Peptolap™FAST

TECHNICAL DATA SHEET

Fish collagen
Peptide





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).

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.
Customisation	The ideal raw material for customised solutions for specific requirements and every application.	**To be consumed**	Preferably within 5 years from the date of production.
Composition	It is a pure and natural ingredient that contains over 94% protein (of the dry weight) and 18 amino acids, of which 7 are essential.	**Formats**	Paper Bags 15 kg.
Appearance	Clear granular powder (approximately 60 mesh), ideal for instant solubility.	**Benefits**	Source of amino acids essential for the well-being of the body.

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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
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

Amino-acid contained of Collagen Peptide

(per 100g of the product)

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

* 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.

Nutritional values (per 100 g)

Parameter	Specifications
Energy value	365 Kcal/1528 KJ
Proteins	> 85 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.

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