



EXPERIENCE
IN GELATINE
FOR MORE THAN
HALF A CENTURY



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1961

Sel Sanayi, a subsidiary of Tezman Holding A.S., was established in Istanbul as glue/technical gelatine producer.

1984

Sel Sanayi's production plant was moved to Gönen.

1996

Increased its glue/technical gelatine capacity and became the biggest technical gelatine producer in Europe.

2006

Started operations for investment in edible gelatine after discussions with the relevant ministries.

2010

Started to produce edible gelatine under SelJel brand and was accredited to the European Union.

2011

SelJel edible gelatine capacity was increased.

2012

Started to produce pharmaceutical gelatine under FarmaSel brand.

2015

SelJel edible gelatine and FarmaSel pharmaceutical gelatine capacities were increased.

2017

SelJel edible gelatine and FarmaSel pharmaceutical gelatine capacities were increased.

2019

Started to produce hydrolyzed collagen peptide under CollaSel brand.

2020

SelJel Jelatin continues its production with SelJel, FarmaSel and Sel Technical Gelatine brands.

Sel Sanayi continues with CollaSel brand.

SelJel became a joint venture between Tezman Holding and Gelita AG.

About Us

Seljel Jelatin Sanayi ve Ticaret A.S., a subsidiary company of Tezman Holding founded in 1948, produces edible gelatine and technical gelatine from bovine hides.

With more than half a century of experience and know-how in collagen by producing technical gelatine, in 2010, the company has realized a first in Turkey and started to produce halal edible bovine gelatine under SelJel brand.

In 2012, it began to operate in pharmaceutical gelatine industry with FarmaSel brand.

SelJel Jelatin is accredited to the European Union. Production is carried out in accordance with the European Union food norms and traceability of the operations is ensured by a special computer program.

Thanks to its quality, products of SelJel Jelatin obtained a solid place and a renowned brand in the world market.

In 2020, SelJel became a joint venture between Tezman Holding and Gelita AG.

Mission

Our mission is to share our understanding of sustainability, reliability and innovation with our products, brands, and position, and to create difference and value for our customers while increasing our profitability.

Vision

Our vision is to achieve our goals and realize our mission, working in cooperation with our internal and external partners, developing our industry, environment and employees, producing in an efficient way in order to increase our profitability and being aware of our responsibilities towards the world's resources while doing all these.

Quality



To apply world's standards and prioritize customer satisfaction.

Leadership



Leading the industry by our operations.

Reliability



To be transparent, fair, honest, respectful and faithful to our world.

Determination



To think long term and not be daunted by any difficulties.

Courage



To go forward by taking strength from our culture, our past, and our employees.



Bovine Edible Gelatine





What is Gelatine?

Gelatine is a **pure protein** derived from hydrolysis of collagen inside bovine hides and/or bones. It contains **85-90% protein and the rest is water**, and has a nutritional value of approximately **350-400 kcal in 100 grams**.

Gelatine is not considered an additive in European Union Food Codex and Turkish Food Codex and contains all the essential amino acids required for human body with the exception of tryptophan.

Therefore, gelatine is not labeled with E code, which is assigned to food additives.

The most distinguishing property of gelatine is its thermo-reversibility. When a gelatine formulation is heated it liquefies and when it is cooled down it gels. This process is quickly achieved and can be repeated without any changes to the quality.

