

Invisible value

Gelatines and collagen
to shape confidence.







Lapi Gelatine
Trust what's inside

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Gelatines and collagen you can trust

For over fifty years, Lapi Gelatine has been synonymous with quality, reliability and listening. We are a family-run company, specialising in the production of gelatines and collagen for the food, pharmaceutical, nutraceutical and cosmetic sectors.

We operate on an international scale, but our strength comes from simple and solid values: honesty that generates trust, responsibility for competence and respect to build lasting relationships with our customers.









Our mission is to provide answers

We believe that every customer is first and foremost a person that deserves attention.
Our goal is to respond to requests and critical issues in a concrete manner, offering customised and safe solutions.

To ensure that, we make a point of listening.
And by listening, we build true partnerships, based on value and trust.

Part of a stable network

Our brand is recognised and chosen by industry leaders.
Our holding company Lapi Group is a solid and structured enterprise that works reliably even in complex contexts and in constantly evolving markets.

This guarantees us a stable supply chain, a consistent global presence and the ability to propose integrated and innovative solutions.

We are loyal, attentive, pragmatic

We act quickly, we adapt, but we do not improvise:
every choice is the result of experience and attention. For us, the relationship with the customer is a long-term commitment.

A lasting bond, built on listening, caring for others and the quality that is handed down from generation to generation.

At Lapi Gelatine, we don't just make products.
We offer assurance, value and a relationship of trust.

FOR YOU, WITH YOU
Each of your products finds its ideal complements

We make gelatines and collagen for those seeking something more: uncompromising quality, transparency in ingredients and processes and the certainty of being able to rely on a professional and competent partner.

We know that "quality" is a word that is often used. For us, however, it is not a label: it is a concrete commitment that takes shape every day in our production plants, in the choices of raw materials, in the rigorous controls and in the attention to every detail. We produce gelatines and bovine, fish and pig collagen (with Juncà Gelatines, our Spanish sister company acquired in 2021) of exceptional purity, without additives or preservatives, offering high performance and designed to respond with precision to the needs of customers in the food, pharmaceutical, nutraceutical and cosmetic sectors.







Our strength?
Customisation.

Every project is different, every request is unique. This is why we offer tailor-made formulations, supporting our customers with specialised technical support and dedicated advice. We study, test, optimise and co-design with you: the goal is always the same, to find the perfect solution for every application.



Cutting-edge technology,
our laboratories strive constantly to guarantee and innovate excellent functionalities (gelification , solubility, stability).

International certifications
that confirm our safety and quality standards.

Clean and transparent label,
to respond to an increasingly informed demand.

Halal and Kosher products and those from sustainable practices,
because we believe that innovation must go hand in hand with environmental and ethical responsibility.



3000 tons

Sales

€ 30,000

Turnover

Whether it is creating, integrating or improving a product, our mission is to always offer the best, with honesty, competence and care. Because what really matters is what's inside.

Trust what's inside.



A matter of trust, every day.

