PRODUCT INFORMATION

To whom it may concerns,

Nippi, Incorporated states followings about the product information (Specification, Nutritional data, and Amino acid composition and Production flow chart).

Product: Nippi Fish Collagen Peptide Wild Granular – nippi peptide – CQT-F01-G.

1. Specification

IDENTIFICATION		
Product Name	Nippi Fish Collagen Peptide	
Grade	Wild Granular	
Origin of material	Fish Scale and Skin	
Country of Origin	Japan	
Product Code	nippi peptide – CQT-F01-G	
PHYSICAL PROPERTIES	SPECIFICATION	TEST METHOD
Appearance	Powder	N/A
Color	White to pale yellow	N/A
Odor	Slight odor	N/A
CHEMICAL PROPERTIES	SPECIFICATION	TEST METHOD
Dry substance	90 to 97%	JSFA
pH	5.0 to 7.0	JSFA
Viscosity	1.5 to 3.5 mm ² /s (16.7% aqueous solution, 40° C)	JSFA
Transmittance	≥ 80% (10% aqueous solution)	660nm, 10mm cell
Residue on ignition	≤ 3.0%	JSFA
HEAVY METALS	SPECIFICATION	TEST METHOD
Arsenic	≤1 ppm	JP
Cadmium	≤ 0.25 ppm	ICP
Chromium	≤ 0.5 ppm	ICP
Lead	≤ 0.05 ppm	ICP
Mercury	≤ 0.1 ppm	AAS
MICROBIOLOGY	SPECIFICATION	TEST METHOD
Total Aerobic Count Total Yeast and Mold	≤1000 cfu/g	Standard Methods of Analysis in Food
		Safety Regulation
	≤100 cfu/g	Standard Methods of Analysis in Food
		Safety Regulation
Coliform group	Negative /g	Standard Methods of Analysis in Food
·	N	Safety Regulation
E. Coli	Negative /10g	JP
Salmonella	Negative /10g	JP
PACKAGING		
Shelf Life	5 years from manufacturing date	
Package	Multiply kraft paper bags with PE-Liner, 10kg	

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2. Nutritional data

NUTRIENT	g/100g
Total calories	368kcal
Total fat	Not more than 0.1g
Cholesterol	Not more than 0.1g
Trans fat	Not more than 0.1g
Saturated fat	Not more than 0.1g
Protein	92.0g
Total carbohydrate	Og
Added sugar	Og
Total sugars	Og
Dietary fiber	Og
Water	7.3g
Ash	0.7g
Vitamin D	N.D.
Calcium	63mg
Iron	Not more than 2mg
Potassium	6mg
Sodium	268mg
Magnesium	Not more than 10mg
Manganese	Omg
Phosphorus	5mg
Chloride	0.2g
Zinc	Not more than 2mg



3. Amino acid composition

AMINO ACID	g/100g
Hydroxyproline (Hyp)	11.2
Aspartic acid (Asp)	5.1
Threonine (Thr)	2.7
Serine (Ser)	3.4
Glutamic acid (Glu)	9.3
Proline (Pro)	12.4
Glycine (Gly)	23.4
Alanine (Ala)	10.2
Cystine (Cys)	0.0
Valine (Val)	1.9
Methionine (Met)	1.0
Isoleucine (IIe)	1.1
Leucine (Leu)	2.5
Tyrosine (Tyr)	0.2
Phenylalanine (Phe)	1.8
Hydroxylysine (Hylys)	1.2
Lysine (Lys)	3.3
Histidine (His)	0.7
Arginine (Arg)	8.4

4. Production flow chart

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Fish scale Fish skin
                 1
             Washing
                 1
             Extraction
                 1
            Hydrolysis
                 1
             Filtration
                 1
           Ion exchange
           Concentration
   pH adjustment (pH5.0~7.0)
Microfiltration (5 \mu m cartridge filter)
      Heat sterilization [CCP]
                 1
              Drying
                 1
             Blending
    Sieving (50mesh, 388 \mu m)
 Metal removing (Magnet: 8,000G)
         Packaging (10kg)
                 1
             Sampling
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Metal detection (Fe: ≥ 2.5mm, SUS: ≥ 2.8mm)

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X-ray detection [CCP]

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Collagen peptide

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Granulation

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Sieving (16mesh, 1.19mm)

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Metal removing (Magnet: 8,000G)

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Packaging (10kg)

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Sampling

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Metal detection [CCP]

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Storage

[Operating conditions]

- > Heat sterilization [CCP]: 111°C, 4 seconds or more
- > X-ray detection [CCP]: SUS (ball); ϕ 0.8mm, SUS (wire); ϕ 0.4mm*2.0mm, Ceramic ball; ϕ 2.0mm, Quartz ball; ϕ 2.0mm, Rubber ball; ϕ 5.0mm, Aluminum ball; ϕ 2.0mm
- > Metal detection [CCP]: Fe; ≥ 1.5mm, SUS; ≥ 2.0mm

Yours truly		
Printed Na	me: Takayo Kato	
Signature:	Takayo Kato	
Title:	Quality assurance manager	
Date:	May 23, 2023	