



Shijiazhuang Jinda Gelatin Co., Ltd.

--- a professional gelatin manufacturer from 1994

- Quality First
- Customer Centric
- Honesty Based
- Mutually Beneficial Cooperation



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Add: Sishui Industrial Zone, Wuji County, Shijiazhuang City,
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FIC 2026
Booth No.: 51F30



An aerial photograph of the Shijiazhuang Jinda Gelatin Co., Ltd. industrial facility. The central focus is a large, long building with a bright blue corrugated metal roof and white walls. To the left, there are several circular tanks and smaller industrial structures. In the background, there are several multi-story office buildings with red and white facades. The entire complex is situated near a road with some greenery and trees.

Shijiazhuang Jinda Gelatin Co., Ltd.

--- a professional gelatin manufacturer from 1994



石家庄金达明胶有限公司

Shijiazhuang Jinda Gelatin Co., Ltd.

Factory Profile

Founded in 1994, Shijiazhuang Jinda Gelatin Co., Ltd. specializes in the production and development of food-grade and pharmaceutical-grade gelatin.

Our factory is located in **Wuji, China's largest bovine hide trading center**, ensuring a stable raw material supply and efficient global shipment through Tianjin and Qingdao ports.

In 2012, Jinda acquired Hebei Gaileting Gelatin Co., Ltd., further strengthening our production capacity and technical expertise. All key equipment is imported from Germany to ensure stable quality and consistent performance.

With two production facilities and an annual capacity of 17,520 tons, we are one of the leading bovine hide gelatin manufacturers in China. Our products are widely exported to global markets, including Japan, India, Vietnam, Thailand, Russia, Turkey, South America, the United States, and the European Union.

At Jinda, we are committed to our core values: **Quality First · Customer-Centric · Integrity-Driven · Win-Win Cooperation**. We aim to be your reliable long-term gelatin supplier, providing consistent quality, stable supply, and professional service. customers.



Why Choose us?

17520 MTS

ANNUAL OUTPUT

1994

ESTABLISHED

43560 M²

FACTORY AREA

200 MILLION RMB

INVESTMENT



High-Transparency Gelatin

Batch-to-Batch Consistency



32 Years Focused On Gelatin Manufacturing

Established in 1994 · Long-Term Global Gelatin Supplier



Cr ≤ 1 Ppm

For Food & Pharma Applications



Annual Capacity: 17,520 MT

Reliable Large-Scale Supply



40,000+ M² Manufacturing Facility

Modern Base with Continuous Investment Since 1994



German-Imported Equipment

Automated, Stable & Efficient Processing

Edible Gelatin

Product	Edible Gelatin		
Test Standard	GB6783-2013	Shelf life	3 years
Appearance	Light yellow or yellow, transparent or translucent faintly lustrous thin sheets or granules; odorless and tasteless; It swells and softens when immersed in water, and absorbs water 5 to 10 times of its own weight.		
Solubility	Freely soluble in hot water; soluble in acetic acid or a hot mixture of glycerol and water; insoluble in ethanol.		
Mesh Size	4-60 mesh		
Storage	Dry with normal temperature.		
Jelly Strength (6.67%) Bloom g	100 - 300		
Viscosity (6.67%, 60°C) mPa.s	2 - 4		
Transparency (mm)	500		
Transmittance (%)	450 nm	≥ 80	
	620 nm	≥ 90	
PH	4.0-7.2		
Ash (w/%)	≤ 2.0		
MOISTURE (w/%)	≤ 14.0		
Water Insoluble (w/%)	≤ 0.2		
SO2 (ppm)	≤ 30		
H2O2 (ppm)	absent		
As (ppm)	≤ 1.0		
Cr (ppm)	≤ 1.0		
Pb (ppm)	≤ 1.5		
Total aerobic microbial count (cfu/g)	≤ 1000		
Total Yeast/mold count (cfu/g)	≤ 100		
Coliform (mpn/ g)	≤ 3		
E.Coli (mpn/g)	absent		
Salmonella (/10g)	absent		



Edible gelatin

It is widely used in the food industry to add jelly , advanced soft candy, ice cream, dry vinegar, yogurt, frozen food, etc.