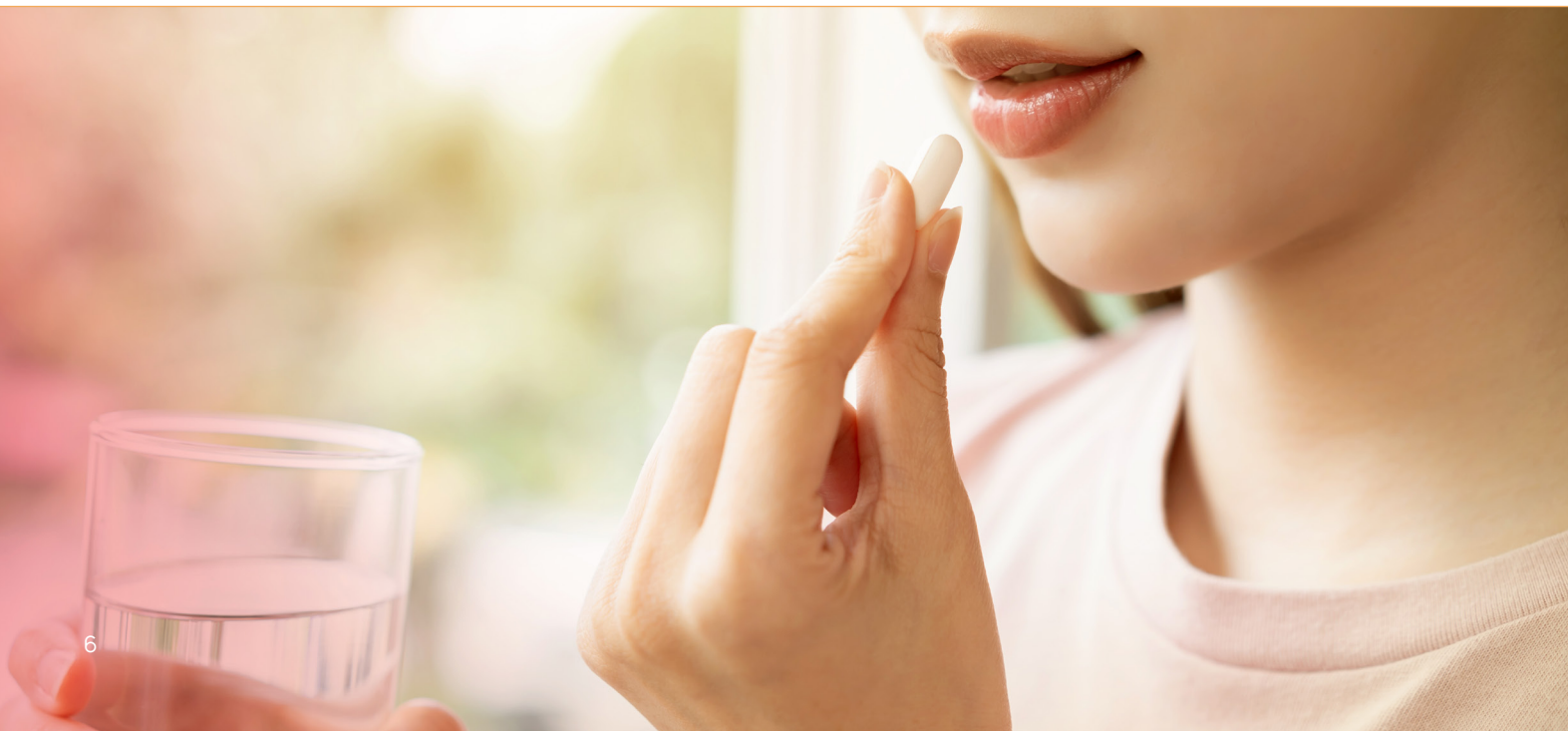
Doing our job well means never being satisfied. It means choosing the most honest way, even when it is the most complex. It means thinking that quality is not just a result, but an approach.

At Lapi Gelatine, safety is a promise we always keep, thanks to meticulous controls, strict protocols and an in-house laboratory that checks every stage of production. But we don't just guarantee the product: we oversee the process and nurture relationships.
Every customer has their own challenge. Every need is a different story.

This is why our approach consists of actual listening, an openness to interact, and quick, timely, personalised responses.

We are partners before we are suppliers. And our goal is to build together a path of mutual trust, constant innovation and respect. Respect for the customer, of course.
But also for the environment, for those who work with us, for the resources we use.

We choose raw materials responsibly, commit to sustainable practices and invest in research to develop increasingly functional, clean and transparent products.



We support innovators to develop the culture of care and well-being in the market.

At Lapi we operate according to a precise vision: to support innovators to promote a culture of care and well-being. We produce gelatines and collagen, but what really drives us is the belief that quality, responsibility and collaboration can generate concrete value, today and in the future.
That's why we have 3 daily goals in mind.

Being a partner,
capable of listening and collaborating, with which to co-design an innovative production, able to satisfy every requirement while always focusing on the ultimate goal: care, well-being and health.

Raising awareness
of a production capable of creating long-term economic and social value, because it is honest, transparent and responsible.

Our aim is to be active
in building a better world where ethical quality is the dominant value, pursued without making exceptions of any kind.



We aren't interested in looking the best. What drives us being consistent, every day.

Rooted in Tuscany, connected to the world

Lapi Gelatine was founded in Tuscany, a land of beauty, passion and creativity. These are the qualities that accompany us every day in the search for reliable supplies, innovative solutions and concrete answers to the needs of our customers. The operational and strategic heart of the company is still here, where it all began.

In this area we took our first steps in the gelatine industry, and here we chose to remain, faithful to our family roots. It is the same place that created Lapi Group S.p.A., the group of which we are part and with which we share an integrated and innovation-oriented approach.
From this base, we build an increasingly sustainable production model every day, based on principles of circular economy and respect for the environment. It's a way of working that looks far ahead, without ever forgetting where we come from. Our international vocation is expressed today in an active presence in over 60 countries, with customers in the food, pharmaceutical, nutraceutical and cosmetic sectors. The acquisition of the Spanish Juncà Gelatines represents the latest step in a growth path that has allowed us to increase production capacity and strengthen our proximity to the markets in which we operate.
We're here. And we're also wherever you need a gelatine you can trust.

42k m²

Plant

57

Employees

60+

Countries in which we operate







Environmental and social responsibility projects

In addition to certifications, Lapi Gelatine implements a number of concrete projects that combine innovation, the environment and the community.

Biodiversity:
Our plant in Empoli has decided to host 120,000 bees as "environmental sentinels" to protect the ecosystem.

