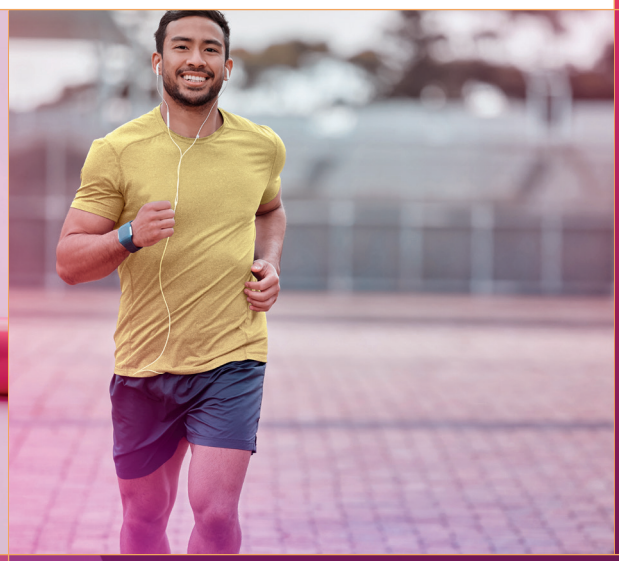
Peptolap™ FAST

Bioactive, soluble, fast-acting collagen: rapid absorption, visible benefits.





Lapi Gelatine

Trust what's inside

International Certifications and Standards

Quality and sustainability are measured by facts. That's why Lapi Gelatine has chosen to have its processes and products assessed and audited by independent bodies.

GENERAL CERTIFICATION

UNI EN ISO 9001:2015
Production processes

FSSC 22000
Global food safety management

ISO 45001
Bureau Veritas Certification

ISO 14001
Bureau Veritas Certification

BOVINE COLLAGEN

Kosher Compliance for Jewish Markets

FISH COLLAGEN

Kosher Compliance for Jewish Markets

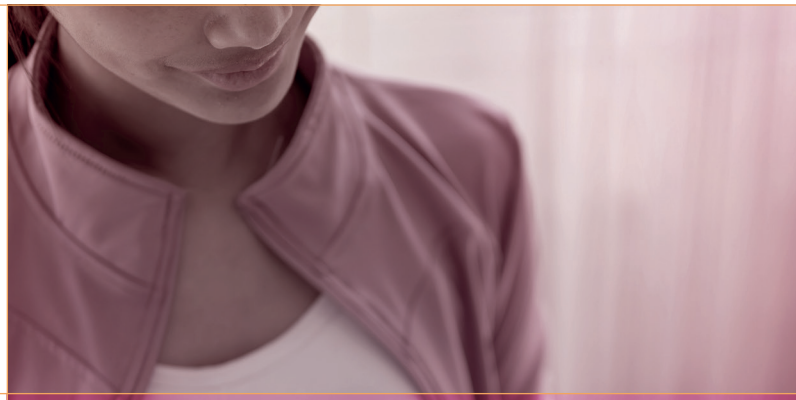
Halal Compliance for Islamic Markets

Responsible and sustainable fishing supply chain

Peptolap™ FAST

Composition

Pure hydrolysed type I collagen, of bovine or fish origin.



Use

Due to its ability to dissolve even when cold, it is the perfect collagen for the nutraceutical sector (proteins and foods containing collagen, collagen protein powder, dietary supplements for joints and bones, dietary products and supplements).



Appearance

Clear granular powder (approximately 60 mesh), ideal for instant solubility.

Benefits

Source of amino acids essential for the well-being of the body.

Bovine collagen Peptide

Origin

Lapi Bovine Collagen Peptide (also called hydrolysed bovine gelatine or simply Collagen Peptide) is obtained through the hydrolysis of cowhide gelatine.

Storage

Store in the original package at room temperature, away from heat and moisture.

Chemical-physical characteristics

Parameter	Specifications	Analytical Method
Protein content (on dry matter)	>94 %	NTK N x 5.55
Average Molecular Weight	1000 - 3000 Da	Based on viscosity 10% level
Viscosity 10%	2.00 +/- 0.50 mPa.s	GME
Viscosity 20%	2.00 +/- 0.50 mPa.s	GME
pH	5.00 – 6.50	GME
Bulk density	0.38 ± 0.05 g/ml	Weight of known volume
Tapped density	0.46 ± 0.05 g/ml	Weight of known tapped volume
Turbidity	<50 FTU	GME
Loss on drying	<10.00 %	GME
Sulfites (SO_2)	<10 ppm	ICQG302
Peroxides (H_2O_2)	<10 ppm	GME
Ash	<2.00 %	GME
Particle Size	Above 40 Mesh > 10%	ASTM Sieve
	Between 40 and 100 Mesh near 55%	ASTM Sieve
	Below 100 Mesh > 30%	ASTM Sieve
Arsenic	<1 ppm	GME
Lead	<3 ppm	GME
Cadmium	<0.5 ppm	GME
Mercury	<0.10 ppm	GME
Chromium	<10 ppm	GME
Copper	<30 ppm	GME
Zinc	<30 ppm	GME
Iron	<30ppm	External lab

*GME: Gelatine Manufacturer of Europe

Microbiological characteristics

Parameter	Specifications	Analytical Method
Total aerobic count	< 1000 cfu/g	GME
E. coli	Neg/10g	GME
Salmonella	Neg/25g	GME
Yeast & Moulds	< 100 cfu/g	Eu.Ph.
Sulphite reducing anaerobic spores	< 10 cfu/g	GME

Nutritional values (per 100 g)

Parameter	Specifications
Energy value	378 Kcal/ 1582 KJ
Proteins	> 90 g
Carbohydrates	< 1 g
- of which sugars	< 0.01 g
Edible fibres	< 1 g
Fats	< 0.1 g
- of which saturated	< 0.1 g
Sodium Chloride	0.20 – 0.46 g
Water	<10.00g
Ash	< 2.00 g

Regulatory status
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, N°355/2016and the European regulation (EU) N°2023/915 on contaminants (dietary supplements).
However, we recommend that the customer ensures that this product is in compliance with local regulation in force, particularly in the countries where the finished product is to be consumed.

