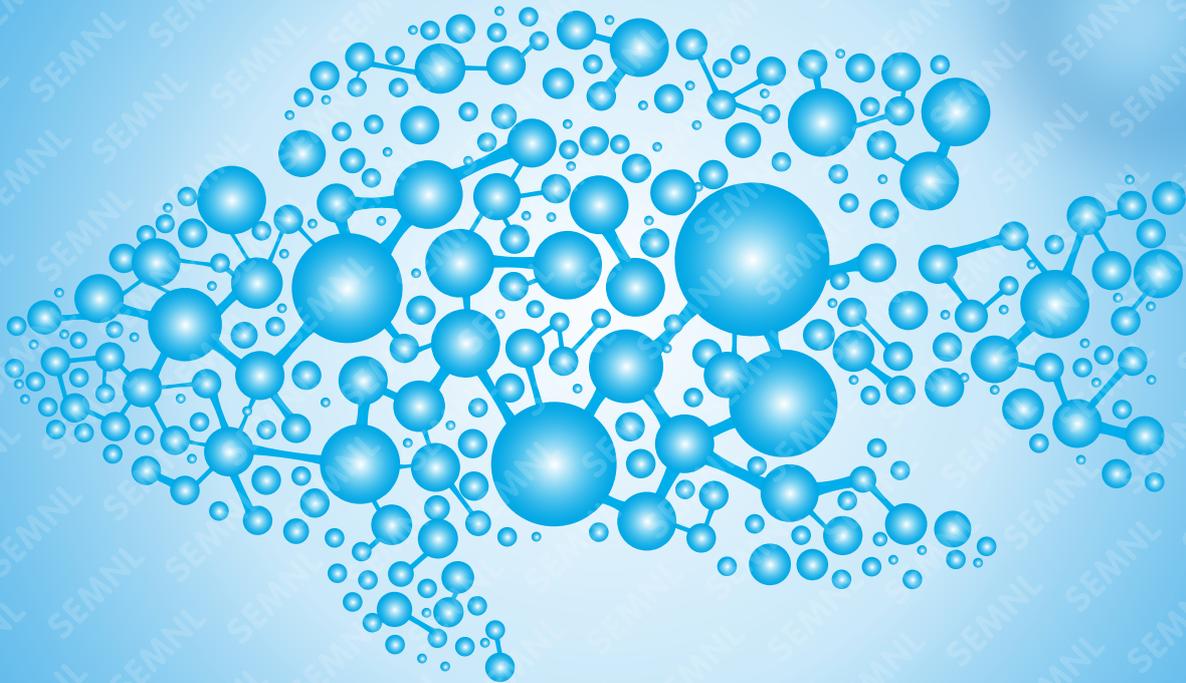




Hydrolyzed Fish Collagen

This product using Tilapia or Cod as raw materials, produced by the company's self-developed patent. In order to meet different requirements of customers, Semnl provides the peptide with different molecular weight, 500Da, 1000Da, 2000Da and 3000Da.



Traceability:

In China, Hainan Island is well-known for “the best green environment”, which is suitable for raising Tilapia. From the breeding, farming, Tilapia fillet processing, to extract the hydrolyzed fish collagen, each process has a full traceability system mandatorily established by the regulation.

Fresh and high quality material:

SEMNL selects top class Tilapia scale and skin at the same day of fish processing. The Tilapia quality must meet the import standard of the EU and US, which may assure the safety and quality of our collagen products.

SEMNL also uses fresh deep-sea cod skin for hydrolyzed fish collagen to meet different demands.



Characteristics of SEMNL hydrolyzed fish collagen:

- Natural and healthy products, free from fat and cholesterol, sugar, gluten, additives and preservatives.
- Natural in flavor/odor.
- Excellent taste.
- Soluble in cold water, clear in solution.
- Clarity is not affected by pH and temperature.
- Low in viscosity even at high concentration.
- Cost efficient.

Product Technical Specification

Test items	Food-grade collagen
Color	Milk-white or pale yellow
Form	Powder or granules
Oder	Collagen-specific odor, no smell
Protein (dry basis) / (%)	≥ 90
Average molecular weight	500 Da, 700 Da, 1000 Da, 2000 Da, 3000 Da
Hydroxyproline (%)	≥ 6.0
Moisture (%)	≤ 8.0
Ash (%)	≤ 3.0
Cadmium / (mg/kg)	≤ 0.5
Lead / (mg/kg)	≤ 1.0
Arsenic / (mg/kg)	≤ 1.0
Mercury / (mg/kg)	≤ 0.3
Total number of colonies (cfu/g)	≤ 1000
Molds and yeast (cfu/g)	≤ 50
Coliform (MPN/g)	≤ 3.0
Pathogenic bacteria (Staphylococcus aureus, Salmomella)	Not detected
Shelf life	36 Months
Storage conditions	Room temperature, dark and dry storage