



Dedicated to
your success



Improvement
by nature





VION Food Group:

A strong food company, all over the world

VION Food Group, headquartered in Eindhoven (NL), is a global food company active in the fields of high quality foodstuffs and ingredients for people and animals. "Passion for Better Food" is its credo. At the end of 2010, VION employed 27,000 staff and its annual turnover for the year was € 8.9 billion, making VION one of the leading industrial enterprises in the Netherlands and a major global food company.



Two core activities: Food and Ingredients

The two core activities are Food and Ingredients and form the foundation of VION.

The Food product portfolio comprises fresh pork, beef, lamb and chicken and a wide range of convenience products, from cooked meats, sausages and bacon, to ready meals, pizzas and vegetarian dishes, brought to consumers via the retail, foodservice and industrial markets.

VION Ingredients develops, produces and markets ingredients of animal origin for very diverse applications such as pharmaceuticals, food, feed, technology and energy, using innovative process technologies. Ecoson - Rendac - Sonac - Rousselot are its companies and brand names and they work in synergy with the aim of adding maximum value to the raw materials. Improvement by nature is its motto.

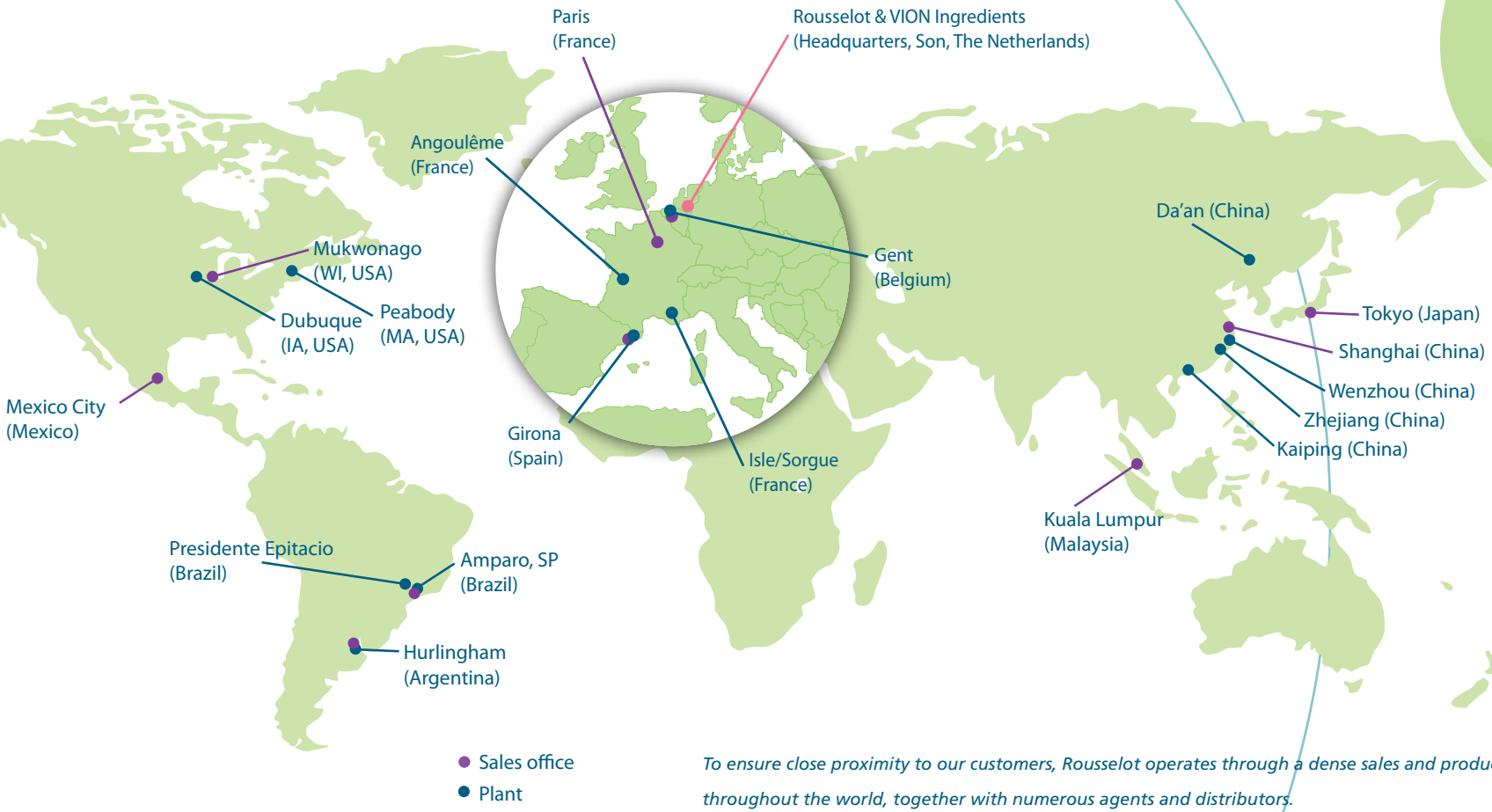
"Passion for Better Food"

