

Expert in Gelatins



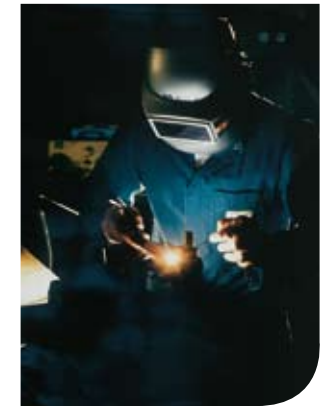
index

- OUR MISSION 1
- WHO IS PB GELATINS? 2
- PB GELATINS WORLDWIDE 3
- PEOPLE 4
- WHY GELATIN? 5
- CERTIFIED SAFETY AND QUALITY 6
- APPLICATIONS 7
- RESEARCH & DEVELOPMENT 9
- ENVIRONMENTAL RESPONSIBILITY 10

Our mission



We are a worldwide gelatin and hydrolysate solution provider creating value for our customers at a competitive price. We are committed to achieve the highest standards of product safety and quality while meeting the interests of employees, shareholders, suppliers and the community at large.





PB stands for Pont Brûlé, the site where the company started its operations in Vilvoorde, Belgium. PB Gelatins is a leading player in the gelatin sector, not only as a big producer, but also because of our innovative spirit and flexible approach towards our customers.

PB GELATINS, A CUSTOMER-ORIENTED GELATIN PRODUCER

Since 1964, PB Gelatins has been a division of Tessenderlo Group, an international chemicals company with more than 100 locations worldwide. More than 8 000 people work for the group. As the world's third largest gelatin producer, with a capacity of approximately 44 000 tonnes per year split between 6 factories across the globe, PB Gelatins produces a complete range of high quality gelatins and hydrolysates. Two additional production units are currently under construction in Brazil and North-East China and will become operational during the second half of 2011.

Key reasons for choosing PB Gelatins

- Worldwide high standard of quality production, supply and service
- Producer of gelatins for all sectors (food, pharmaceutical, photographic, technical applications)
- Customer support
- Flexible enough to meet specific needs (tailor-made solutions)
- Ample capacity of approximately 44,000 tonnes per year
- Open and dynamic company with a flat structure

Who is PB Gelatins?



PB Gelatins worldwide

PB LEINER USA

Our American company was established in 1979 and became part of the group in 2003. It is located in Davenport in the heart of the Midwest, a few kilometres from the Mississippi river, and specialises in porcine gelatin and a full range of hydrolysates.

PB GELATINS UNITED KINGDOM

Our British company is located in Treforest, near Cardiff. It specialises in the production of extremely high quality gelatins for photographic and pharmaceutical applications.

PB GELATINS BELGIUM

PB Gelatins Belgium is located in Vilvoorde, on the outskirts of Brussels. Although business here started as long ago as 1880, the factory is now one of the most modern in the world. Production is divided between acid porcine and speciality gelatins. PB Gelatins' sales headquarters and research laboratories are centralised in Vilvoorde.