Edible Gelatin:

Natural protein contains almost all the amino-acids essential to the human body. It is unique multi-functionality include properties such as thickening, gelling, water binding, foaming, emulsifying, and stabilizing, which are widely used in confectionery, dairy, beverages, meat, bakery, desserts and delicatessen.

Pharm Gelatin

Pharmaceutical Gelatin

Gelatin has a wide range of uses in the pharmaceutical industry, the most important are hard capsules, soft capsules, plasma and coating and so on.

product portfolio



Pharma Gelatin:

The properties of pharma gelatin such as gelling, stabilizing, bonding, filming and water binding are in a wide range of applications such as capsules, soft capsules, vitamin tablets coating, blood plasma expander and anti-allergy medicines.

Product	Pharma Gelatin		
Test Standard	CP-2020	Shelf life	2 years
Appearance	Light yellow or yellow, transparent or translucent faintly lustrous thin sheets or granules; odorless and tasteless; It swells and softens when immersed in water, and absorbs water 5 to 10 times of its own weight.		
Solubility	Freely soluble in hot water; soluble in acetic acid or a hot mixture of glycerol and water; insoluble in ethanol.		
Mesh Size	4-60 mesh		
Storage	Dry with normal temperature.		
Jelly Strength (6.67%) Bloom g			150 - 300
Viscosity (6.67%, 60°C) mPa.s			3.5 - 5
Transparency (mm)			500
Transmittance (%)	450 nm	≥ 80	
	620 nm	≥ 90	
PH			4.0-7.2
Ash (w%)			≤ 2.0
MOISTURE (w%)			≤ 14.0
Water Insoluble (w%)			≤ 0.2
SO ₂ (ppm)			≤ 30
H ₂ O ₂ (ppm)			absent
As (ppm)			≤ 1.0
Cr (ppm)			≤ 1.0
Pb (ppm)			≤ 1.5
Total aerobic microbial count (cfu/g)			≤ 1000
Total Yeast/mold count (cfu/g)			≤ 100
Coliform (mpn/ g)			≤ 3
E.Coli (mpn/g)			absent
Salmonella (/10g)			absent