Production

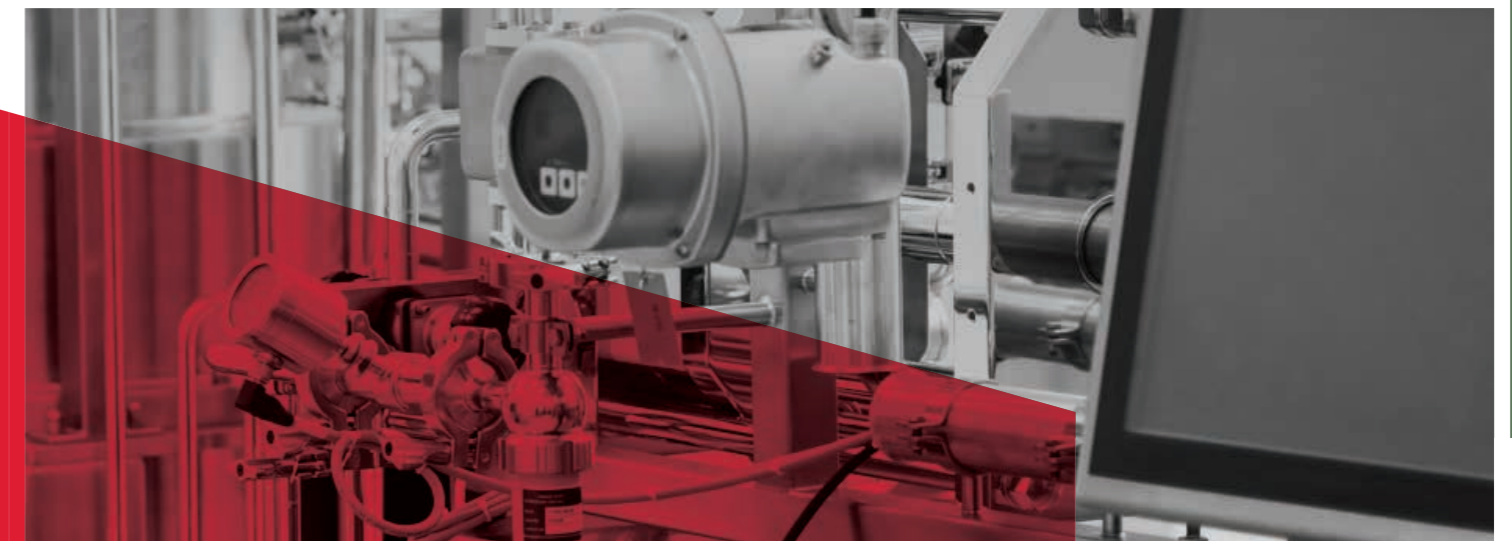
SelJel is produced from bovine hides as Type A and Type B **according to Islamic requirements**. Type A implies that raw material is pretreated with acid, and Type B indicates pretreatment with lime.

SelJel is produced **without human touch** in accordance with European Union norms.

Production starts with the cutting and pretreatment of the incoming raw materials. After maturing period, the raw materials are washed, boiled, passed through filters, and sterilized.

Sterilization is carried out by sterile vapor at 138 degree celsius for 4 seconds as required by EU norms. Sterilized gelatine is transferred to drying and stored as intermediate product after drying process.

In parallel with customers' demands, special blends are issued from intermediate products and tailor-made gelatins are prepared to meet customers needs.