Sustainable trade fairs and events:
over the last two years our stands have been awarded with the "Better Stand Award" Gold Medal for the use of reusable materials and low impact solutions.

Commitment to marine sustainability:
Attendance at the World Sustainability Organization, the annual event that brings together companies, experts and international stakeholders to discuss and promote sustainable practices.

FOR SUSTAINABLE PRODUCTION

A principle that guides every choice

For Lapi Gelatine, sustainability is not an added value, but the founding principle of our work.
We have always transformed natural resources and by-products into high-value ingredients, in a production model that reduces environmental impact and generates benefits for people, for the environment and for the community.
Every investment, every innovation and every industrial decision stems from a simple idea: to grow respecting what surrounds us.

A footprint that shrinks every year

Making our processes more sustainable means continuously improving. We invest in cleaner practices and technologies to optimise energy consumption and reduce emissions, choosing solutions that combine efficiency and responsibility.

495 m³

Water recovered and reused daily.

Advanced filtration systems to improve air and water quality.

Constant updating of the wastewater treatment plant.

New production department powered by a photovoltaic system.

Cogeneration: the simultaneous production of electricity, hot water and steam.



Circular economy: the value of each resource

Circular economy is in our DNA.

Each Lapi Gelatine product is created from the idea of giving new life to materials that would otherwise be lost, reducing waste and maximising the value of each resource.

Fish gelatine
derived from responsibly bred freshwater fish (Tilapia and Pangasius) in Vietnam and South America, according to controlled and traceable supply chains.

Bovine gelatine
obtained from European cowhides from qualified suppliers, transforming by-products into valuable resources.

72% of raw materials for recovery

100% Recyclable products and packaging

99% of waste destined for recovery processes

Our value chain

At Lapi Gelatine, people are at the heart of all progress.
Health, safety, work-life balance and the promotion of merit are the pillars on which we build a healthy, fair and stimulating work environment.





A commitment that looks forward

Reducing impact, improving every day, creating shared value: this is the path that Lapi Gelatine has chosen to follow, with the conviction that quality, when it is responsible, becomes lasting value.

Our actions for internal well-being

Transparent recruitment and selection procedures.

Periodic meetings for discussion and verification to promote direct communication.

Listening Representative, a resource reserved to report discomfort, stress or harassment.

Anonymous reporting tools and active whistleblowing on the company website.

700h

Training and refresher programmes dedicated to health, safety, the environment, quality and sustainability.

-34%

Turnover
Tangible sign of a cohesive and participatory work environment.

For our community

Being sustainable also means giving value back to the territory and to people. Lapi Gelatine promotes projects that combine innovation, solidarity and culture, contributing concretely to collective well-being.

Lapi Group Youth Project
After-school support for children from 6 to 13 years old.

Open factories and school orientation programs, to bring the school and the world of work closer together.

We Care Empoli
Benefit event to support the Fiori di Vetro autism support group.

Empoli City of Christmas
To promote local culture and community.

Multi-year odour reduction plan with advanced air purification systems and an online platform dedicated to reporting and managing emissions.

Our solutions

Lapigel

Lapigel PHARMA

Lapigel FOOD

Peptolap

Peptolap LIGHT

Peptolap FAST

International Certifications and Standards

Sustainability is measured by the facts: this is why Lapi Gelatine has chosen to subject processes and products to audits by independent bodies.

