

## Technical Specification

### Bovine Collagen Powder

Item No. HI-051.1

A purified, non-gelling protein obtained from collagen, extracted from bovine source material.

STANDARD LIMITS	SPECIFICATION	UNITS	METHOD
Viscosity	14.0 – 25.0	mPS	10% Sol. GMIA
pH	4.7 – 6.3		10% Sol. GMIA
Ash	≤ 2.0	%	USP/NF
Loss on Drying /Moisture	≤ 8.0	%	USP/NF
Bulk Density	0.35 – 0.55	g/ml	GMIA
Solubility	Soluble in cold water	Visual	GMIA
Protein - As Provided	≥ 91	%	AOAC (n=5.55)
Molecular Weight	≤ 3,000	Da	HPLC
Appearance	Off white powder		Visual
MICROBIAL PARAMETERS			
Total Plate Count	≤ 1000	CFU/g	BAM
E. coli	Negative	25 g	BAM
Salmonella	Negative	25 g	BAM
Yeast & Mold	≤ 100	CFU/g	USP/NF
CHEMICAL ANALYSIS			
Chromium	≤ 10.0	mg/kg	AOAC
Lead	≤ 1.5	mg/kg	AOAC
Sulfur Dioxide (SO <sub>2</sub> )	≤ 0.005	%	AOAC



## Nutritional Information

### TYPICAL VALUES PER 100g

Protein:	≥ 90 %	Protein Dry Form:	≥ 97%
Calcium:	≤ 200 mg	Calorie Content:	360 cal
Cholesterol:	0 g	Carbohydrates:	0 g
Fats:	0 g	Iron:	≤ 3 mg
Potassium	≤ 100 mg	Sodium Content:	≤ 525 mg
Sugars	0 g	Added Sugars:	0 g
Vitamin A:	0 mg	Total Dietary Fiber:	0 g
Vitamin C:	0 mg	Vitamin D:	0 mg

## Amino Acid Profile per 100g

AMINO ACID	AVG. MG	% BY WEIGHT	AMINO ACID	AVG. MG	% BY WEIGHT
Alanine	8,500	8.0 – 9.0	Arginine	8,350	7.7 – 9.0
Aspartic Acid	5,050	3.1 – 7.0	Cystine	≈ 100	0.10
Glutamic Acid	10,800	10.0 – 11.6	Glycine	19,850	12.2 – 27.5
Histidine*	750	0.6 – 0.9	Hydroxylysine	1,100	0.8 – 1.4
Hydroxyproline	12,250	12.0 – 14.5	Isoleucine*	1,550	1.3 – 1.8
Leucine*	3,100	2.7 – 3.5	Lysine*	4000	3.4 – 4.6
Methionine*	900	0.6 – 1.2	Phenylalanine*	2,100	1.7 – 2.5
Proline	14,150	12.6 – 15.7	Serine	3,300	2.3 – 4.3
Threonine*	1,850	1.3 – 2.4	Tyrosine	600	0.2 – 1.0
Valine*	2,750	2.1 – 3.4			

\*Indicates essential amino acids

Nutritional values provided in the table above are created based on the Knowledge known at the time of publication. The calculations are provided either on a basis of averages obtained from internal measurements or from scholarly literature. The intention of these values is provided as an expected value and does not constitute a guarantee as to the properties of the products

Country of Origin - USA, Brazil, Egypt, Argentina, and Spain,. Your custom-made product may be made from various blends of Bovine Bone and/or Bovine Hide material originating from these countries.

Storage & Shelf Life – Store in a tightly sealed container in normal indoor conditions protected from heat and moisture. Shelf life is 5 years from the date of manufacture.

Packaging & Labeling – Standard packaging is 15kg polypropylene bag or 600kg Super Sacks. May also be labeled as hydrolyzed collagen, gelatin hydrolysate, or hydrolyzed gelatin.

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

Kosher - A Ko Kosher Certificate is available upon request.

Ingredients – This product is 100% Bovine Collagen

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Information provided is subject to change.  
Please ensure you have the latest version.

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