PB GELATINS GERMANY

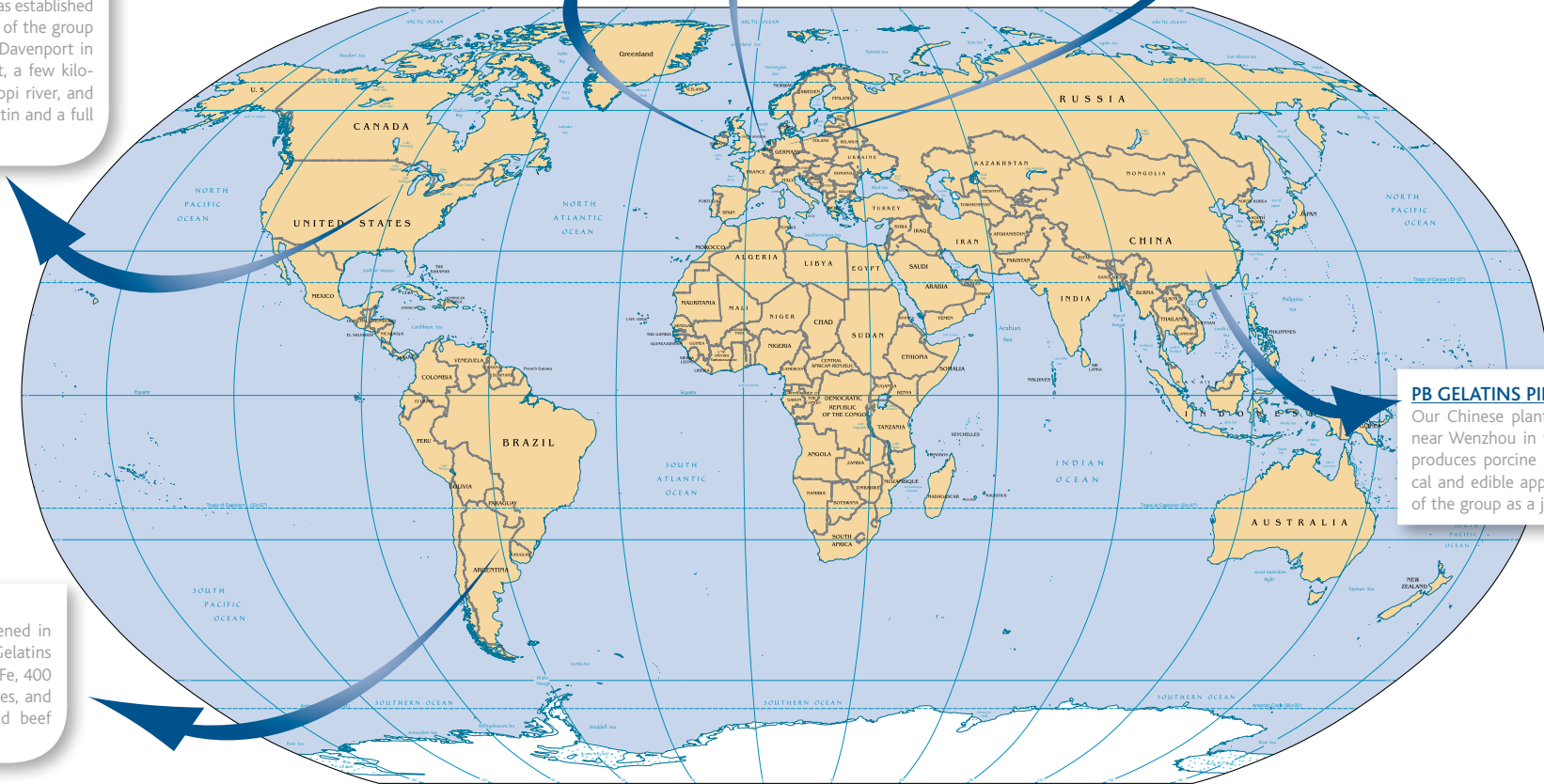
Our German production unit is located in Nienburg, near Hannover, on the banks of the Weser. It produces alkaline and acid gelatins as well as a range of cold soluble gelatins and hydrolysates.

PB GELATINS PINGYANG

Our Chinese plant is located in Pingyang, near Wenzhou in the Zhejiang province. It produces porcine gelatin for pharmaceutical and edible applications. It became part of the group as a joint venture in 2006.

PB LEINER ARGENTINA

Our Argentinean operation opened in 1988 and was acquired by PB Gelatins in 2003. It is located in Santa Fe, 400 kilometres north of Buenos Aires, and specialises in alkaline and acid beef gelatin.



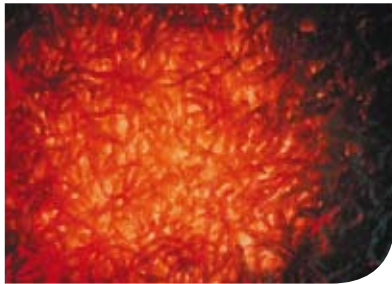


We employ over 950 people in our 6 gelatin plants and we believe that their enthusiasm and dedication are what make our company successful. That's why we try to ensure that they enjoy job satisfaction. To do so, we have values such as good leadership, initiative and creativity, respect, self-fulfilment, loyalty, quality, competence and capability, performance and dedication linked to results, as well as exemplary behaviour concerning the environment. These are values we all share. Communication in our company means a readiness to listen. Leadership to us is characterised by coaching, delegation and participation, encouraging people to take responsibility and to fulfil their potential.

