparation time and simplifying operations. It is ideal for modern food processing scenarios requiring high efficiency.
Instant gelatin performs similarly to regular gelatin in forming gels, providing excellent texture and stability to food products. It is widely used in beverages, meat processing, baked goods, and confectionery, offering the desired structure and mouthfeel.

Product Applications

- Mousse
- Jelly
- Meat products
- Food fillings
- Ice cream
- Desserts
- Marshmallows
- Frozen dishes
- Milkshakes

Product Features

Instant gelatin has the characteristics of rapid dissolution (cold water is enough) and does not require long periods of immersion or heating, saving time and operating steps. It is often used to rapidly prepare gel-based foods and beverages, and is suitable for many food processing scenarios, it can improve production efficiency and product quality, and meet efficient production needs.

Instant Gelatin Application Solutions

Application Solutions for Jelly

How to use:
Instant gelatin should be fully mixed with the powder before use

Recommended models:
InstantGel™ SR01

Scope of use:
It is suitable for cup jelly that cannot be heated at high temperatures, such as alcoholic jelly, and lactic acid bacteria jelly

Reference quantity:
2.7%-3.0%

Reference process:
Mixing → High-speed cutting → Defoaming → Packing → Solidification

Note:
The instant gelatin should be fully mixed with the powder prior to use

Application Solution for Meat Products

How to use:
Pre-mix with other powdered ingredients

Recommended models:
InstantGel™ SR01

Scope of use:
Hams, sausages, meat jelly, seasoned meat products, etc

Reference quantity:
Add appropriately according to actual requirements

Reference process:
Pre-mix with other powdered ingredients before adding to brine or tumbling solutions; add directly during chopping

Note:
Do not add pure instant gelatin powder directly to solutions. Pre-mix with other powder ingredients at a ratio of at least 1:5 before dispersion

FoodPro™ Series

Collagen

Product Description

Collagen FoodPro™ B is a functional animal protein made from cow skin and prepared using scientific extraction and heat processing techniques. It primarily consists of natural collagen. After mixing with hot water, the collagen unfolds, and after cooling, it re-forms a three-dimensional network structure, which can bind to hold more water. It enhances the yield, texture, and sliceability of meat products.

Product Applications

- Emulsified meat products
- Low-fat meat products
- Burger patty
- Processed meat products
- Yogurt

Product Features

Collagen is high in protein and low in fat, with a water-binding capacity of up to 1:15-25. It disperses well in cold water and exhibits strong cold-set binding properties.

Collagen Application Solutions

Application Solutions for Emulsified Meat Products

How to use:
Mix with other ingredients or add separately

Recommended models:
FoodPro™ B

Scope of use:
Used in sausages, cold cut ham slices, seasoned meat products, etc

Reference quantity:
0.5%-1.0%

Reference process:
Mix ingredients → Tumbling/Chopping → Marinating → Cooking

Note:
Maintain meat temperature below 12°C during processing

Application Solutions for Low-Fat Meat Products

How to use:
Mix with other ingredients or add separately

Recommended models:
FoodPro™ B

Scope of use:
Low-fat emulsified or injectable meat products, such as low-fat chicken breast, low-fat ham sausage, etc

Reference quantity:
0.5%-1.0%

Reference process:
Mix ingredients → Injection/Chopping → Marinating → Cooking

Note:
Pre-mix with other ingredients before dispersion in brine

Collagen Peptide

FoodPep™ Series

Product Description

Collagen peptides are derived from fresh animal tissues rich in collagen (e.g., skin, bone, tendon). They are hydrolyzed and refined to produce products with a molecular weight below 10,000 Da. Collagen peptides are multifunctional dietary supplements containing 18 amino acids, with high levels of glycine, proline, and hydroxyproline. They are easily digestible and beneficial for skin, joint, and bone health, as well as sports nutrition.
FoodPep™ collagen peptides offer various sources, including bovine, fish, and type II collagen, catering to diverse health needs.

Product Applications

- Functional liquid supplements
- Dietary supplements
- Functional solid drinks
- Energy bars
- Cosmetics

Product Features

Collagen peptides are highly absorbable, rich in amino acids, and beneficial for skin, bones, and joints. They exhibit antioxidant and other bioactive properties, improving food texture and widely used in food, cosmetics, and medical fields.