UNI EN ISO 9001:2015
Production processes

FSSC 22000
Global food safety management

ISO 45001
Bureau Veritas Certification

ISO 14001
Bureau Veritas Certification

Kosher Certified by BIR
Badatz Igur Rabbonim
Manchester, UK

European Directorate for the Quality of Medicines & Healthcare

Kosher Compliance for Jewish Markets

Kosher Compliance for Jewish Markets

Halal Compliance for Islamic Markets

Responsible and sustainable fishing supply chain

Sustainability of marine products and protection of aquatic ecosystems

Lapigel

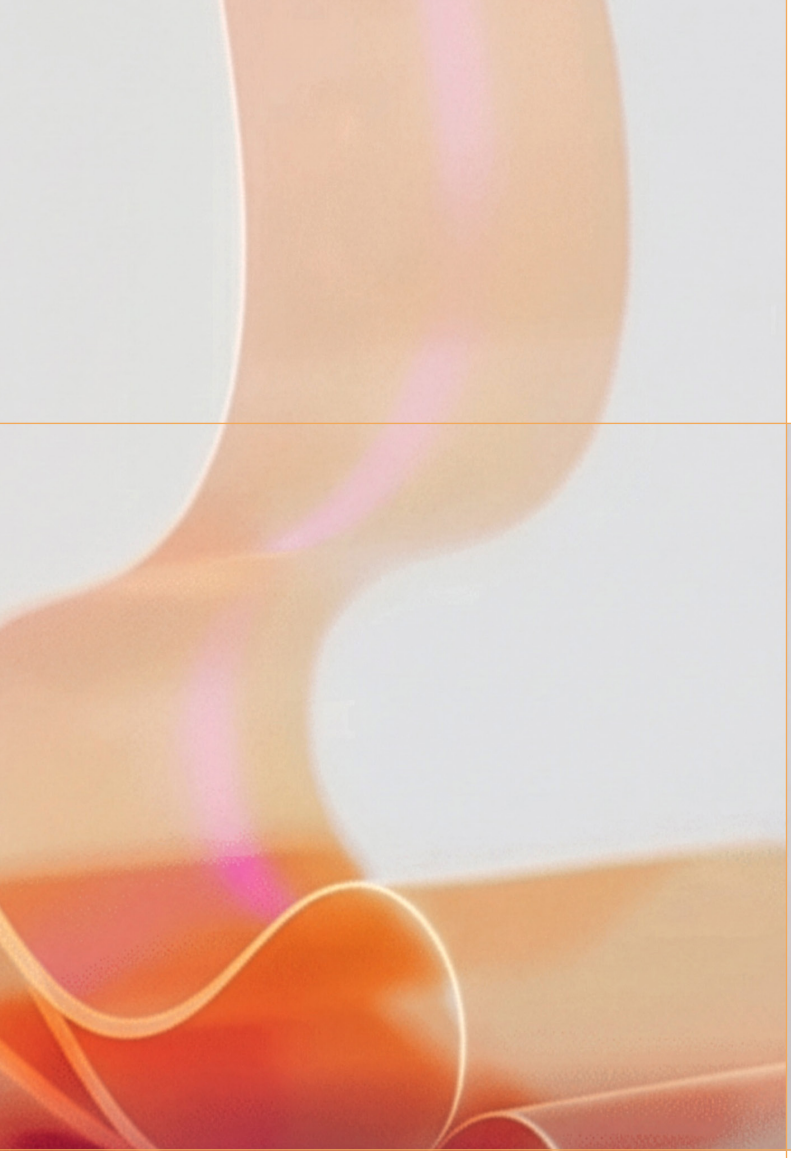
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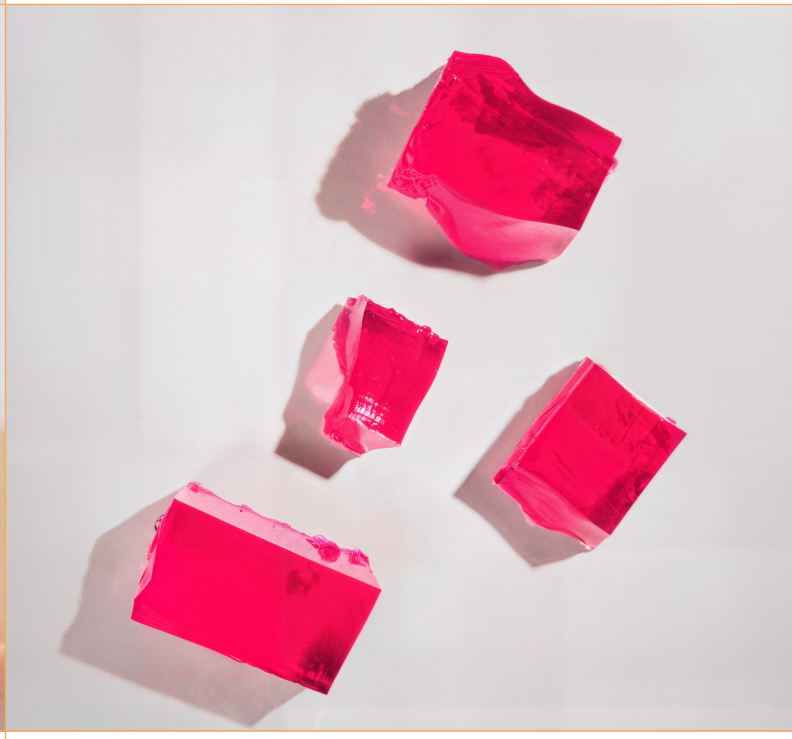
Lapigel is a gelatine of the highest quality, the result of over 50 years of growth in know-how and innovation, given by the continuous research and development in the production of Lapi Gelatine.

The line differs according to the grade required – LapigelPharma for pharmaceuticals and LapigelFood for food – and is available from both fish and cattle.

Obtained through a process of partial alkaline hydrolysis of the collagen contained in the dermis. It is used in many areas in the pharmaceutical and food sectors thanks to its versatility and its physical and qualitative properties.







Functional Benefits

At the same time, among the qualitative properties it is important to consider that gelatine is composed exclusively of protein, mineral salts and water and therefore is **naturally free from gluten, fats, sugars and carbohydrates**.

