

## Product fiche Supermodel Skin Collagen

### PRODUCT DESCRIPTION

The bovine collagen peptides in Supermodel Skin Collagen are a food grade, high-purity, natural bioactive ingredient designed for use in nutraceutical products. It's excellent organoleptic properties and instant solubility allow for easy use in a wide range of health and nutrition applications including functional foods and beverages, bars and dietary supplements. Physical and chemical characteristics, instant solubility (wettability and dispersibility), organoleptic properties and packaging are strictly controlled to meet stringent quality and food safety standards.

Supermodel Skin Collagen carries GRAS status.

### STORAGE INFORMATION

Store away from heat and moisture. This product, when stored in the previously mentioned conditions and in its original unopened packaging, will maintain its initial properties for at least 5 years.

### REGULATORY STATUS

Supermodel Skin Collagen complies with most international edible regulations in force at the date of issue of this datasheet, including the European Regulations (EC) N°853/2004 and N°2073/2005, and the European regulation (EC) N°629/2008 on contaminants (dietary supplements).

Amino-acids	Typical g AA/100g Protein
Alanine	9.0
Arginine	7.9
Aspartic acid	5.5
Glutamic acid	10.0
Glycine	21.9
Histidine <sup>1</sup>	1.5
Hydroxylysine	1.3
Hydroxyproline	11.2
Isoleucine <sup>1</sup>	1.5
Leucine <sup>1</sup>	2.9
Lysine <sup>1</sup>	3.6
Methionine <sup>1</sup>	0.8
Phenylalanine <sup>1</sup>	2.4
Proline	13.0
Serine	3.2
Threonine <sup>1</sup>	1.8
Tyrosine	0.3
Valine <sup>1</sup>	2.4

<sup>1</sup> Essential amino-acids

### PHYSICAL/CHEMICAL/MICROBIAL LIMITS

Standard parameters	Specifications	Test Method *
<b>Typical average Molecular Weight</b>	2000 Da	Rousselot
<b>Protein content</b>	≥ 90%	Rousselot
<b>Viscosity (20%, 25°C)</b>	2.0 - 4.0 mPa.s	GME
<b>pH</b>	5.0 - 6.5	GME
<b>Color</b>	≤ 3.5 Helliges	Rousselot
<b>Clarity</b>	≤ 10 NTU	GME
<b>Loss on drying</b>	≤ 10 %	GME
<b>Particle size</b>	≥ 95% below 1000µm (18 mesh) ≤ 10% below 75µm (200 mesh)	ASTM ASTM
<b>Bulk density</b>	0.25-0.39 g/cm <sup>3</sup>	Rousselot
<b>Residue limits</b>		
Residue on ignition	≤ 2.0 %	GMIA **
Arsenic	≤ 1.0 ppm	GME
Cadmium	≤ 0.5 ppm	GME
Chromium	≤ 10 ppm	GME
Copper	≤ 30 ppm	GME
Mercury	≤ 0.10 ppm	GME
Lead	≤ 3.0 ppm	GME
Zinc	≤ 50 ppm	GME
Sulfites (SO <sub>2</sub> )	≤ 10 ppm	GME
Peroxides	≤ 10 ppm	Rousselot
<b>Microbial limits</b>		
Total aerobic microbial count	≤ 1000 CFU/g	GME
E. coli	Absence in 10 g	GME
Salmonella	Absence in 25 g	GME
Anaerobic sulfite-reducing spores	≤ 10 CFU/g	GME

### NUTRITIONAL INFORMATION\*

For 100 g

<b>Protein</b>	90 g
<b>Total fat</b>	0 g
<b>Carbohydrates</b>	0 g
<b>Fiber</b>	0 g
<b>Sodium**</b>	420 mg
<b>Converted to salt</b>	1.05 g
<b>Vitamins</b>	0 g
<b>Minerals</b>	
Potassium	1 mg
Calcium	30 mg
Magnesium	0 mg
<b>Energy</b>	1530 kJ /360kcal

(\* ) The values given in the present datasheet are based on our best knowledge at the time of printing. They are calculated on the basis of average values obtained from our measurements or from the literature. These values are given for information only and cannot be considered as specifications. They do not constitute a guarantee as to the properties of the products.

(\*\*) Sodium does not come from added salt but is a component of the gelatin.