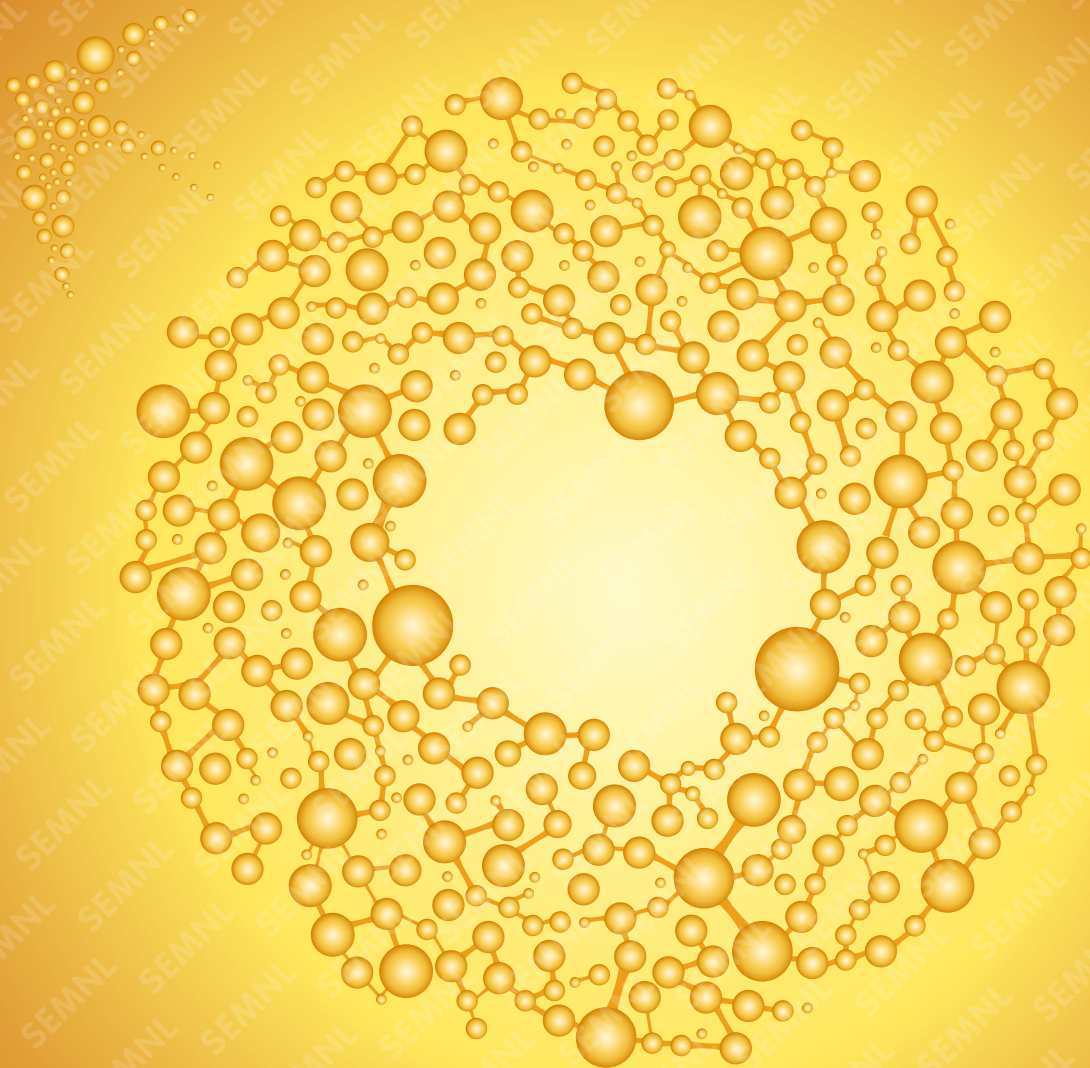




# Edible bird's nest peptide

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 and Sialic acid. It has the advantages of good nutritive value, high absorption and thermal stability.



## SPECIFICATION DATA SHEET

Product Name	Edible Bird's Nest Peptide
<b>Physical Items</b>	
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
<b>Chemical Items</b>	
Total arsenic (As) / (mg/kg)	≤0.5
Lead (Pb) / (mg/kg)	≤0.5
<b>Microbial Items</b>	
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

### Application:

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