

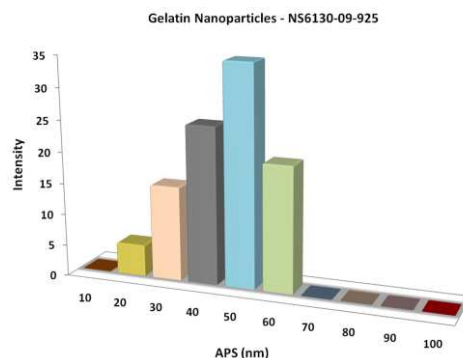
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# Gelatin Nanoparticles

Gelatin is a natural versatile biopolymer. It has distinct significant applications because of its low cost, easy availability, biodegradable and biocompatible nature and also the presence of abundant active groups. Gelatin is a poly-ampholyte in nature because of it comprises both cationic and anionic groups. Gelatin is a concoction of peptides and proteins. It is obtained by hydrolysis of collagen and collagen is extracted from the skin, bones, connective tissues of animals such as domesticated cattle, and fish. It is used in pharmaceutical industries and also in cosmetics.

Photographic and pharma grades of gelatin are generally prepared from beef bones, despite of some beef bone gelatin is employed by the food industry. Gelatin is an animal protein dissimilar to many other gelling agents which are utilized by the food industry. Gelatin forms a solution of high viscosity in water, which sets to a gel on cooling, and its chemical composition is closely similar to that of its parent collagen. It is also soluble in most polar solvents.



NS6130-09-925

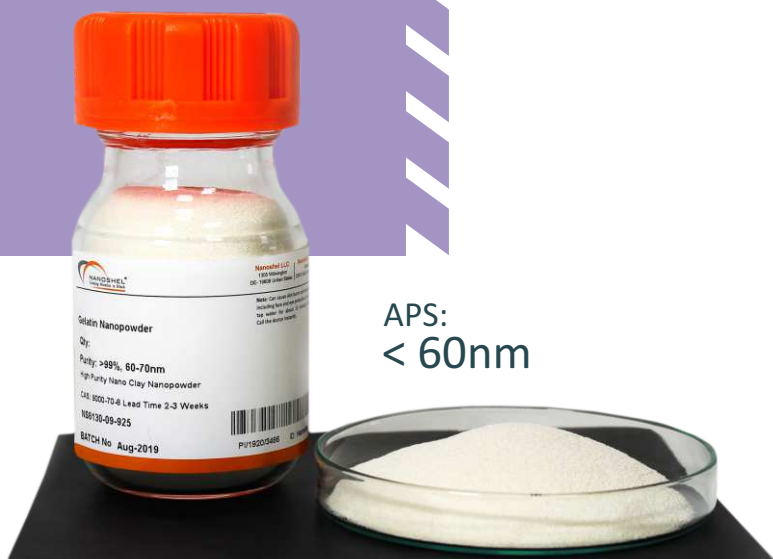
Purity  
**99%**  
CAS No.  
**9000-70-8**

## Technical Specification:

Standard Plate Count	Yeast and Mould Count	Density	pH	Boiling Point
140 cfu/g	033 cfu/g	2.25g/cm <sup>3</sup>	6.5 ~ 6.8	>100°C

## Applications:

- ✓ As drug delivery systems
- ✓ Used as a gene carrier
- ✓ Utilized in food industry
- ✓ Used in photography
- ✓ Cosmetic manufacturing



APS:  
< 60nm



ISO 9001:2015  
CERTIFIED COMPANY



**INTELLIGENT MATERIALS PVT LTD**  
Derabassi  
Punjab (140507)  
INDIA

+91 9779 550077, 9779238252

**NANOSHEL UK LIMITED**  
Chapel House,  
Chapel St Cheshire,  
CW12 4AB United Kingdom

+44 1782 454 144, +44 74 105 48802

**NANOSHEL LLC**  
3422 Old Capitol Suit  
1305 Wilmington DE - 19808  
United States

+1 646 470 4911