Gelatin Sheets

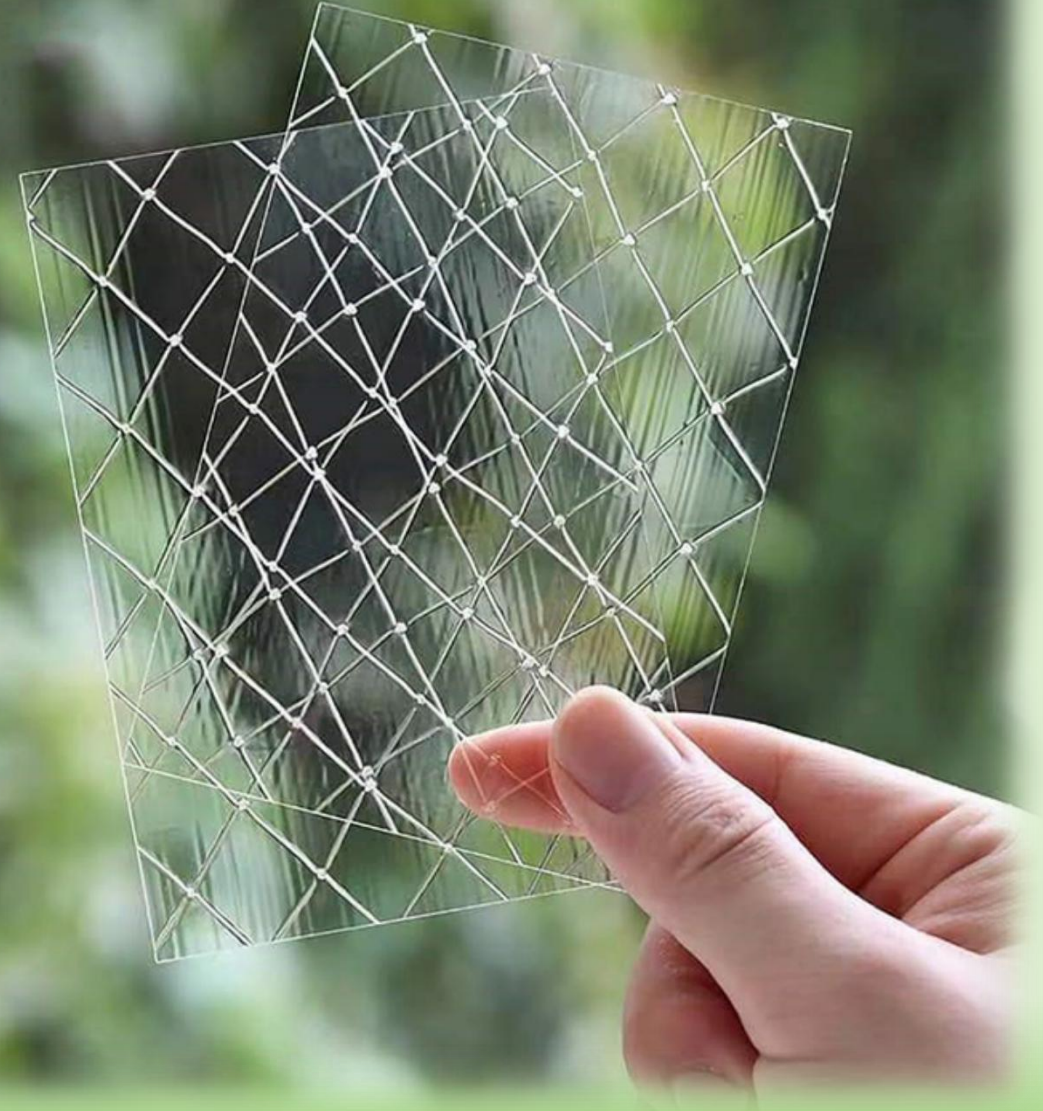
Source:	Beef Skin
Ingredient	100% gelatin
Shelf Life	5 Years
Package	500g/1000g per box, 25kg per carton 50/100g per bag, 12leaves/bag As per customer requirement

Specification:

- ★ 600leaves/kg
- ★ 500leaves/kg
- ★ 400leaves/kg
- ★ 300leaves/kg
- ★ 200leaves/kg

Gelatin Sheets:

Gelatin Sheet is another type of gelatin, which is also called leaf gelatin. It is made from gelatin that is dried in a flat sheet. Mostly used for mousse cake, pudding, jelly etc and popular with home, hotel, restaurant, bakery and so on. We can produce and customize different grade, such as platinum, gold, silver, bronze, titanium.





What Is Collagen and Why Does It Matter?

Collagen is the most abundant protein in the human body, providing structure to your skin, bones, tendons, and ligaments. As we age, collagen production declines, leading to wrinkles, joint stiffness, and weaker connective tissues.

That's why collagen supplementation has become so popular—it helps replenish what your body naturally loses over time.



金 达
Jinda Gelatin

Gelatin Production







Quality Assurance

统一社会信用代码
9113013010788239X6

营业执照

(副本) 副本编号: 1-1



扫描二维码登录“国家企业信用信息公示系统”了解更多登记、备案、许可、监管信息。

名称 石家庄金达明胶有限公司
类型 有限责任公司(自然人独资)
法定代表人 王景川

注册资本 伍仟捌佰捌拾万元整
成立日期 1994年10月14日
住所 无极县泗水工业区

经营范围 药用辅料(胶囊用明胶)、食品添加剂[明胶(B型皮食品明胶C级)]生产、销售,皮革、皮毛收购、销售(法律法规禁止的不得经营;需专项审批的项目,未经批准不得经营);经营本企业自产产品和相关产品的进出口贸易,但国家限定公司经营或禁止进出口的商品除外(依法须经批准的项目,经相关部门批准后方可开展经营活动)



