

Gelatin Fluid Content

Fluid content of Gelatein®20 and Gelatein®Plus = 0 mls free water

According to the National Kidney Foundation anything that is liquid at room temperature is generally counted as a fluid, such as ice, sorbet and gelatin. Most food naturally contains water, including fruits, vegetables, meat and bread. These foods are often not considered when tracking fluid intake – only foods that turn to a liquid at room temperature are considered fluid.

Gelatein20 and GelateinPlus are unique in that they taste like a typical gelatin dessert, but are not considered a liquid as is gelatin since the products remain solid at room temperature. Both Gelatein20 and GelateinPlus are produced using a gelatin process that yields a dryer gelatin product, more similar to a marshmallow than a typical gelatin dessert. As such, the end product does not turn to a liquid at room temperature or even body temperature. Although there is a small amount of fluid in the product, the water is bound by protein and is not “free water”.



Reference used:

Gelatin. Frederick J Francis, editor. Encyclopedia of Food Science and Technology, 2nd edition. 4 Vols. New York: John Wiley & Sons, 2000.



We help people feel better.™

Product of USA

info@medtrition.com

Toll Free 877.271.3570

www.medtrition.com