Amino-acid contained of Collagen Peptide (per 100g of the product)

Amino acid	Qty (g)	Amino acid	Qty (g)	Amino acid	Qty (g)	Amino acid	Qty (g)
Alanine	2.24	Histidine	2.77	Hydroxylisine	0.70	Threonine	2.96
Arginine	15.8	Hydroxyproline	16.30	Methionine	2.97	Tyrosine	2.62
Aspartic Acid	1.77	Isoleucine	2.92	Phenylalanine	4.87	Valine	1.45
Glutamic Acid	4.45	Leucine	2.19	Proline	8.49	Essential Amino Acids contained	17.71%
Glycine	11.52	Lisine	5.22	Serine	2.76		

* The values given are based on average Lapi Gelatine monitoring data (2010 - 2020) at the time of printing. These values are for information only. Therefore, it should not be construed as guaranteeing specific properties of the products described or their suitability for a particular application. Expression and presentation of the nutritional data are according to the regulation (EU) No 1169/2011. This information is based on our present state of knowledge and is intended to provide general information on our products and their uses. It should not therefore be construed as guaranteeing specific properties of the products described or their suitability for a particular application. Any existing industrial property rights must be observed. The quality of our products is guaranteed under our General Conditions of Sale, and our quality assurance system in accordance with ISO 9001 and FSSC 22000.

Fish collagen Peptide

Origin

Lapi Peptide Fish Collagen (also called Hydrolysed Fish Gelatine or simply Peptide Collagen) is obtained through the hydrolysis of fish skin gelatine.

Storage

Store in the original package, away from heat and moisture sources, at room temperature.

Chemical-physical characteristics

Parameter	Specifications	Analytical Method
Protein content (on dry matter)	>94 %	NTK N x 5.55
Average Molecular Weight	1000 - 3000 Da	Based on viscosity 10% level
Viscosity 10%	2.00 +/- 0.50 mPa.s	GME
Viscosity 20%	2.00 +/- 0.50 mPa.s	GME
pH	5.00 – 6.50	GME
Bulk density	0.39 ± 0.05 g/ml	Weight of known volume
Tapped density	0.47 ± 0.05 g/ml	Weight of known tapped volume
Turbidity	<50 FTU	GME
Loss on drying	<10.00 %	GME
Sulfites (SO_2)	<10 ppm	ICQG302
Peroxides (H_2O_2)	<10 ppm	GME
Particle Size	Above 40 Mesh > 10%	ASTM Sieve
	Between 40 and 100 Mesh near 55%	ASTM Sieve
	Below 100 Mesh > 30%	ASTM Sieve
Arsenic	<1 ppm	GME
Lead	<3 ppm	GME
Cadmium	<0.5 ppm	GME
Mercury	<0.10 ppm	GME
Chromium	<10 ppm	GME
Copper	<30 ppm	GME
Zinc	<30 ppm	GME
Iron	<30ppm	External lab

*GME: Gelatine Manufacturer of Europe

Microbiological characteristics

Parameter	Specifications	Analytical Method
Total aerobic count	< 1000 cfu/g	GME
E. coli	Neg/10g	GME
Salmonella	Neg/25g	GME
Yeast & Moulds	< 100 cfu/g	Eu.Ph.
Sulphite reducing anaerobic spores	< 10 cfu/g	GME

Nutritional values (per 100 g)

Parameter	Specifications
Energy value	365 Kcal/1528 KJ
Proteins	> 90 g
Carbohydrates	< 1 g
- of which sugars	< 0.1 g
Edible fibres	< 1 g
Fats	< 0.05 g
- of which saturated	< 0.1 g
Sodium Chloride	0.713 g
Water	<10.00g
Ash	< 2.00 g

Regulatory status

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, N°355/2016 European regulation (EU) N°2023/915 on contaminants (dietary supplements).

However, we recommend that the customer ensures that this product is in compliance with local regulation in force, particularly in the countries where the finished product is to be consumed.

Amino-acid contained of Collagen Peptide (per 100g of the product)

Amino acid	Qty (g)	Amino acid	Qty (g)	Amino acid	Qty (g)	Amino acid	Qty (g)
Alanine	5.48	Histidine	1.11	Hydroxylisine	0.86	Threonine	2.65
Arginine	13.47	Hydroxyproline	10.78	Methionine	1.86	Tyrosine	0.8
Aspartic Acid	3.4	Isoleucine	1.51	Phenylalanine	2.73	Valine	2.25
Glutamic Acid	7.64	Leucine	3.19	Proline	13.72	Essential Amino Acids contained	18.22 %
Glycine	13.6	Lisine	4.03	Serine	2.92		

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Lapi Gelatine s.p.a.
Company subject to the management and coordination of Lapi Group s.p.a.

MANUFACTURING PLANT
Via Lucchese, 164
50053 Empoli (FI) Italy

ADMINISTRATIVE HEADQUARTERS
P.zza Rita Levi Montalcini,2
56029 S.Croce sull'Arno (PI) Italy

+39 0571 84031
info@lapigelatine.com
sales@lapigelatine.com

P. IVA 03362180964
REA PI 146363
Cap. Soc. € 2.847.824,00 i.v.

lapigelatine.com