

The Largest Gelatin Manufacturer in Pakistan



**Innovation Meets Tradition
in Every Gelatin Bloom**



HALAL GELATIN
Health for Everyone

www.halalgelatin.com.pk



From Nature to Nourishment, Halal Gelatin Leads the Way

HALAL GELATIN PVT. LTD. was established in 2002 by its visionary chairman and the Head of "SADIQ FAMILY" MR. MUHAMMAD SADIQ (Late). His tireless efforts made this an excellence oriented company. Today by the grace of Allah Almighty his legacy continues successfully and now his family is making substantial progress in manufacturing **Hilal Gelatin**. We have the pride to be the pioneer of making **Hilal Gelatin** limited hide in Pakistan.

Now we are exporting our **Hilal Gelatin** across the globe. Today we have a team of highly qualified Chemical engineers and chemists. Our management is very keen in maintaining and further to improve the quality of Gelatin and its by-product which is di-calcium phosphate (DCP).

We apply diagnostic methods to ensure consistent quality manufacturing processes. Our main raw materials for production of quality Gelatin are bones and hides from healthy & Halal local cattle which has absolutely no BSE and FMD.

Our Vision

Promotion of Halal Industry benefits everyone.

Our Mission

Go Halal stay blessed

Welcome to Halal Gelatin

World's Leading Supplier of Halal Gelatin for the Food, Nutrition & Pharmaceutical industry as well as for various technical applications!

Established in 2002, Halal Gelatin is Pakistan's premier manufacturer of Halal edible gelatin. As pioneers in producing gelatin from hides and bones, we aim to surpass client expectations through innovation, increased flexibility, and enhanced value. Our team's expertise ensures the delivery of pure Halal gelatin that meets the stringent standards of the Gelatin Manufacturers Institute of America (GMIA), Gelatin Manufacturers of Europe (GME), and the Islamic Food and Nutrition Council of America (IFANCA). We take pride in achieving a 300 bloom quality from hides, an unparalleled feat in Pakistan and around the World.

Our commitment to excellence has earned us certifications from prestigious bodies, including FDA approval, ISO 9001:2015, FSSC 22000: V6.0, GMP, HACCP, QMS and various Halal certifications from SANHA, JMUIM, IHC, and KOSHER. We serve both local and global markets, exporting our products to the USA, UK, Europe, China, the Middle East, Turkey, Malaysia, Indonesia, Singapore, Bangladesh, Sri Lanka, and beyond. Our operations in the USA and Dubai allow us to provide localized support and prompt delivery, further solidifying our reputation as a market leader.

Chairman Message

**Haji Muhammad
Sadiq (Late)**

Dear Valued Clients and Partners,

Welcome to Halal Gelatin Pvt. Ltd., where our unwavering commitment to excellence has set us apart as a leader in the Halal edible gelatin industry.

Our dedication to quality and innovation has earned us certifications from prestigious bodies, including FDA approval, ISO 9001:2015, FSSC 22000: V5.1, GMP, HACCP, and various Halal certifications from SANHA, JMUIM, IHC, and KOSHER. These certifications reflect our relentless pursuit of the highest standards in every aspect of our operations.

We are proud to serve both local and global markets, exporting our superior gelatin products to the USA, UK, Europe, China, the Middle East, Turkey, Malaysia, Indonesia, Singapore, Bangladesh, Sri Lanka, and beyond. Our strategic operations in the USA and Dubai enable us to provide localised support and prompt delivery, ensuring that our customers receive the best possible service.

At Halal Gelatin, we believe in continuously evolving to meet the changing needs of our clients. Our innovative approach and commitment to quality have solidified our reputation as a market leader, and we are dedicated to maintaining this position by delivering unparalleled quality and exceptional service.

Thank you for choosing Halal Gelatin. We look forward to continuing our partnership and achieving new heights together.



What is Halal?

Halal" refers to what is permissible or lawful in Islamic law. It applies to food, drinks, actions, and practices, ensuring they align with ethical and religious guidelines. For food, it means ingredients and preparation methods comply with Islamic principles, offering a clean, humane, and respectful approach to consumption.

Explicitly Forbidden

In Islamic law, what is "explicitly forbidden" is known as haram. These are actions, foods, or practices that are strictly prohibited. Common examples include:

Pork and its by-products: Any food or product containing pork is haram.

Alcohol and intoxicants: All forms of alcohol or mind-altering substances are forbidden.