People



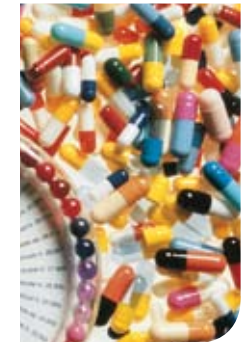
Why gelatin?



Gelatin, known throughout the ages but always new!

Gelatin is:

- **Uniquely multifunctional.** Gelatin has numerous properties which make it ideal in many applications. It gels (gel-sol reversible), thickens, stabilises, whips, sticks, forms films, binds water and is compatible with other hydrocolloids. Its film forming properties are particularly used for hard and soft capsules, as well as in photographic applications.
- **A natural and 100% safe product.** Gelatin has been used since the time of the Egyptians. It is extracted with warm water, no chemical reactions are involved and it is made from collagen, a 100% natural protein, produced only from raw materials approved fit for human consumption. Gelatin is a non-allergenic protein (in contrast to most other proteins like soy, egg or milk). The WHO considers gelatin to be a safe ingredient.



- **A healthy product.** Gelatin has a positive impact on bones & joints health. It enhances the outer beauty of healthy nails, skin and hair. It is used as a protein supplement in dietetic food, sport drinks and energy bars. It is also used for wound healing and weight management.
- Gelatin contains **no fat, no cholesterol and no carbohydrates.**
- **Easy to use.** Gelatin is easy to bring into solution, unlike other hydrocolloids. In most applications, its performance is only slightly affected by pH, cations or the percentage of dry substance in the product. It creates a 100% reversible gel which is compatible with most other hydrocolloids.
- **Improves the overall quality of finished products.** Gelatin is unique as the gel melts completely in the mouth. Because of this, there is a clean flavour release, no stickiness or sliminess, which gives it unsurpassed texture and mouthfeel. It is also an excellent water binder which helps to enhance shelf life.

PB GELATINS, with 6 production units, in Vilvoorde (Belgium), Nienburg (Germany), Treforest (U.K.), Davenport (USA), Santa Fe (Argentina) and Pingyang (China), can provide all the types of gelatin (acid and alkaline) used in the most important applications such as the food, pharmaceutical and photographic industries.

Our gelatin is made in modern factories operating to the highest health and safety standards. As it has to fulfil not only food grade but also pharmaceutical specifications, both the raw materials and the entire production process are rigorously monitored for purity and quality in modern our laboratories. The supply and sorting of raw materials, as well as the entire production process, are managed by ISO 9001:2008, certification with embedded HACCP procedures. In addition, our factories in the US and Argentina are managed in accordance with the ISO 14001:2004 standard. This ensures not only product quality, but also quality in the service we provide to our customers. By doing so, we aim to keep our customers satisfied.

STRICT CRITERIA FOR RAW MATERIALS

Gelatin's quality and safety begins with its raw materials. That's why PB Gelatins sets the highest standards when it comes to the procurement of those materials which we buy only from audited suppliers.

Our raw materials come exclusively from animals that have been inspected by the official veterinary authorities and declared fit for human consumption.

TOTAL TRACEABILITY MEANS TOTAL RELIABILITY

Traceability of raw materials is another major issue relating to the safety of products for human consumption. By maintaining a complete set of supply and production records, every batch of gelatin can be traced all the way back to its raw materials. We require and expect the same standards of record keeping from our suppliers.

We believe that an uncompromising procurement policy is the basis of the production of high standard gelatin. At PB Gelatins, we believe that the guarantee of safety and quality is an every day reality rather than an outdated theory.

Certified safety and quality





Photography

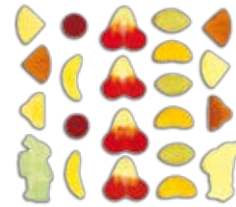
- X-ray film
- Graphic Arts Products
- Cine film
- B/W film / paper
- Color film / paper
- Inkjet paper
- Holographic products

Confectionery

- Gummies
- Marshmallows
- Toffees and fruit chews
- Tablets
- Liquorice
- Coating of chewing gum, chewy candies, ...