Application Areas



Industrial

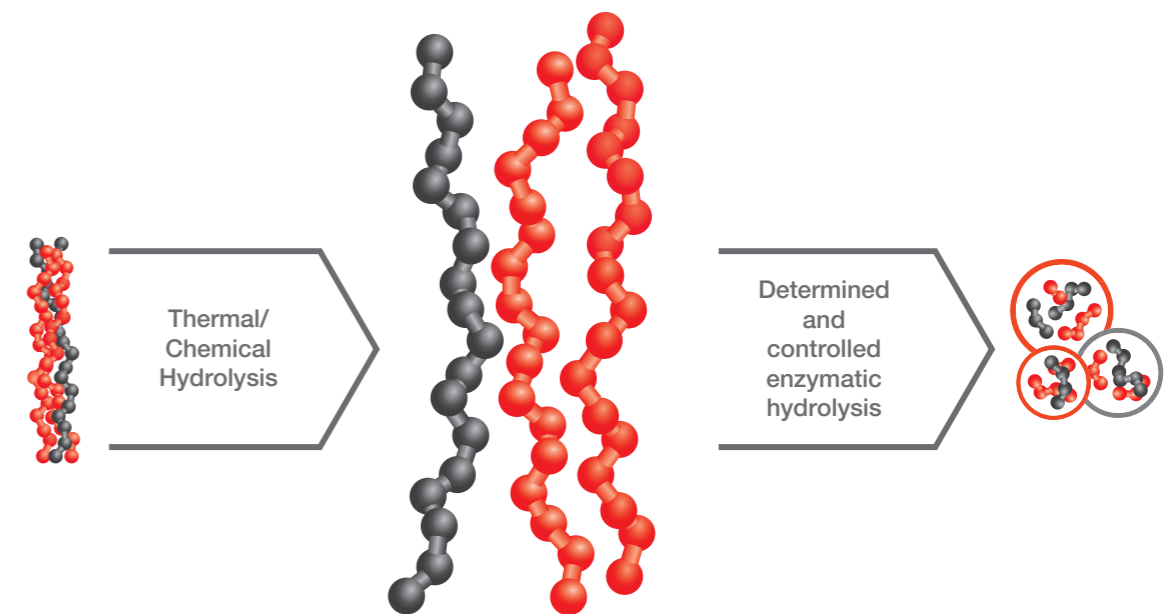
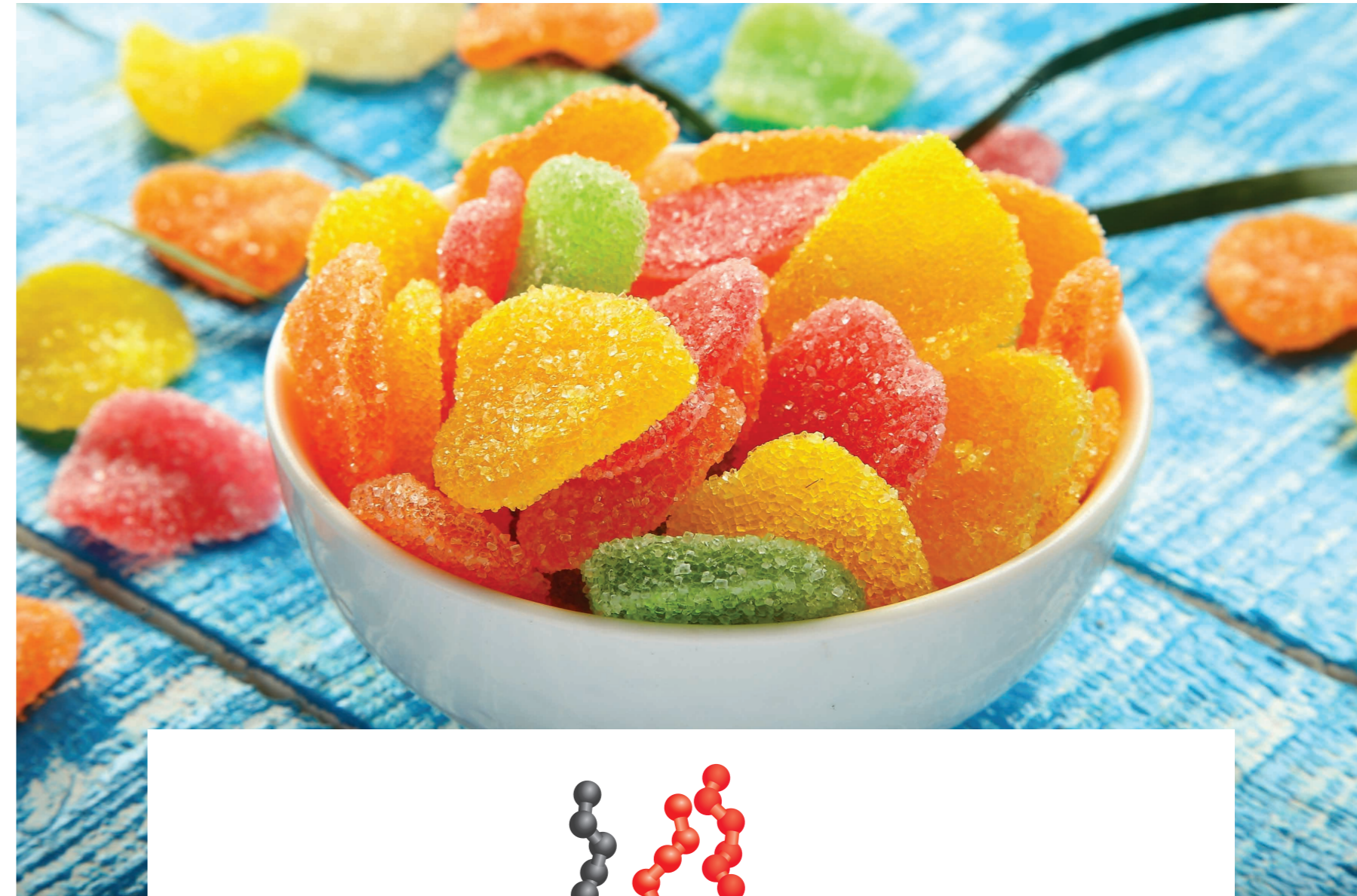
Gelatine is widely used in various fields of food industry due to its stabilizing, gelling, clarification, balancing, foaming, emulsifying, stabilization and film formation properties. Such properties depend on the conditions such as gelatine type, concentration, pH value and operating temperature.