VION wants to live up to its credo of a "Passion for Better Food". The entire group aims to achieve a good balance between people, planet and profit by working as sustainably as possible, adding value and helping to ensure human and animal health.

VION's products and production methods have to comply with the highest safety and quality standards.

Rousselot® worldwide

Worldwide presence yet close proximity



To ensure close proximity to our customers, Rousselot operates through a dense sales and production network throughout the world, together with numerous agents and distributors.

Rousselot develops, produces and markets gelatine and collagen peptides to the food, pharmaceutical and technical industries. With a staff of 2.400 people, the company benefits from a global sales and production network of 13 plants and 10 sales offices located in Europe, North America, South America and Asia.

Rousselot's multi-national diversity, linked by outstanding communication and coordination, results in synergistic teams and task forces. This is made possible by our double-edge organization, on one hand centralized in our headquarters in Son (Netherlands) and on the other hand decentralized in our local networks of banch offices and commercial

partners located in over 100 countries. Our customers benefit from the energy of a strong global company sharing the knowledge of our worldwide experts and from the best industrial, sales and marketing practices employed throughout Rousselot, VION Ingredients and even VION Food Group.



Our mission

A true solution provider to our customer

Rousselot is a global and local partner. We are the solution provider to companies operating in all gelatine applications. We are dedicated to the highest standards of quality, safety and excellence of our products as well as total customer satisfaction.

Our Vision

Maintain our gelatine leadership

Our vision is to maintain leadership in gelatine by being best of class in costs, services, quality, safety, hygiene, environment care and profitability. We operate to the highest ethical standards and are dedicated to sustainable growth and continuous improvement.

1891 – Today

A brief history of the Company

Since 1891, the Rousselot® Gelatine has always remained the undisputed mark of competence and know-how. The company was created in 1891 by Edouard Rousselot and developed in France and internationally thanks to the acquisition of local plants specialized in gelatine. In 1977, Rousselot was acquired by ELF-Aquitaine and Total and

then in 1988 became Sanofi Bio-Industries. The company experienced then a broad international development with gelatine plants takeovers in the US, Argentina, and Spain. In 1995, it was acquired by SKW Trotsberg (a subsidiary of Viag group) and again changed its name to Systems Bio-Industries. The company growth continued, notably in China.

In 2002, the company was taken over by VION and then regained its Rousselot name. The acquisition of Rebiere in 2009 positioned Rousselot in Brazil. Thanks to this acquisition, Rousselot regained the World's Number 1 position in the gelatine market.

Growth strategy based on three pillars...

During the past few years, the company has experienced the fastest growth in its activity sector and has more than doubled its production capacity from 2005 to 2010. Rousselot aims at continuing its development with the objective to always fulfill customers' needs in terms of quality, safety and competitiveness. To achieve this goal, a strategic plan focuses on three principal orientations.

- 1. Operational excellence:** "Increase output while ensuring product quality and safety, and enhance competitiveness".
- 2. Sustainability:** "Reduce our impact on environment as much as possible".
- 3. Product leadership:** "Be the benchmark in terms of product quality, safety, performance and innovation".



The operational excellence: a priority for Rousselot®

From the development of its products to the day to day logistics of deliveries, Rousselot® is committed to operational excellence.

