

# Specification



<b>Product</b>	Gelatin Hydrolysate Collagen Bovine Agglomerated Drink Application
<b>Item</b>	HBHG040-DA-SA
<b>Description</b>	Type I & III, purified, non-gelling, agglomerated and hydrolyzed spray-dried collagen from bovine hide source material designed for drink application
<b>Shelf-life</b>	60 Months
<b>Storage Conditions</b>	This product is stable when stored in dry place at room temperature
<b>Packaging</b>	Standard packaging is a 15 Kg polypropylene bag
<b>Ingredient</b>	This product is 100% Collagen
<b>Labeling</b>	This product may be labeled as collagen, gelatin hydrolysate, hydrolyzed gelatin, or collagen Peptides.
<b>Country of Origin</b>	Brazil, Argentina, Colombia. Your custom made product may be made from blends from these countries.

PHYSICAL	SPECIFICATION	UNIT	METHOD
Viscosity (10% Solution)	14.0 - 44.0	mps	10% Sol. GMIA
pH (10% Solution)	5.00 - 7.00		10% Sol. GMIA
Ash (Total)	≤ 2.00	%	USP/NF
Loss on drying (Moiture)	≤ 10.0	%	USP/NF
Bulk Density	0.25 - 0.45	g/ml	CCL-009
Solubility	Soluble in cold water	Visual	CCL-004
Protein (as Provided)	≥ 90	%	AOAC (n=5.55)
Avg. Molecular Weight (est.)	≤ 5,000	Da	HPLC
Appearance	Off White agglomerated powder		Visual
MICROBIOLOGICAL	SPECIFICATION	UNIT	METHOD
Total Plate Count	≤ 1000	cfu/g	BAM
E. coli	Negative		BAM
Salmonella	Negative		BAM
Yeast & Mold	≤ 100		USP/NF
CHEMISTRY	SPECIFICATION	UNIT	METHOD
Chromium	≤ 10.0	mg/Kg	AOAC
Lead	≤ 1.5	mg/Kg	AOAC
Sulfur Dioxide (SO <sub>2</sub> )	≤ 0.005	%	AOAC

This food grade material meets requirements of the Food Chemical Codex (FCC) and it sold, shipped, produced and stored under cGMP as defined in Title 21 of the Code of Federal Regulations. G.R.A.S status per 21 C.F.R. 170.3

Kosher Certificate available upon request

Uncontrolled if Printed