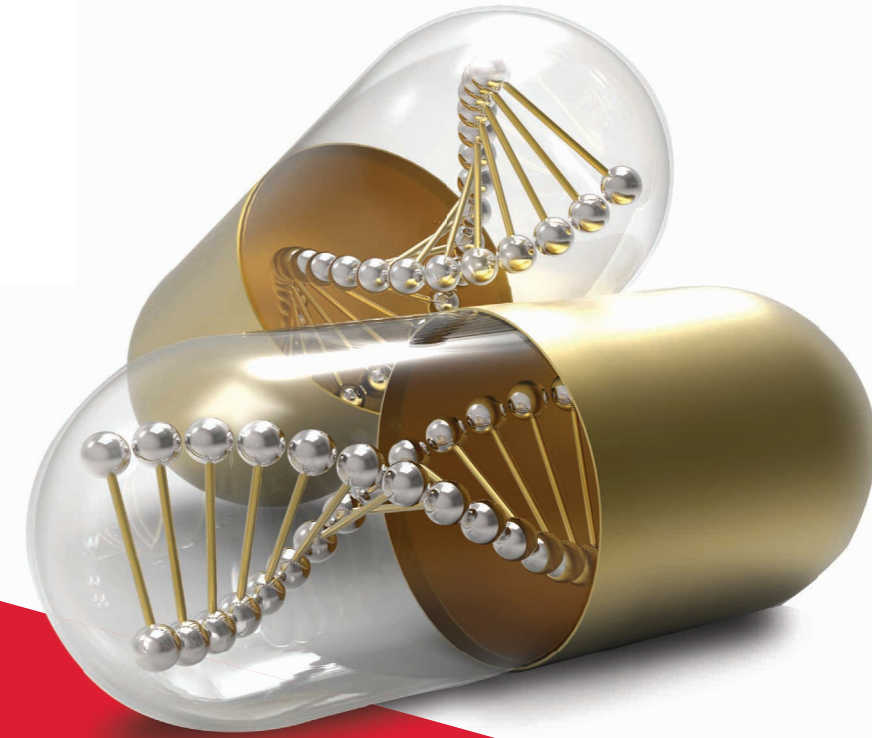
Gelatine is mostly used by confectionery producers in jellies, marshmallows, toffee type candies. It is also used for clarification of wines and juices, in meat and milk products.

Besides, since gelatine is a pure protein, it is also used in the supplementary nutriments and drinks consumed by sportsmen.

Individual

SelJel edible gelatine is offered to the consumers in packages for individual use of 250 and 500 grams.





Pharmaceutical Gelatine





SelJel Jelatin produces **pharmaceutical gelatine** under FarmaSel brand.

Pharmaceutical gelatine is used for its adhesive, uniting and film formation features in the production of soft capsules, hard capsules and tablets. FarmaSel is widely preferred in production of soft capsules. In soft capsule production, the capsule and the filling agents are produced simultaneously.

Gelatine is an all-purpose component which has various application areas in medicine and pharmaceutical industry such as capsules, tablets, medical dressing materials, hemostatic sponge.