It also has the peculiarity of **dissolving at body temperature** and this makes it perfect in the pharmaceutical field for the composition of gelatine capsules containing the active ingredient, so that they dissolve and act directly in the intestine.

Features

- **Film-Forming Agent**
- **Adhesive**
- **Stabiliser**
- **Thermoreversible**
- **H_2O Binder**
- **Gelling Agent**
- **Clarifying Agent**
- **Foaming Agent**
- **Thickener**
- **Emulsifier**

Lapigel PHARMA







Description

Lapigel Pharma is a line of pharmaceutical grade gelatine that complies with current international pharmaceutical standards, including the European Pharmacopoeia.

Bloom Grade

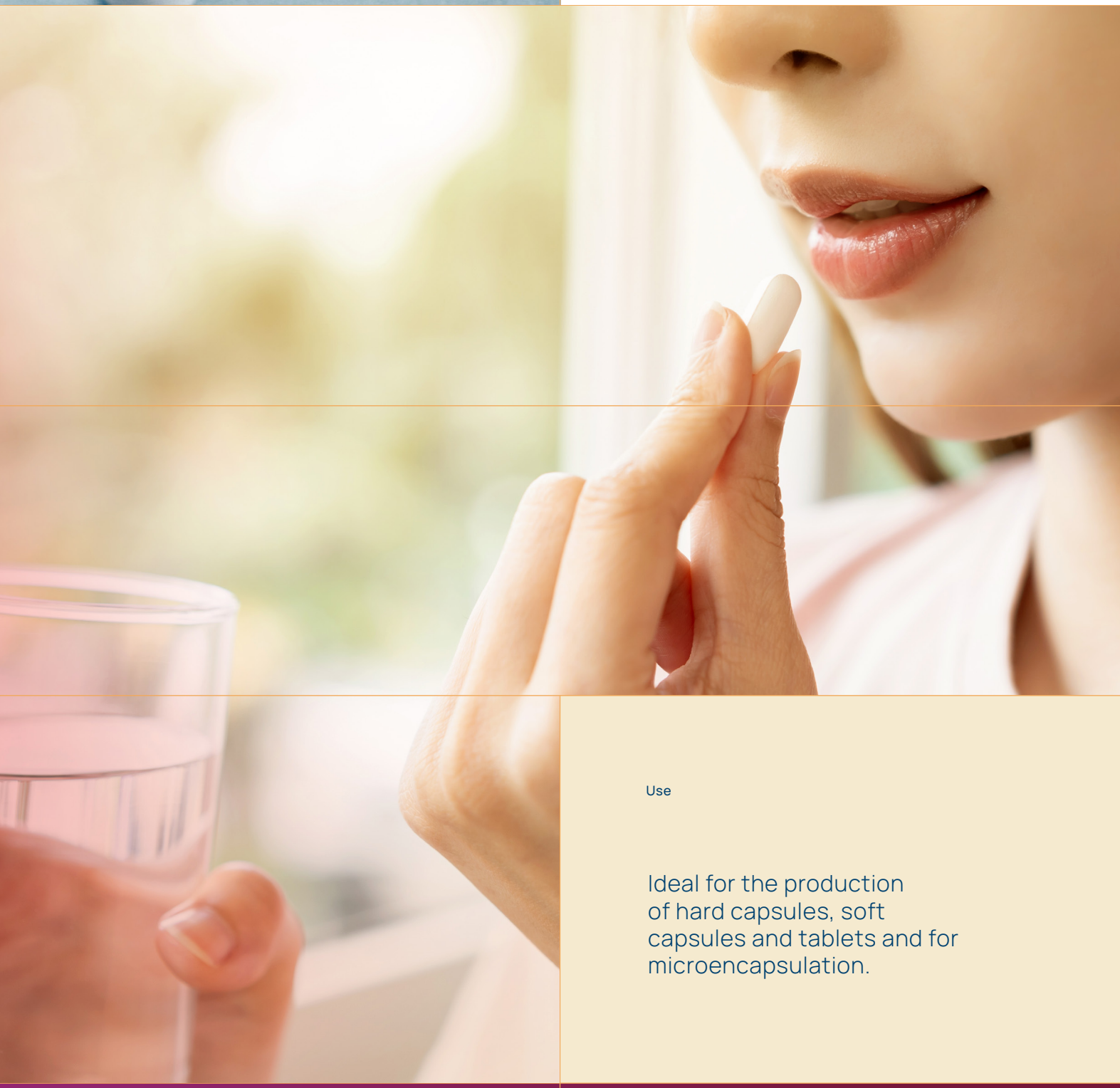
Able to meet a wide variety of specifications:

LOW/MEDIUM
for soft capsules;

HIGH
for hard capsules or for tablets with long dissolution times;

LOW
for tablets with fast dissolution times.





Use

Ideal for the production of hard capsules, soft capsules and tablets and for microencapsulation.

