

■Bovine Collagen Peptide

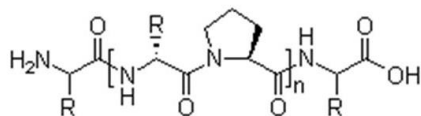
Introduction

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. Collagen can be extracted from Skin or Gristle of fresh Marine fish, Bovine, Porcine, and Chicken in the form of powder, so its very edible. 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	Bovine Collagen Peptide
CAS	9064-67-9
MF	$C_4H_6N_2O_3R_2 \cdot (C_7H_9N_2O_2R)_n$
MW	
MS	



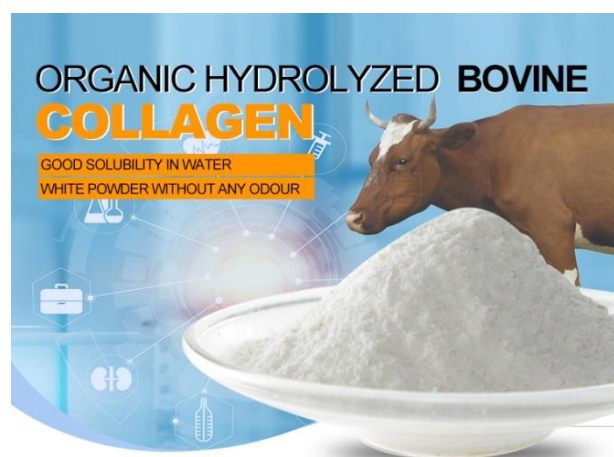
Item and Standard

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%
Ash	%	≤3.0%

Pb	≤0.5ppm
As	≤0.5ppm
Hg	≤0.3ppm
Total Plate Count	≤1000cfu/g
Yeast and Count	≤30cfu/g
E.Coli	≤3.0cfu/g

Application

1. Collagen can be used as healthy foods; it can prevent cardiovascular disease;
2. Collagen can serve as a calcium food;
3. Collagen can be used as food additives;
4. Collagen can be widely used in frozen food, beverages, dairy products, candy, cakes and so on;
5. Collagen can be used for special populations (Menopausal women);
6. 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 two years.