



# Lapi Gelatine

The Italian Art of Making Gelatine



BOVINE

Collagen

## BOVINE COLLAGEN PEPTIDE Type I (Hydrolysed Bovine Gelatine)

### PRODUCT DESCRIPTION

Lapi Bovine Collagen Peptide (also called Hydrolysed Bovine Gelatine or simply Collagen Peptide) is obtained by the hydrolysis of bovine skin gelatine. It is a pure, natural ingredient containing more than 94% of protein (on dry weight basis) and contains 18 amino-acids, 7 of which are essential. Collagen has many important benefits on health, muscles, joints, bones, skin, blood, hair and many others, which makes it a key product on the nutraceutical, cosmetic and pharmaceutical sectors.

Lapi Bovine Collagen Peptide is offered in powder and granulated forms: while powder is used for every application, granular is ideal for instant solubility.

### STORAGE INFORMATION

Store in original package away from heat and humidity at room temperature.

### PACKAGING

Paper bags of 15 Kg.

### BEST BEFORE

5 years from production date.

## CHEMICAL-PHYSICAL CHARACTERISTICS

PARAMETER	SPECIFICS	ANALYTIC 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
Turbidity	<50 FTU	GME
Loss on drying	<8.00 %, <10.00 %	GME
Sulfites (SO <sub>2</sub> )	<10 ppm	ICQG302
Peroxides (H <sub>2</sub> O <sub>2</sub> )	<10 ppm	GME
Ash	<2.00 %	GME
Arsenic	<1 ppm	GME
Lead	<5 ppm	GME
Cadmium	<0.5 ppm	GME
Mercury	<0.15 ppm	GME
Chromium	<10 ppm	GME
Copper	<30 ppm	GME
Zinc	<30 ppm	GME

## MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	SPECIFICS	ANALYTIC 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

\*GME: Gelatine Manufacturer of Europe

\*Eu.Ph: European Pharmacopoeia



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## AMINO-ACID CONTAINED OF COLLAGEN PEPTIDE AND NUTRITIONAL VALUES

AMINO ACID	QTY (g per 100g of the product)
Alanine	2,24
Arginine	15,8
Aspartic Acid	1,77
Glutamic Acid	4,45
Glycine	11,52
Histidine	2,77
Hydroxyproline	16,30
Isoleucine	2,92
Leucine	2,19
Lisine	5,22
Hydroxyisiline	0,70
Methionine	2,97
Phenylalanine	4,87
Proline	8,49
Serine	2,76
Threonine	2,96
Tyrosine	2,62
Valine	1,45

ESSENTIAL AMINO ACIDS CONTAINED: 17,71%

## NUTRITIONAL VALUE

## RESULTS PER 100 g

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	< 8.00 g ; < 10.00 g
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, (EU) N°355/2016 and the European regulation (EC) N°629/2008 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.

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.