

TECHNICAL DATA SHEET

Product: **BOVINE COLLAGEN PEPTIDE** (*Hydrolysed Bovine Gelatine*)

Definition: Hydrolysed gelatine is obtained by the hydrolysis of bovine hide gelatine.
Best Before: 5 years from production date.
Classification: Food Grade, According to Reg. (EC) 853/2004 and to Reg. (UE) 355/2016

Organoleptic Characteristics

Colour	Yellow pale
Appearance	Powder
Odour	Odourless

Chemical-Physical Characteristics

Parameter	Specifics	Analytic method
Average Molecular Weight	1000-3000 Da	Based on viscosity 10% level
Viscosity 10%	2,0 +/- 0,5 mPa.s	GME
Viscosity 20%	2,0 +/- 0,5 mPa.s	ICQG301: 20%, 60°C
SO ₂	< 10 ppm	ICQG302
H ₂ O ₂	< 10 ppm	GME
pH	5,0 – 6,5	ICQG303: 20 %, 45°C
Turbidity	< 50 FTU	ICQG304
Moisture	< 8%	ICQG306
Ash	< 2%	GME
As	< 1ppm	ICQG324: AAS – FIAS
Pb	< 5 ppm	ICQG322: AAS
Cd	< 0,5 ppm	ICQG322: AAS
Hg	< 0,15 ppm	ICQG324: AAS – FIAS
Cr	< 10 ppm	ICQG322: AAS
Cu	< 30 ppm	ICQG322: AAS
Zn	< 50 ppm	ICQG322: AAS
Protein content (on dry matter)	> 94 %	NTK N x 5.55

Microbiological Characteristics

Parameter	Specifics	Analytic method
Total aerobic count	< 1000 cfu/g	GME
E. coli	Neg/10g	GME
Salmonella	Neg/25g	GME
Yeast & Moulds	< 100 cfu/g	Eu.Ph.
Anaerobic Spores	< 10 cfu/g	GME