

Product Name: Classic Bovine Collagen

Grade: Food/Nutraceutical

Characteristics: Odorless, tasteless, white to off-white powder, easy solubility

Raw material origin: EU – Beef skin

Declaration: Hydrolyzed collagen, Collagen peptides, Beef collagen

Standard parameters:

Average Molecular weight 3000 Da

Particle size Agglomerated

Loss on drying ≤ 10%

Clarity ≤ 10% NTU

Bulk density 0,30 – 0,4 g/cm³

Viscosity (20%, 25°C) 3,5 – 5,0 mPa.s

Nutrition (typical values): Method

Protein content dry substance ≥97 % ISO 5983

Dry substance (105°C, 16 h) 91-96% GME

Fat ≤1 % ISO 6492

Moisture <8% ISO 6496

Carbohydrates 0 % computational method

Ash ≤1 % ISO 5984

Sodium 300 mg / kg

Converted to salt 0,75 g / kg

pH 5.0 – 6.5

Energy: 1632 kJ / 390 kcal.

Microbiology: Method

TPC < 1000/g NEN-ISO 4833

Salmonella in 25 g Absence in 25g NEN-ISO 6579

E. coli Absence in 10g NEN ISO 6649-2

Mould & yeast < 100 /g NEN-ISO 21527-1

Sulp. Red. Anaerobic spores < 10/g

Average Amino Acids profile per 1 gram

Alanine	95 mg
Arginine	85 mg
Aspartic acid	60 mg
Glutamic acid	104 mg
Glycine	252 mg
Histidine	8 mg
Hydroxyproline	121 mg
Isoleucine	160 mg
Leucine	32 mg
Lysine	39 mg
Methionine	9 mg
Phenylalanine	22 mg
Proline	139 mg
Serine	36 mg
Threonine	20 mg
Tyrosine	10 mg
Valine	25 mg
Cystein	1 mg

Conclusion, This product complies with above specification.

19-10-2023