

Food Industry Technology

Global Sourcing- Gelatin and Collagen





Our History

Food Industry Technology, the oldest manufacturer of fish gelatin in the world. We began commercial productions in 1993 based on our US patent (# 05484888) .

Working with manufacturers all around the world, our mission is to produce high quality, low cost fish gelatin and collagen. By purchasing large volumes, we pass the savings on to our customers.

What Sets Our Collagen Apart

Continuing our innovative tradition, we are pioneering on another front, with marine collagen that is far superior and higher quality than standard collagen currently available. Standard collagen has a molecular weight of over 1000 daltons. This means that the particles are too big to be optimally absorbed into your body. This is crucial regarding collagen that is ingested, because the human body cannot optimally absorb it.

Similarly, it is crucial for collagen used in facial masks, since human skin can only absorb collagen with molecular weight less than 500 daltons.

Our innovative collagen, with molecular weight of 500 daltons, is optimal for absorption both in the body and on the skin.

Our Manufacturing Partner



Eklavya BioTech is a leading and innovative manufacturer of nutraceuticals and pharmaceuticals.

The Eklavya BioTech Plant carries certification of Halal, HACCP, ISO, CGMP and meets EU standards.

Our Partnership with Eklavya is furthering FIT's decades-long mission to provide the highest quality Gelatin and Collagen to our global customers.