登记机关



2023年5月24日

国家企业信用信息公示系统网址: <http://www.gsxt.gov.cn>

市场主体应当于每年1月1日至6月30日通过国家企业信用信息公示系统报送公示年度报告。

国家市场监督管理总局监制

Business Licence
Founded in 1994



国家药品监督管理局药品审评中心
CENTER FOR DRUG EVALUATION, NMPA
ЦЕНТР ДЛЯ ОЦЕНКИ ЛЕКАРСТВЕННЫХ СРЕДСТВ

搜索

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原料药、药用辅料和药包材登记信息公示

登记类型: 原料药登记数据 药用辅料登记数据 药包材登记数据
数据范围: 全部 已激活 已失效
查询条件: 石家庄金达明胶有限公司



登记号	品种名称	企业名称	企业地址	产品来源	包装规格	规格	更新日期	与制剂共同审评审批结果	备注
F20209990045	胶囊用明胶	石家庄金达明胶有限公司;石家庄金达明胶有限公司	河北省无极县泗水工业区;河北省无极县泗水工业区	国产	25Kg/袋			A	冀药准字2014F0002
F20190000276	胶囊用明胶	石家庄金达明胶有限公司;石家庄金达明胶有限公司	河北省无极县泗水工业区;河北省无极县泗水工业区	国产	25Kg/袋	---	2019-05-24	I	

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注:“与制剂共同审评审批结果”释义:

符号 代表含义

A 已批准在上市制剂使用的原料/辅料/包材
I 尚未通过与制剂共同审评审批的原料/辅料/包材。

NMPA CDE Drug Approval Number 2014F0002

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地址: 中国 北京市朝阳区建国路128号 邮编: 100022
总机: 8610-68583566 传真: 8610-68384189 备案序号: 京ICP备 09013725号

食品生产许可证

(副本)

许可证编号: SC20113013000147
生产者名称: 石家庄金达明胶有限公司

统一社会信用代码: 9113013010788239X6
法定代表人(负责人): 贾增虎
住所: 无极县泗水工业区

生产地址: 河北省石家庄市无极县泗水工业区

食品类别: 食品添加剂

说明

- 《食品生产许可证》是食品、食品添加剂生产者取得食品生产许可的合法凭证。
- 《食品生产许可证》分为正本、副本,正本、副本具有同等法律效力。正本应当悬挂或摆放在生产场所的显著位置。
- 《食品生产许可证》不得伪造、涂改、毁损、倒卖、出租、出借或者以其他形式非法转让。
- 食品生产者应当在核准的许可范围内开展食品生产活动。
- 食品生产者应当接受食品安全监督管理部门的监督管理。
- 食品生产者改变许可事项应当申请变更食品生产许可。
- 食品生产者应当在《食品生产许可证》有效期届满 30 个工作日前,及时向许可部门申请延续。

发证机关: 石家庄市人民政府



发证日期: 2021年06月29日
有效期至: 2026年06月28日

Food Production Licence

国家市场监督管理总局监制

F 0008454



Quality Assurance



Certificate of HACCP

Certificate No.: 039HACCP2400016

Certified that

Shijiazhuang Jinda Gelatin Co. LTD

Sishui Industrial Zone, Wuji county, Hebei Province

Unified Social Credit Code: 9113013010788239X6

Has established a HACCP system in conformance with all the requirements of <Hazard analysis and critical control point (HACCP system) certification requirements (V1.0)>

Professional Code: K

SCOPE OF CERTIFICATION

Production of Pharmaceutical excipients (gelatin used for capsules) and Food additive gelatin (B-type skin food gelatin) within the Scope of Qualification

Developed at the following location: Production Workshop

at Sishui Industrial Zone, Wuji county, Hebei Province

Issue Date: Dec. 4, 2024 Validity of Certification: Dec. 3, 2027

The effectiveness of this Certificate shall be validated by periodic surveillance audit of EWC for maintenance. After a surveillance cycle, this certificate is valid in combination with the surveillance audit qualification notice issued by EWC. Conditions on effectiveness of certificate can be inquired on www.ewqc.org and information of this certificate can be inquired on official website of Certification and Accreditation Administration of People's Republic of China (www.cnea.gov.cn)