More sweet applications

- Gelatin desserts
- Mousses (aerated desserts)
- Icings and frostings
- Glazes



Applications



Feed

- Micro-encapsulation of vitamins
- Animal feed

Other products with Cryogel® / Instagel®

- Terrines
- Sandwich fillings
- Sauces
- Bakery mixes



Quick & simple preparations with Cryogel® / Instagel®

- Mousses
- Creams / custards
- Fancy gateaux
- Cheese cakes
- Fonds
- Biscuit fillings & frostings
- Gelatin desserts
- Toys for kids





Cosmetics & hair care

- Skin creams
- Shampoos



Pharmacy

- Soft capsules
- Hard capsules
- Tableting
- Micro-encapsulation
- Blood plasma expander



Meat & Fish products

- Aspics
- Pies and patés
- Canned meat
- Coatings & glazes
- Cooked ham



Dairy products

- Yoghurts
- Gateaux
- Ice creams
- Low fat spreads
- Puddings, creams & custards
- Soft & melted cheese
- Cream cheese
- Cheese cakes
- Dairy drinks



Wine Fining & Fruit juice clarification



Technical applications

- Electroplating
- Paper (carbonless paper / bank notes)
- Matches

Health & functional foods

- Dietary supplements for healthy joints & bones
- Sport & nutritional drinks
- Dietetic foods & drinks
- Beauty from within

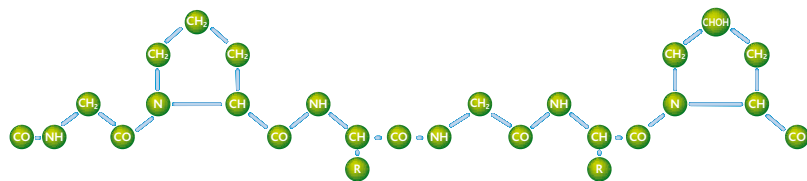


Research & development



Research in every field

The Research and Development department is the cornerstone of PB Gelatins' future, it is a centre for information, advice, service and assistance. Our research and development engineers work in full partnership with our other departments such as the Production or Sales and Marketing departments. Working closely with our customers, they solve problems and develop new projects and markets to build future growth for both parties. They research all fields of application for gelatin: food, pharmaceutical, photographic and technical. This highly skilled, professional team can also call on external contacts from Universities and Institutes. They work with the most modern equipment and leading edge analytical technologies using their depth of experience and a healthy appetite for innovation. In all their work, they are guided by the high quality standards outlined in ISO 9001:2008.



GLYCINE PROLINE Y

GLYCINE X HYDROXYPROLINE



For PB Gelatins, care and concern for health, safety and the environment are a permanent commitment for the benefit of present and future generations. Protecting people and the environment is therefore a key element in our everyday policy.

Our employees are closely involved in implementing this environmental policy. Each employee has specific tasks and bears individual responsibility in respect of health, safety and the environment. We encourage and support our employees through specific training programmes, where the progress achieved is evaluated.

PB Gelatins is striving to achieve the following:

- Further reduction of the impact of its activities on the environment, health and safety;
- Ensuring the health and safety of our employees, contractors and local residents;
- Seeking a further reduction in waste by ensuring that its disposal is organised in a safe, responsible manner which fully complies with legal provisions;
- Prevention of losses in general and serious accidents in particular;
- Efficient use of natural resources and energy;
- Keeping employees, local residents and other stakeholders comprehensively informed;
- Conducting an open and honest dialogue with the relevant authorities and other interested parties.

Environmental responsibility



Sales offices addresses

North America

PB Leiner USA

P.O. Box 645
Plainview, New York 11803
USA

Phone: + 1 516 822 4040
Fax: + 1 516 465 0331

Customer Service:
Phone: + 1 563 468 4567
Fax: + 1 563 386 5755

Latin America + Asia Pacific

PB Leiner Argentina

Parque Industrial Sauce Viejo
Ruta 11 - KM 455
3017 - Sauce Viejo - Santa Fe
ARGENTINA

Phone from Argentina:
0810 44 43528

Phone from the rest of the world:
+ 54 342 4501101
Fax: + 54 342 4501108

Europe + Middle East + Africa + Asia

PB Gelatins

Bedrijvenzone "Centrale"
Marius Duchéstraat 260
B – 1800 – Vilvoorde
BELGIUM

Phone: + 32 2 255 62 21
Fax: + 32 2 253 96 18

China

PB Gelatins Pingyang Co., Ltd.

Fuqian Road, Aojiang Town,
Pingyang County, Wenzhou City,
Zhejiang Province, 325401
P.R. CHINA

Phone: + 86 577 63 66 8005
or + 86 577 23 89 9666
Fax: + 86 577 63 66 8193