At Rousselot, our aim has always been to manufacture products that are most suitable for our clients by the most readily replicated and highly optimized means possible, i.e. with the minimum of resources and with the best possible productivity.

To reach this objective, Rousselot has set up a full action plan:

- 80 engineering projects aim at improving our production facilities, processes, and technologies.
- Quality and performance indicators are being refined, guaranteeing our customers uniform products of the highest quality worldwide.
- Global training programs for Rousselot technical teams contribute to the permanent improvement of our processes, our performance and our competitiveness.

A powerful supply chain backs up Rousselot production organization. Our product flows across the world ensure on time deliveries to customers worldwide.

Sustainable development

Always looking for a better world...

Environment care: Environmental protection has always played a major part in Rousselot industrial development. Rousselot invests heavily in its plants worldwide to ensure that its growing activities respect the environment. This persists through management of energy sources, the protection of water and air, and the recycling of wastes.

- **Energy savings:** the production processes are constantly revised and optimized in order to reduce energy consumption. Some plants also use sustainable energy such as wood chips or biomass from sugar cane in Brazil for example, or sludge in Argentina or in China.

- **Rational use of waters:** all wastewaters are treated in major treatment plants using state-of-the-art physical and biological technologies. Rousselot also strives to save as much water as possible thanks to strict water consumption monitoring and the recycling of waste water which is also being progressively implemented in all Rousselot plants.

- **Social responsibility:** Rousselot corporate social responsibility includes programs to assist people in need around the world. Rousselot has been involved in educational programs in schools through donation of materials such as computers or books. As nutrition is a key topic for Rousselot, educational actions in this field have been organized in South America. Other social initiatives include practical and financial assistance following the Japanese tsunami and Brazilian flooding in Amparo in 2011.



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In Argentina, the Rousselot Responsible Attitude Program is aimed at developing positive attitudes. This plan promotes amongst others the importance of reading and education.

Product leadership

Our ambition is to imagine and create opportunities for and around our customers' concerns and ideas.

Rousselot not only has a high level of knowledge in the functionalities of gelatine and its behavior in a wide range of applications, but our technical and scientific expertise also allows us to develop new and innovative products for changing markets.

Innovation in processes and raw materials

The search for continuous improvement has led to the development of new gelatines, even with traditional raw materials. Rousselot was the first manufacturer to offer acid gelatine extracted from bovine hides. Apart from the most commonly used gelatines extracted from pork and beef, Rousselot also develops fish gelatines.

The widest market range

Constant improvement, set to reinforce our expertise, is carried out in parallel to our permanent search for innovation. Our product range speaks for itself: Rousselot is the only manufacturer to offer such a wide range of gelatines.

Quality first

Gelatine production at Rousselot is optimized to provide the most suitable gelatine for our clients in terms of quality, repeatability, safety and competitiveness.



AperoMallow™/G.U.B.E. in 2009, this new product has been nominated for an FIE Award in the Snacks/On-the-Go Category.



Peptan® collagen peptides for bone, joint and skin health have successfully been launched on the health, nutrition and nutraceutical markets. Rousselot marketing campaign for Peptan® Beauty has been officially recognized by the market professionals.

Rousselot® Gelatines

The right gelatine whatever your application

Rousselot®'s leadership is built on its expertise in this unique product, gelatine.

What is gelatine?

Gelatine is "a product obtained by the partial hydrolysis of collagen derived from the skin, white connective tissue, and bones of animal."

(source: American Pharmacopoeia-USP B3 NF 28).

Gelatine consists of more than 85% protein, less than 13% water, and less than 2% minerals. It contains 18 amino-acids. Apart from tryptophan, it has all the amino-acids essential to the human body.

Most regulatory authorities consider it a food, with a nutritional value of around 350 Kcal per 100g and offering complete digestibility.

Gelatine is also the most used hydrocolloid and it is also compatible with most hydrocolloids, with sugar and corn syrup and with common edible acids and flavors. No other hydrocolloid offers the same combination of functionalities and a combination of different ingredients has to be used to obtain a similar functionality.

The most common form of gelatine is edible powdered gelatine.




Rousselot® Gelatine production processes

It all starts by raw materials, and the highest quality of Rousselot products are determined by the careful selection of the supplier of raw materials and their swiftest collection and transport.