Bovine gelatine Pharmaceutical Grade

Origin	Lapi bovine gelatine is obtained by the partial hydrolysis of collagen present in cowhides.
Suitable for	Due to its versatility and thermoreversibility, Lapi gelatine is used in several applications, such as hard and soft capsules, tablets, microencapsulation and other medical applications.
Customisation	The ideal raw material for customised solutions for specific requirements and every application.
Storage	Store in the original package at room temperature, away from heat and moisture.
To be consumed	Preferably within 5 years from the date of production.
Formats	Paper bags 15-20-25 kg. Big bags 500-1000 kg.
Key features	Film-Forming Agent Stabiliser H_2O Binder Gelling Agent Foaming Agent Thickener Adhesive Thermoreversible Emulsifier

Chemical-physical characteristics

Parameter	Specifications	Analytical Method
Gel strength	100-300 gr bloom	GME
Viscosity	1.50-5.00 mPa·s	GME
Grinding	8-70 mesh	ASTM Sieve
pH	3.80-7.60	Ph.Eur
Loss on drying / Moisture	<15.00 %	Ph.Eur
Sulphites (SO_2)	< 10 ppm	GME
Peroxides (H_2O_2)	< 10 ppm	Ph.Eur
Zinc	< 30 ppm	Ph.Eur
Iron	< 30 ppm	Ph.Eur
Chrome	< 10 ppm	Ph.Eur
Conductivity	< 1 mS/cm	Ph.Eur
Protein content	> 85 %	NTK N × 5.55
Lipid content	< 1.0 %	Extraction with ether
Turbidity	< 50 FTU	GME

*GME: Gelatine Manufacturer of Europe I *Ph.Eur: European Pharmacopoeia

Microbiological characteristics

Parameter	Specifications	Analytical Method
Total aerobic count	< 1000 ufc/g	Ph.Eur
Yeasts and moulds	< 100 ufc/g	Ph.Eur
E. coli	Absent / 10 gr	Ph.Eur
Salmonella	Absent / 25 gr	GME

Nutritional values (per 100 g)

Parameter	Specifications
Energy value	376 Kcal/1577 kJ
Protein	> 85 g
Carbohydrates	< 1 g
- of which sugars	< 0.1 g
Dietary fibres	< 1 g
Fats	< 0.1 g
- of which saturated	< 0.05 g
Sodium chloride	0.27 g
Water	< 15.00 g

* 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 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 gelatine Pharmaceutical Grade

Origin	Lapi bovine gelatine is obtained by the partial hydrolysis of collagen present in fish skin.
Suitable for	Thanks to its versatility and thermoreversibility, Lapi gelatine lends itself to a wide range of applications, such as hard and soft capsules, tablets, microencapsulation and other medical uses.
Customisation	The ideal raw material for customised solutions for specific requirements and every application.
Storage	Store in the original package at room temperature, away from heat and moisture.
To be consumed	Preferably within 5 years from the date of production.
Formats	Paper bags 15-20-25 kg. Big bags 500-1000 kg.

Key features



Chemical-physical characteristics

Parameter	Specifications	Analytical Method
Gel strength	150-250 g bloom	GME
Viscosity	1.50-5.00 mPa·s	GME
Grinding	8-70 mesh	ASTM Sieve
pH	3.80-7.60	Ph.Eur
Loss on drying / Moisture	< 15%	Ph.Eur
Sulphites (SO_2)	< 10 ppm	GME
Peroxides (H_2O_2)	< 10 ppm	Ph.Eur
Zinc	< 30 ppm	Ph.Eur
Iron	< 30 ppm	Ph.Eur
Chrome	< 10 ppm	Ph.Eur
Conductivity	< 1 mS/cm	Ph.Eur
Protein content	> 85%	NTK N × 5.55
Lipid content	< 1.0%	Extraction with ether
Turbidity	< 50 FTU	GME

