



# HYDROLYZED COLLAGEN

## DESCRIPTION:

Hydrolyzed collagen as a bioactive protein, widely used in many applications, such as food supplements, nutrition, beverage, protein bars, anti-aging skin solutions and dietary supplements.

Features of Hydrolyzed collagen

Good solubility

Low molecular weight collagen peptide

High hydroxyproline content

High purity of collagen

Excellent taste and appearance

## SUGGESTED APPLICATIONS:

Nutrition and food supplement Functional beverage Cosmetics

Test Item	Standard Value	Unit
<i>Physical:</i>		
Color	Light yellow or white	--
Odor	With product special smell, free from foreign smell	--
Appearance	Present dry powder uniformly, no lumping, no impurity, and mildew spot which can be seen by naked eyes directly.	--
Protein	≥90	%
Clarity	450nm ≥70	%
	620nm ≥90	%
Ash	≤1.0	%
Moisture	≤7.0	%
Sulfur Dioxide	≤30	mg/kg
Hydrogen peroxide	≤10	mg/kg
pH	4.0-7.0	--
Water insoluble	≤0.1	%
<i>Heavy Metal:</i>		
Pb	≤0.5	mg/kg
Cr	≤1.0	mg/kg
As	≤0.5	mg/kg
<i>Microbiological</i>		
<i>Analysis:</i>		
Total Plate Count	≤30000	cfu/g
Coliforms	≤0.92	MPN/g
Mold & Yeast	≤50	cfu/g
Salmonella	negative	--

**STORAGE: PRESERVE IN WELL-CLOSED CONTAINERS IN A DRY PLACE.**



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