

Product description

Description Collagen is a pure protein obtained through enzymatic hydrolysis of raw material full of collagen.

Appearance Light yellow to ochre color

Nutritional analysis (approximately per 100g)

Energy value 111 kcal - 470 kJ

Protein in g 3,9

Fat in g 0,3
Of wich saturates in g 0,195

Carbohydrate in g 23,1
Of wich sugar in g 23,1

Fibre in g < 1

Salt in g 0,33

Sodium in g 0,13

Other specs

Shelf life 24 months

Transport Loose in bulk

Physical chemical analysis

Protein* Min. 90%

Viscosity (20%) 20-50 mPs

Moisture Max. 8.0%

Ash Max. 2.0%

pH 5,0-6,5

Sulfur Dioxide Max. 10 ppm

Hydrogen Peroxide Max. 10 ppm

Arsenic* Max. 0.8 ppm

Chromium* Max. 2.0 ppm

Cadmium* Max. 0.5 ppm

Zinc* Max. 30 ppm

Copper* Max. 30 ppm

Lead* Max. 1.5 ppm

Mercury* Max. 0.15 ppm

Microbiological chemical analysis

Aerobic Plate Count 1000/1g

E. coli n. n / 10g

Salmonella n. n / 25g

Our certificates