*GME: Gelatine Manufacturer of Europe I *Ph.Eur: European Pharmacopoeia

Microbiological characteristics

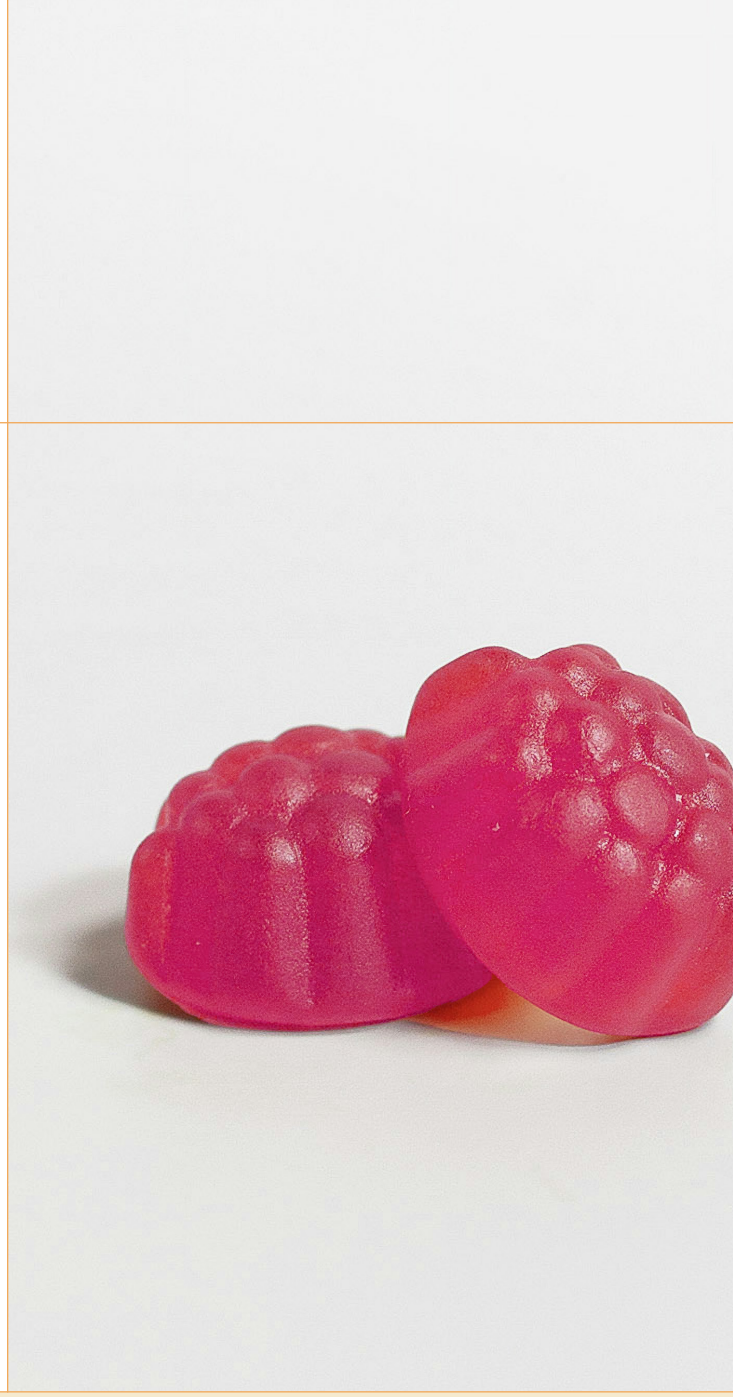
Parameter	Specifications	Analytical Method
Total aerobic count	< 1000 ufc/g	Ph.Eur
Yeasts and moulds	< 100 ufc/g	Ph.Eur
E. coli	Absent / 10 g	Ph.Eur
Salmonella	Absent / 25 g	GME

Nutritional values (per 100 g)

Parameter	Specifications
Energy value	347 Kcal / 1453 kJ
Protein	> 85 g
Carbohydrates	< 1 g
- of which sugars	< 0.1 g
Dietary fibres	< 1 g
Fats	< 0.1 g
- of which saturated	< 0.05 g
Sodium chloride	0.002 g
Water	< 15.00 g
Ash	< 2 g