These raw materials undergo the strictly controlled Rousselot process, a complex, multistage process, punctuated with numerous chemical, physical and bacteriological controls. Through the organization of these stages, Rousselot ensures a complete traceability of its products.

Two possible production processes can be used (the acid process or the alkaline process) depending on the raw material used and the characteristics required for the end product. All the production steps are always strictly and carefully controlled to meet specifications.



Raw materials		Process	
		Acid	Alkaline
	Bones	•	•
	Skins	•	
	Bones	•	•
	Hides	•	•
	Fish	•	

Rousselot® range of raw materials and processes.



Through its expertise and its innovation efforts, Rousselot® has the gelatine you need, whatever your application.

The main characteristics and functionalities of Rousselot® Gelatines are described just below. Our teams have developed the expertise to select the right characteristics and meet customers functionality requirements. This is possible due to the outstanding versatility of gelatine.

“Whether you are looking for one of the following functionalities, gelatine is the candidate of choice.”

Some functionalities of gelatine

- Gelling power
- Thermo-reversibility
- Colloidal protective power
- Foaming power
- Stabilizer
- Syneresis prevention
- Thickening agent
- Clarifying power
- Plasticizer
- Binding power
- Film forming
- Emulsifier
- Sticking agent
- Disintegration agent
- Dispersal agent..

Some characteristics specific to gelatine

- Bloom (gel strength)
- Viscosity
- Setting point
- Melting point
- Residue on ignition (ash)
- pH
- Isoelectric point
- Loss on drying
- Turbidity/clarity
- Color
- Microbial content
- Particle size.

Rousselot® supplies gelatine to the food, nutrition, pharmaceutical and technical industries.

Edible applications

Rousselot® Gelatine is a multi-talented food. Its gelling, foaming, emulsifying and binding properties are complemented by numerous characteristics that make it irreplaceable to the food industry.

Confectionery

Gelatine is an important ingredient to the confectionery industry. It can be characterized in different ways and primarily by its gelling power and thermoreversibility.

Dairy products

Gelatine and milk are an ideal combination for many formulations of aerated and low fat products. With the strong influence of fat replacement, interest in gelatine is growing, and it is compatible with polysaccharides for the best texture and functionality.

Meat, fish and aspics

As a natural ingredient of these products, Rousselot® Gelatine is used to improve the presentation, the conservation and the protein content of meat emulsions, cooked injected hams, aspics and salted jellies, sauces and canned meat products.

Water jellies / gelatine desserts

The powder mix prepared with gelatine, sugar, acids, salts, colors and flavors is a very common preparation around the world, using water or milk. Thanks to gelatine, water jellies/gelatine desserts are elastic, soft, bright and transparent.



Wine fining and fruit-juice clarification

Rousselot® Gelatine is particularly suited for red wine, cider and apple juice clarification where it reduces the turbidity and decreases the astringency of final beverages without negative impact on suitable flavor components.

Halal & Kosher gelatines

Rousselot produces a wide variety of Halal and Kosher certified gelatines which are exclusively made out of bovine or fish bones and skins and approved by the competent authorities. A global quality policy sets rules and procedures for all Rousselot plants producing these gelatine qualities.

Technical applications



Photographic applications

Rousselot imaging technology, with its tradition of innovation and perfection, has adapted to the recent gelatine developments including in the field of holography and ink-jet technology. Rousselot fit-for-use gelatines give to these new products an unbeatable gloss, a traditional photographic touch and a protection against adverse environment or effect of time.

Other technical applications

In addition to the photographic industry, Rousselot® Gelatine is widely used in other numerous “technical” applications, including bank notes, paintballs, ballistics gels and many more.

It can also be used to restore old books and even some buildings.

Pharmaceutical applications

Rousselot® Gelatine is an excipient tailored for pharmaceutical use. It is specifically developed and manufactured to meet customer constraints and requirements. The highest quality raw materials are chosen to go through Rousselot’s strictly controlled and fully traceable process. Hygiene, selection and control is our motto for repeatable Rousselot® pharmaceutical gelatines.

Hard capsules: In hard capsules, Rousselot® Gelatine provides a strong and flexible film for tamper-evident dosage form. These gelatines have been developed to meet the most stringent parameters.

