



# Hydrolyzed Bovine Collagen

Hydrolyzed bovine collagen is made of bovine skin or bone through pretreatment and degradation of the collagen with biological enzyme, to form micro molecular collagen polypeptide. It contains the multiple amino acids, and has the advantages of good nutritive value, high absorption, water solubility, dispersive stability and moist-retention quality.



## SPECIFICATION DATA SHEET

Product Name	Hydrolyzed Bovine Collagen
Physical Items	
Item	Specification Data
Protein Content (Dry Basis) / (%)	≥90.0
Molecular Weight	≈1000
pH Value	4.0-7.0
Moisture Content / (%)	≤8.0
Ashes Content / (%)	≤2.0
Insoluble Particles / (%)	≤0.1
Appearance	Granular or Powder
Colour	Milk White to Light Yellow
Odor	Almost odorless
Chemical Items	
Sulfur Dioxide(SO <sub>2</sub> ) / (mg/kg)	≤50
Hydrogen Peroxide (H <sub>2</sub> O <sub>2</sub> ) / (mg/kg)	≤10
Heavy Metals / (mg/kg)	≤50
Microbial Items	
Total Bacteria Count / (in 1 g)	≤1000
Coliform / (MPN/g)	≤3
E.Coli / (in 1 g)	NEGATIVE
Salmonella / (in 25 g)	NEGATIVE
Packing	10kg/ kraft paper bags.
Storage	Store in dry, and cool place away from moisture and direct sunlight.
Shelf Life	3 years

### Application:

- Dietary supplements;
- Food;
- Cosmetics;
- Medicine.