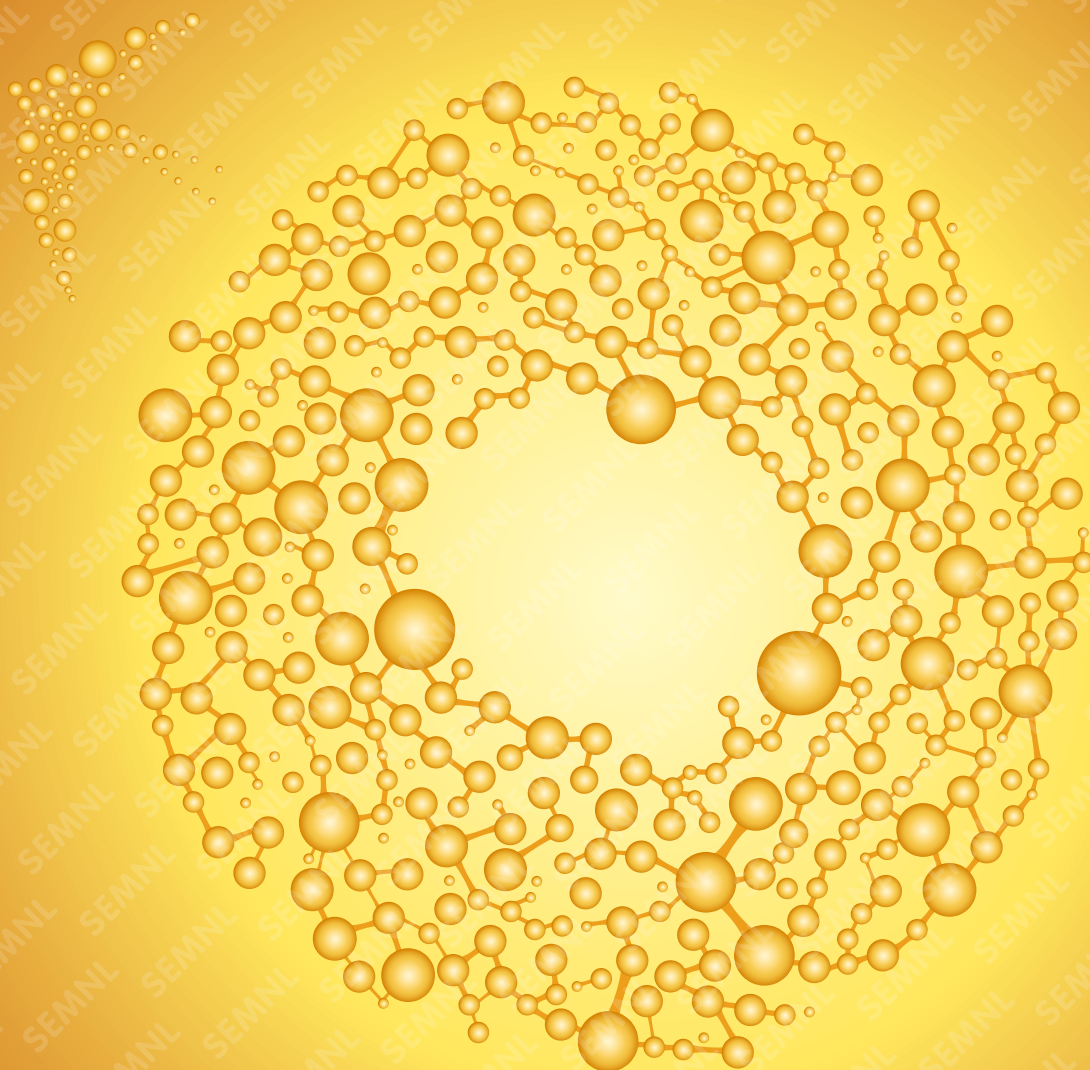


Edible bird's nest peptide

SEMNL edible bird's nest peptide is made of Malaysian bird's nest through pretreatment and degradation of the protein with enzyme, to form micro molecular peptide. It contains the multiple amino acids, Sialic acid, Ca and has the advantages of good nutritive value, high absorption and thermal stability.



SPECIFICATION DATA SHEET

Product Name	Edible Bird's Nest Peptide
Physical Items	
Item	Specification Data
Protein Content (Dry Basis) / (%)	≥50.0
Peptide Content (Dry Basis) / (%)	≥30.0
Molecular Weight	<1000Da
Moisture Content / (%)	≤10.0
Ashes Content / (%)	≤8.0
Appearance	Granular or Powder
Colour	Light Yellow to Pale Brown
Odor	Almost odorless
Chemical Items	
Total arsenic (As) / (mg/kg)	≤0.5
Lead (Pb) / (mg/kg)	≤0.5
Microbial Items	
Total Bacteria Count / (CFU/g)	≤1000
Coliform / (MPN/g)	≤3
Mold and yeast/ (CFU/g)	≤100
Salmonella / (in 25 g)	NEGATIVE
Staphylococcus aureus / (in 25 g)	NEGATIVE
Packing	1kg/ kraft paper bags.
Storage	Store in dry, and cool place away from moisture and direct sunlight.
Shelf Life	3 years

Function:

- Enhance human immunity;
- Anti-aging and anti-oxidant;
- Turn bones strong and flexible;
- Promote the mental development of infants;
- Promoting cell proliferation.

Application:

- Dietary supplements;
- Foods;
- Cosmetic;
- Medicine.