Soft capsules: The Rousselot range of pharmaceutical gelatines for soft gelatine capsules makes it possible to adjust encapsulation conditions to the encapsulated formula and active compound.

Tablets: In tablets, Rousselot® Gelatine is a natural binding and disintegration agent that meets the requirements of those consumers concerned about the use of synthetic or chemically modified ingredients.

Blood plasma substitute: The quality and purity of Rousselot® Gelatine has made it the material of choice as an ingredient in the preparation of blood plasma substitute.

Micro-encapsulation: For micro-encapsulation, Rousselot® Gelatine’s emulsifying and filming properties allow the preparation of a coating that will protect the active ingredient from reacting with oxygen or water.





Collagen peptides, for a healthy lifestyle

Peptan®, a bioactive ingredient.

Today consumers are increasingly aware of the benefits of nutritionally enhanced foods and drinks. As Peptan® collagen peptides have proven their advantages in nutraceutical, nutricosmetic and cosmetic applications, they have been meeting a growing success worldwide.

Peptan®

Collagen peptides



What is collagen?

Collagen is a primary connective tissue protein, it represents close to 30 % of animal protein matter. Collagen is a key protein in the body that ensures the cohesion, elasticity and regeneration of skin, cartilage and bone. There are different types of collagen, depending on the tissues from which it is derived.

What is Peptan®?

Peptan® is a Type 1 collagen peptide, the same collagen found in human bones and skin. This high purity natural bioactive product contains more than 97 % protein (on a dry weight basis).

Like gelatine, collagen peptides are made by hydrolysis process from Type 1 collagen. The difference between gelatine and collagen peptides is the fact that collagen peptides have no gelling strength.

Origin of Peptan®

Peptan® products are made in our state-of-the-art plants.

The Peptan® range consists of hydrolysates of native collagen from 3 animal origins: fish, pig and bovine. The process is rigorously controlled to obtain a precise degree of hydrolysis, achieve the optimum molecular weight and have the finest organoleptic properties. To ensure that our products are safe and reliable and to achieve full customer satisfaction and confidence, Peptan® is manufactured under an integrated management system that allows full coordination in accordance with strong hygiene and safety programs.



Recommended daily dosage

It has been proved that 10 grams of collagen peptides per day meet the daily requirements for an adult to enjoy the beneficial effects on joint, bone and skin health.

There is always a Peptan® to suit your application

Peptan® is available in 3 raw material origins and 2 main standard grades, depending on average molecular weight.

- Peptan® P: Porcine collagen peptides
- Peptan® B: Bovine collagen peptides
- Peptan® F: Fish collagen peptides

Easy to use and to integrate

As it is taste and odor-free, Peptan® does not distort the taste and odor of the finished product, even when used in high concentrations.



Peptan® Beauty & Peptan® Cosmetic

An objectivized active ingredient for skin health and beauty

In nutricosmetic applications, Peptan® Beauty products have proven their moisturizing and anti-aging properties in recent clinical studies.

For skin care and personal care applications, the new Peptan® Cosmetic range has confirmed its ability to stimulate the synthesis of endogenous collagen in a number of different in-vitro studies.



Peptan® Health

Proven efficiency for bone and joint health

In-vitro and in-vivo studies have recently testified to the advantages of collagen peptides for promoting bone health and preventing osteopenia.

Collagen peptides positive effects on joints have also been reported in numerous studies which have illustrated their efficiency in reducing joint pain in people suffering from arthritis and keen sportsmen and sportswomen.



Peptan® Nutrition

A highly nutritious protein

A pure protein, Peptan® has also demonstrated its nutritional and functional relevance when used in foods and drinks promoting weight stability or even weight loss, or for optimizing the protein consumption of sportsmen, women, and the elderly.

No compromise with quality

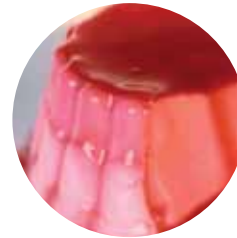
Quality excellence is the heart of the Rousselot® approach.

The Rousselot organization is structured to deliver excellence both in products and services.