Improperly slaughtered animals: Animals not slaughtered in the name of Allah or killed in a cruel manner are haram.

Gambling and usury (interest): Financial activities like gambling and charging interest are prohibited.

These prohibitions are clearly outlined to protect the well-being, ethics, and spirituality of individuals.

Significance use of Halal Foods in 21st Century

Halal foods in the 21st century cater to modern values of health, ethics, and sustainability. Emphasizing humane treatment and quality, halal appeals to global consumers seeking responsibly sourced food, driving economic growth and aligning with contemporary standards.

What Is Gelatin?

Gelatin is a natural protein derived from the partial hydrolysis of collagen, found in the skin and bones of animals. It is widely used as a thickening agent and for stabilizing light-sensitive silver halides. Commercially available gelatin is a natural food ingredient and, chemically, a pure protein.

Halal Gelatin Pvt. Ltd. produces gelatin under the brand name Halal Gelatin. This gelatin is utilized across the food, pharmaceutical, and beauty care industries, offering innovative possibilities for new product development. The natural halal protein can supplement various food items, pharmaceuticals, liquids, solids, film-coated tablets, beauty drinks, instant coffee, chocolate, and more.

Applications

Gelatin, collagen and collagen peptides - are being used in numerous areas. These products are used in the manufacture of food, pharmaceuticals and photography products. The versatility of this natural products also demonstrates the broad spectrum of its technical applications. From the restoration ancients building to the production of matchsticks, Gelatin fulfills the most several of requirement In the health area, collagen proteins help to maintain the function of joints bones and also counteracted the aging process in skin.

Collagen peptides are also used in the pet food sector where they exert a positive influence on the skeletal system.



Our Main Divisions

World's Leading Supplier of Halal Gelatin for the Food, Nutrition & Pharmaceutical industry as well as for various technical applications!



**Gelatin For
Pharmaceutical**



**Gelatin For
Skincare**



**Gelatin For
Food & Beverages**

Halal Gelatin for the Food & Beverages

Gelatin is a versatile, natural ingredient widely used in the food and beverage industry due to its properties as a gelling agent, stabilizer, binder, emulsifier, film-former, and whipping agent. It is taste-neutral, making it ideal for enhancing texture, consistency, and structure

without altering the flavor of food products.

We provide following Key applications of Halal Gelatin in food and beverages include:



Confectionery



Bakery Products



**Delicatessen
Products**



**Dairy Products
& Desserts**



Meat



Beverages

Halal Gelatin for the Beauty Care

Gelatin, derived from collagen, has been used in cosmetic products for years due to its effectiveness in enhancing the appearance and texture of skin, hair, and nails. It is valued for its hydrating, firming, and strengthening properties, which contribute to overall beauty care. We provide following Key applications of Halal Gelatin in cosmetics include:



Hair Care



Nail Care



Skincare

Halal Gelatin for the Pharmaceutical Industry

Halal gelatin is widely used in the pharmaceutical industry due to its unique properties like film-forming ability, thermo-reversible gelation, and strong adhesion. These qualities make it particularly suitable for various pharmaceutical applications, ensuring compliance with religious dietary laws.

We provide following Key applications of Halal Gelatin in pharmaceuticals include:



Hard Capsules



Soft Capsules



**Blood Plasma
Substitute**



**Blood-Stanching
Sponges**



Vaccines



Vitamin Coatings



Gelatin for the Pet Food

Gelatin provided by Halal Gelatin is a versatile ingredient in pet food, valued for its nutritional and functional benefits. As a natural, halal-certified protein source, it supports joint health, aids digestion, and contributes to skin and coat health for pets. Gelatin enhances the texture and palatability of pet food, making it more appealing while providing essential amino acids.

Additionally, gelatin can act as a binder in pet treats, improving their consistency and shelf-life. Halal Gelatin's commitment to high-quality, ethically-sourced gelatin aligns with pet owners' growing preference for clean and trustworthy ingredients in pet products.

Gel Former: Gelatin serves as an excellent gel-forming agent, enhancing the texture of gelled desserts, lunch meats, confectioneries, and aspics. Its unique gelling ability gives products a stable, enjoyable consistency.

Whipping Agent: As a whipping agent, gelatin creates the airy, light texture in marshmallows, nougats, mousses, soufflés, chiffons, and whipped cream, making these products more appealing and smooth.