Collagen Peptide Application Solutions

Application Solution for Functional Liquid Supplements

How to use:
Mix collagen peptides with other powdered ingredients before use

Recommended models:
FoodPep™ BA、Foodpep™ FA

Scope of use:
Applicable to different types of health drinks and functional liquid supplements, etc

Reference quantity:
Adjust based on taste and flavor requirements

Reference process:
Mix ingredients → Heat and stir → Homogenize → Filling → Sterilization → Cooling

Note:
Storage at constant temperature and constant humidity in sealed package, and control based on each product's required processing temperature

Application Solutions for Dietary Supplements

How to use:
Mix collagen peptides with other powdered ingredients before use

Recommended models:
FoodPep™ BB、Foodpep™ FB

Scope of use:
It is suitable for different types of solid beverages, health food, etc

Reference quantity:
Amount adjusted according to characteristics such as actual selling point

Reference process:
Mixing → Sterilization → Packaging

Note:
Collagen peptides must be thoroughly blended with other ingredients to ensure uniformity

Ekosweet ® Series

Zero-Calorie Sugar Substitute

Product Description

In order to meet the global health demand for sugar reduction, after 10 years of deep research, hundreds of ingredients have been screened and numerous formulations have been tested, and Foodmate has launched a series of 0 fat.
The series of EkoSweet™ Zero-Calorie Sugar Substitutes solve the problems of poor applicability, impure sweetness, obvious aftertaste and so on. The taste is very close to sugar, suitable for all consumer groups, especially special crowd - diabetic patients.

Product Applications

- Baking
- Tea
- Coffee
- Cookies
- Jelly Powder

Product Features

Zero-calorie sugar substitute contains almost no calories, does not cause weight gain and does not lead to a significant increase in blood sugar levels. It is not easily broken down by oral bacteria to produce acid, thereby reducing the erosion of teeth and helping to prevent the occurrence of dental caries; Some zero-calorie sugar substitutes can provide a pure sweetness close to sucrose without a significant aftertaste, satisfying consumers' needs for sweetness; High sweetness, relatively small amount of use, and easy to add to a variety of foods and beverages; Most zero-calorie sugar sustitutes are considered safe and do not have adverse effects on the human body within the normal usage.

Zero-Calorie Sugar Substitute Application Solutions

Application Solutions for Baking

How to use:
Mix with other powdered ingredients before use

Recommended models:
EkoSweet™ NA 01T、EkoSweet™ NI 02、EkoSweet™ NA 01A

Scope of use:
Cookies, Cakes, Breads, etc

Reference quantity:
Select products with different sweetness levels based on taste requirements

Reference process:
Mixing → Molding → Bake → Cooling → Packaging

Note:
Seal after opening and use promptly

Application Solutions for Tea

How to use:
Add to tea based on desired sweetness

Recommended models:
EkoSweet™ AI 07、EkoSweet™ AC10A/B、EkoSweet™ AC100/150A/200L

Scope of use:
Milk, coffee, cocoa, tea, juice, etc

Reference quantity:
Select products with different sweetness levels based on taste requirements

Reference process:
Mix ingredients → Brew tea → Mix and adjust → Filling → Packaging

Note:
Seal after opening and use promptly

R&D Center & Innovations

R&D Center

Shanghai R&D Center was established in 2018, now it has a staff team of 20+ technicians, dedicated to provide new products and know how to counter the pain points in industrial applications, the center has contributed over 200 solutions for our client bases around the globe.

Innovations

Foodmate implements a strategy that puts R&D talent at the highest priority where we partner with leading academy such as Jiangnan University and Nanchang University to build co-research lab that reflects the highest level of integration of industrialization and academic achievement. In order to materialize the company's ambitious future, a youthful, professional R&D team is built to fulfill the core tasks with advanced technology.

Quality and Safety

Quality Commitment

We adhere to a quality-centric approach, with every stage of production strictly executed in accordance with the ISO quality management system. From raw material procurement to manufacturing processes, each step undergoes rigorous control. Through continuous technological innovation and refined management practices, we are dedicated to delivering high-quality food ingredients to our clients, meeting global market demands for safe and superior products.

Safety Assurance

Food safety is the cornerstone of our production. We consistently enhance safety management protocols by integrating advanced technologies and equipment, ensuring the reliability of every batch of products. To further elevate product safety, we collaborate with internationally recognized certification bodies and conduct regular third-party testing, guaranteeing compliance with global food safety standards.

We remain committed to providing consumers worldwide with safe and wholesome food ingredients.

Quality Management

We establish scientific, comprehensive, and professionally effective quality management systems and mechanisms, adhering to a customer-centric philosophy driven by technological innovation and a service-oriented approach to secure market leadership. Rigorous controls are implemented across all stages of safe production.

· Rigorous Supplier Qualification System
· Full-process Control covering raw material inspection, process monitoring, and finished product testing
· Robust Quality Assurance System
· Testing and Compliance with Multiple International Standards

Accreditations and Honors