We are committed to respect all national and international regulations, and to comply with local and regional norms and quality standards.

Our traceability system gives customers all guarantees they need on the origin and safety of Rousselot products.

Our worldwide network of experts helps customers to achieve their goals and objectives.



Regulation update and compliance

The evolution of various regulations significantly impacts the gelatine business. Rousselot is constantly in contact with the main regulatory bodies throughout the world, either directly or through the various gelatine manufacturers' associations such as the GME, GMIA, SAGMA and GMAP.

In doing so, Rousselot permanently scrutinizes all major regulatory evolution (EU: DGSANCO, EMEA; USA: USDA, FDA; Japan: MHWL) and consequently adjusts in order to ensure full compliance and maximize the availability of its products on a global basis.

Traceability

Rousselot has always provided complete transparency to its customers.

Our traceability system is built on two principles:

- Rousselot® Gelatine is manufactured exclusively from strictly selected raw materials ,
- The traceability of Rousselot® Gelatine allows any lot to be traced to its raw materials and its process conditions.

Customers are at the heart of the Rousselot® approach.

We develop collaboration with our customers to provide them with products that perfectly fit their needs.

Our commitment

Fast and high quality response to all Customers' queries.

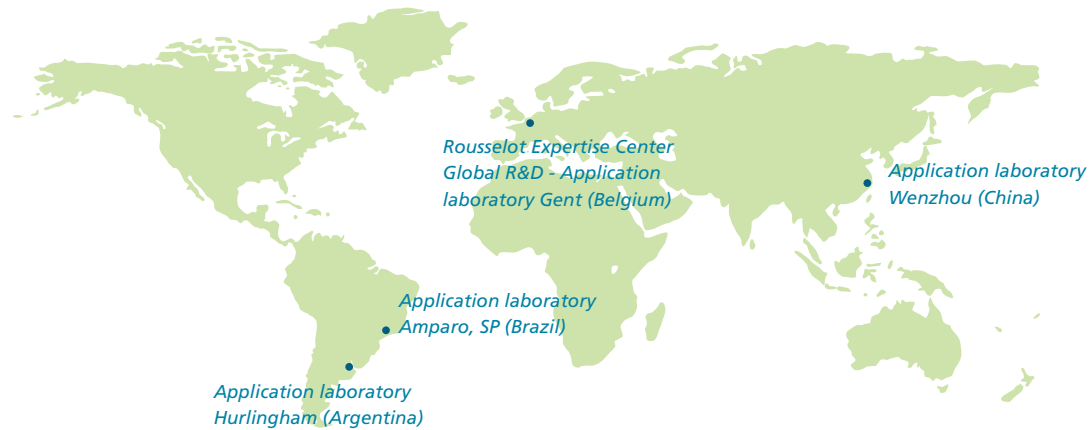
Our goal

Facilitate effective and efficient use of Rousselot's products.

Full set of services to ensure customer satisfaction

Throughout our organization, we pursue a committed, proactive strategy focusing on customer satisfaction.

Our customers enjoy access to a worldwide network of scientific and technical experts who can easily translate Rousselot expertise to specific market requirements.



Technical support

Whether our customers need a single solution or have a complex set of challenges, Rousselot's experts can meet their expectations.

Continually trained in all types of gelatine applications, our experts constantly upgrade their knowledge and understanding of both gelatine and our customers' applications and requirements.

More specifically they can provide all assistance customers expect in the fields of new product development, product performance improvement, troubleshooting assistance, customer staff training.

Our technical support team also has access to:

- Rousselot network of application laboratories
- Rousselot R&D laboratory as well as collaboration with leading universities or faculties.

Four application laboratories

Rousselot applications laboratories assist our customers and help them with tailor-made answers to improve and facilitate the use of Rousselot products in applications.

Sales support

Rousselot sales teams offer personalized contact with open and fluid communication in order to reach high level commercial solutions. In these challenges, they are supported by technical support and marketing departments.

Regulatory Assistance

Compliance, regulatory understanding and foresight are part of Rousselot's core foundations.

Rousselot provides regulatory and support services helping to meet the needs of the most complex local or global regulatory environment.

Our regulatory service encompasses all necessary documentation preparation, submission and review with a proactive approach.



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