Protective Colloid: Gelatin stabilizes and improves the smoothness of confectionery, icings, ice creams, frozen desserts, and similar confections, maintaining texture and preventing crystallization.

Binding Agent: Acting as a binding agent, gelatin holds ingredients together in meat rolls, canned meats, cheeses, dairy products, and various confections, creating uniform products that are easy to slice and serve.

Clarifying Agent: Gelatin is ideal for clarifying fruit juices and vinegar, giving them a clear, visually appealing appearance by binding and removing unwanted particles.

Properties of the Gelatin



Film Former: As a film-forming agent, gelatin can coat fruits and deli meat items, providing a protective layer that retains moisture and enhances shelf life.

Thickener: Gelatin thickens powdered drink mixes, bouillons, gravies, sauces, soups, puddings, jellies, syrups, and dairy products, providing a rich, satisfying consistency.

Process Aid: Gelatin is used in microencapsulation, helping protect and preserve colors, flavors, oils, and vitamins in products, enhancing their stability and effectiveness.

Emulsifier: It acts as an emulsifier in cream soups, sauces, flavorings, meat pastes, whipped cream, and dairy products, allowing ingredients to mix well and maintaining smoothness.

Stabilizer: Gelatin stabilizes products like cream cheese, chocolate milk, yogurt, icings, cream fillings, and frozen desserts, preventing separation and ensuring a consistent, enjoyable texture.

Adhesive Agent: Gelatin's adhesive properties affix decorations like nonpareils and coconut to confections, bind layered confections, and help frostings adhere to baked goods, as well as securing seasonings to meat products for enhanced flavor.

Quality Assurance at Halal Gelatin

At Halal Gelatin, quality assurance is a top priority to ensure that all gelatin products meet the highest standards of purity, safety, and compliance with halal regulations. Our rigorous quality control processes cover every stage, from raw material selection to final product packaging, ensuring consistency and reliability.

Strict Halal Compliance: Halal Gelatin strictly adheres to halal guidelines, sourcing only from approved suppliers and following meticulous protocols to ensure every product is genuinely halal-certified. Each batch undergoes verification and certification by recognized halal authorities to maintain authenticity.

Premium Raw Materials: We select only the finest raw materials, sourced from verified, ethically treated animals. By focusing on quality ingredients, we guarantee a pure and high-performance gelatin that meets global standards.

Advanced Processing: Utilizing state-of-the-art processing techniques, Halal Gelatin maximizes product purity and effectiveness while maintaining natural protein integrity. Our processes are designed to avoid contamination and ensure safe, high-quality gelatin.

Comprehensive Testing: Our gelatin undergoes rigorous testing in every production phase to check for quality parameters such as gel strength, clarity, viscosity, and microbial safety. This thorough testing ensures the gelatin meets food industry standards and consumer expectations.

Traceability and Transparency: We maintain a transparent supply chain and offer full traceability on all products, providing customers with the confidence that each gelatin batch meets stringent halal, safety, and quality standards.

Commitment to Innovation: Halal Gelatin is dedicated to continuous improvement, investing in research and development to enhance product applications and meet the evolving needs of the food, pharmaceutical, and beauty care industries.

Sustainability at Halal Gelatin



At Halal Gelatin, sustainability is at the core of our business operations. We are dedicated to conducting our activities in a manner that safeguards the environment and makes a positive impact on society, aiming for both human-friendly and eco-friendly manufacturing practices.

Our commitment to sustainability includes:

Setting Environmental Goals: We establish clear environmental objectives and regularly review them to drive continuous improvement. This approach ensures we stay focused on reducing our environmental footprint and advancing our sustainability initiatives.

Eco-Friendly Innovation: We innovate and develop eco-friendly products that consume less energy and reduce waste, striving to deliver products that are both effective and environmentally responsible.

Reducing Carbon Emissions: We actively work to minimize carbon dioxide emissions, helping combat global warming by implementing energy-efficient practices and technologies.

Community Engagement: Halal Gelatin participates in local environmental conservation efforts, collaborating with communities to support and enhance local ecosystems.

Promoting Environmental Awareness: We openly share our environmental policies and practices, fostering awareness among our employees and encouraging them to adopt sustainable behaviors in their work and daily lives.

Our Certifications

FSSC 22000
ISO 9001
GMP/HACCP
QMS



BRCS

Food Safety

CERTIFICATED



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