

## TECHNICAL DATA SHEET

Product: **FISH COLLAGEN PEPTIDE** (*Hydrolysed Fish Gelatine*)

**Definition:** Hydrolysed gelatine is obtained by the partial hydrolysis of Fish skin gelatine.  
**Best Before:** 5 years from production date.  
**Edition:**

### 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 <sub>2</sub>	< 10 ppm	ICQG302
H <sub>2</sub> O <sub>2</sub>	< 10 ppm	GME
pH	5.00 – 6.50	ICQG303: 20 %, 45°C
Turbidity	< 50 FTU	ICQG304
Moisture	< 8.00 %	ICQG306
Ash	< 2.00 %	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