EWC:

Signature



Ever Win Quality Certification Center, No.4, Chegongzhuang St, Xicheng District, Beijing

HACCP



Certificate of Food Safety Management System

Certificate No.: 039FSMS2000047

Certified that

Shijiazhuang Jinda Gelatin Co. LTD

Sishui Industrial Zone, Wuji county, Hebei Province

Unified Social Credit Code: 9113013010788239X6

Has established a food safety management system in conformance with all requirements of <Food safety management systems — Requirements for any organization in the food chain> ISO 22000:2018

SCOPE OF CERTIFICATION

Production of Food additive gelatin (B-type skin food gelatin)

Developed at the following location: Production Workshop at

Sishui Industrial Zone, Wuji county, Hebei Province

Initial Certification Date: Dec. 25, 2020

Issue Date: Dec. 25, 2023 Validity of Certification: Dec. 24, 2026

The effectiveness of this Certificate shall be validated by periodic surveillance audit of EWC for maintenance. After a surveillance cycle, this certificate is valid in combination with the surveillance audit qualification notice issued by EWC. Conditions on effectiveness of certificate can be inquired on www.ewqc.org and information of this certificate can be inquired on official website of Certification and Accreditation Administration of People's Republic of China (www.cnea.gov.cn)



EWC:

Signature



中国认可
国际互认
管理体系
MANAGEMENT SYSTEM
CNAS C039-M



Ever Win Quality Certification Center, No.4, Chegongzhuang St, Xicheng District, Beijing

Food Safety ISO22000

Quality Management 9001



QUALITY MANAGEMENT SYSTEM CERTIFICATE

Certificate Number: 15821Q9397R1S

This is to certify that the Quality Management System of

SHIJIAZHUANG JINDA GELATIN CO.,LTD

Unified Social Credit Code: 9113013010788239X6

Registration/Business Address: SISHUI INDUSTRIAL ZONE, WUJI COUNTY, SHIJIAZHUANG CITY, HEBEI PROVINCE, CHINA Post Code: 052460

is in conformity with

GB/T19001-2016/ISO9001:2015

Certificate Scope: PRODUCTION OF PHARMACEUTICAL EXCIPIENTS WITHIN THE QUALIFICATION SCOPE(GELATIN FOR CAPSULES). FOOD ADDITIVE GELATIN (TYPE B SKIN FOOD GELATIN)

[This organization has no permanent subsidiary sites]

Validity Date: March 01, 2024 — March 08, 2027

This certificate is valid within the administrative limit prescribed by the state and within the scope of its qualification and validity period. In the period of validity of the certificate, certified organizations must regularly accept supervision and audit, and the certificate shall continue to be valid through the examination and approval. Please visit the website of the organization (www.hebac.com) for certificate valid state. Please visit the website of CNCA (www.cnea.gov.cn) for Certificate information.



Issuer:

Dong Xugen

Modify Date: January 14, 2025



中国认可
国际互认
管理体系
MANAGEMENT SYSTEM
CNAS C145-M

HALAL

HALAL CERTIFICATION

Certificate No.: OSC24QZ0130R1

Shijiazhuang Jinda Gelatin Co., Ltd

Registered address: Sishui Industrial Zone, Wuji County

Business address: Sishui Industrial Zone, Wuji County, Shijiazhuang City, Hebei

Province

Unified social credit code: 9113013010788239X6

Certification compliance

OSC-QZBZ-001-2024 Standard

The following products do not contain halal contraindications and are suitable for

Muslim consumption

Certified product(s)	Food additives Gelatin, gelatin capsules
Factory inspection results	Yes
Product testing results	Yes
Halal Manager(s)	ShuangBoWang、JianXiaZhang

Issued on: 2024-12-16

Note: Information about this certificate can be found at www.osc-halal.com

Valid until: 2025-12-15

Issued by:

Signature



OSC HALAL CERTIFICATION CENTER CO., LIMITED
Address: Room 1002, 10 / F, Yishi Commercial Building, 263-261 Hennessy Road, Wanchai, Hong Kong