Hard Capsules

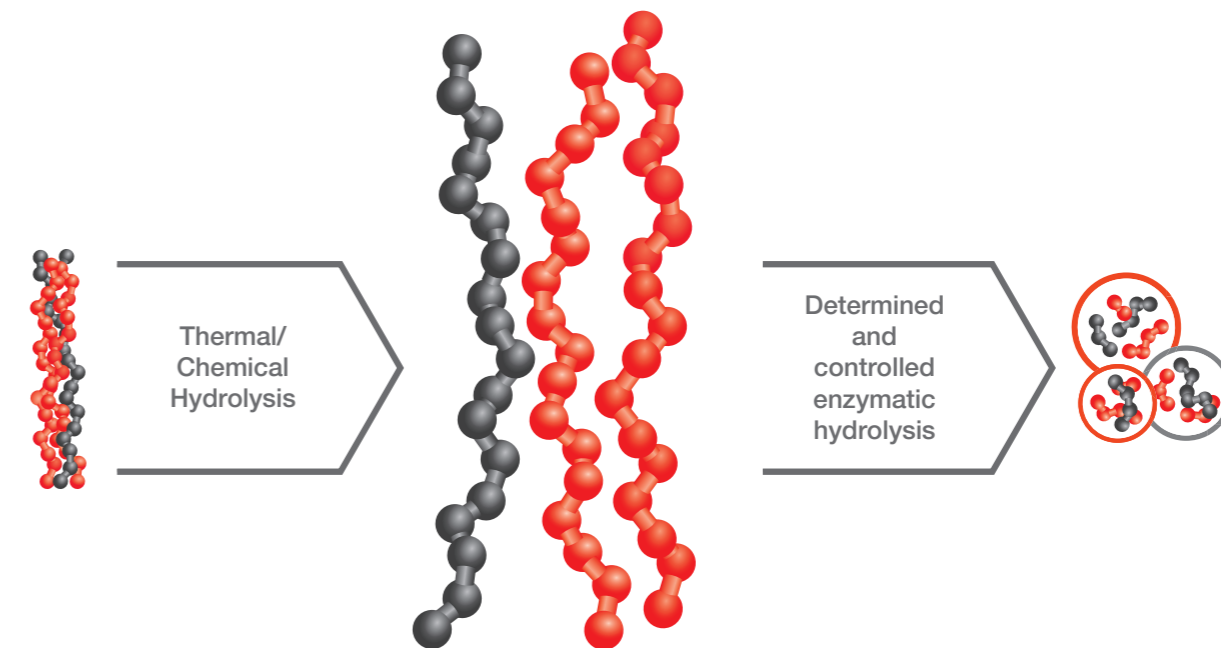
Hard capsule production starts with immersion of stainless steel molds into gelatine solution. When gelatine dries it is removed from molds, fractions are combined and prepared for shipment. Then, this hard capsules are filled by pharmaceutical companies with their own products.

Soft Capsules

Production of soft gelatine capsule starts with wrapping of gelatine solution around the capsule mold. When the capsule formation starts, it is simultaneously filled with liquid medication.

Tablets

Another application area of gelatine in medicine and pharmaceutical industry is tablets. It serves as binding agent and may be used as coating agent to prevent undesired taste and flavors. It also enables customization of the product with its feature allowing pressure. Melting feature, one of the specific properties of gelatine, plays a great role in timely and gradually release of the drug.





Glue/Technical Gelatine





SEL Technical Gelatine

Glue/technical gelatine is an **environment-friendly** protein obtained by extracting the collagen from bovine hides. At the factory, the incoming bovine hides are placed in lime milk and held for **30-90 days**. Then, the lime is washed with acid and water, and hides are transferred into boiling vessels. After evaporation of water, the product is dried until it reaches to the moisture level of 10-12%.

Animal origin glue/technical gelatine is used **in many industries, mainly paper, binding, packaging, labeling, in corrosives, textile, tobacco, wood industry and furniture.**

SelJel Jelatin exports 90% of its production to Europe, America and Asia. And is preferred by customers as it puts emphasis on quality and customer satisfaction. All steps of technical gelatine production are controlled by experienced personnel and special blends are prepared according to the specific technical criteria of each customer.

By taking great care of all production steps from selection of raw materials to the final product, SelJel Jelatin acts in parallel with the specific needs of the customers in technical gelatine production. The products are required to pass strict control tests. Currently, it may be found in two different shapes **like pearl and granulated forms.**



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