

Fish Collagen

Introduction

Product properties: Collagen is a hard, insoluble and fibrous protein that makes up one-third of the protein in the human body. In the majority of collagens, the molecules are packed together to form very similar long thin fibrils. Fish Collagen can be extracted from marine fish. Take different techniques, there are Hydrolyzed Collagen, Active Collagen, Collagen Peptide, Geltin and so on. Functions: Collagen is the main structural protein in the extracellular space in the various connective tissues in animal bodies. As the main component of connective tissue, it is the most abundant protein in mammals, making up from 25% to 35% of the whole-body protein content. Collagen consists of amino acids wound together to form triple-helices to form of elongated fibrils. It is mostly found in fibrous tissues such as tendons, ligaments and skin.

Ingredient

Product Name	Fish Collagen		
CAS	9064-67-9		
MF	C4H6N2O3R2.(C7H9N2O2R)n		
MW			
MS			

Item and Standard

ITEM	UNIT	STANDARD
Color		White or pale Gellow
Form		Powder or Granular
Smell		Collagen special smell No odor
Impurities		No visible impurities
Protein(dry basis)	%	≥90.0%
Moisture	%	≤7.0%
PH		4.0-7.0
Ash	%	≤3.0%
Pb		≤0.5ppm
As		≤0.5ppm
Hg		≤0.3ppm



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≤1000cfu/g

≤30cfu/g

≤3.0cfu/g

Total Plate Count Yeast and Count E.Coli

Application

- 1. Fish Collagen can be used as healthy foods; it can prevent cardiovascular disease;
- 2. Fish Collagen can serve as a calcium food;
- 3. Fish Collagen can be used as food additives;

4. Fish Collagen can be widely used in frozen food, beverages, dairy products, candy, cakes and so on;

- 5. Fish Collagen can be used for special populations (Menopausal women);
- 6. Fish Collagen can be used as food packaging materials.



Packaging

25KG

Storage

Please reading safety data sheet before carrying or using the product. Cool and dry, keep tightly closed, quality guarantee period is three years.