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Lapigel FOOD

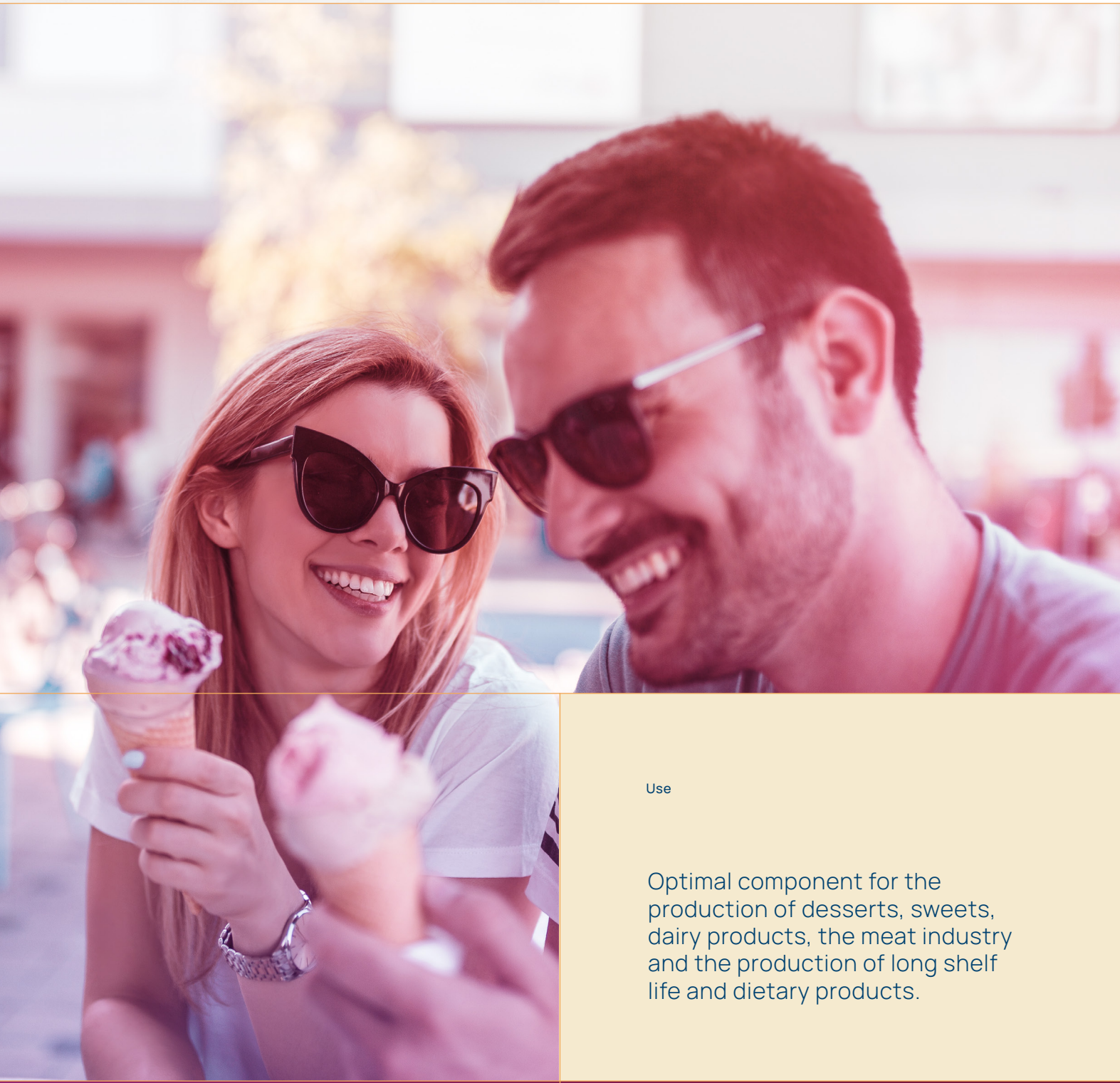


Description

The line of gelatines complies with food regulations, including European Regulation (EC) no. 853/2004, no. 2073/2005, (EU)355/2016.

Technical Characteristics

MEDIUM / HIGH BLOOM GRADE capable of satisfying a wide range of food applications;
STABILITY / TEXTURE ideal for desserts, sweets and the meat industry;
TRANSPARENCY / SHINE for decorative gelatines and visually appealing products;
ELASTICITY / SOFTNESS for mousses, ice creams and fruit-based desserts;



Use

Optimal component for the production of desserts, sweets, dairy products, the meat industry and the production of long shelf life and dietary products.

Bovine gelatine Food grade

Origin	Lapi bovine gelatine is obtained by the partial hydrolysis of collagen present in cowhide.
Suitable for	Thanks to its versatility and thermoreversibility, Lapi gelatine is used in numerous applications, such as confectionery, sweets, dairy products, ice cream, meat and for the clarification of beverages.
Customisation	The ideal raw material for customised solutions for specific requirements and every application.
Storage	Store in the original package at room temperature, away from heat and moisture.
To be consumed	Preferably within 5 years from the date of production.
Formats	Paper bags 15-20-25 kg. Big bags 500-1000 kg.
Key features	 Film-Forming Agent  Stabiliser  H_2O Binder  Gelling Agent  Foaming Agent  Thickener  Emulsifier  Clarifying Agent

Chemical-physical characteristics

Parameter	Specifications	Analytical Method
Gel strength	100-300 gr bloom	GME
Viscosity	1.50-5.00 mPa·s	GME
Grinding	8-70 mesh	ASTM Sieve
pH	4.50-6.00	GME
Sulphites (SO_2)	< 10 ppm	GME
Peroxides (H_2O_2)	< 10 ppm	GME
Arsenic	< 1 ppm	GME
Lead	< 5 ppm	GME
Cadmium	< 0.5 ppm	GME
Mercury	< 0.15 ppm	GME
Chrome	< 10 ppm	GME
Copper	< 30 ppm	GME
Zinc	< 50 ppm	GME
Protein content	> 85 %	NTK N × 5.55
Lipid content	< 1.0 %	Extraction with ether
Turbidity	< 50 FTU	GME

*GME: Gelatine Manufacturer of Europe

Microbiological characteristics

Parameter	Specifications	Analytical Method
Total aerobic count	< 1000 ufc/g	GME
E. coli	Absent / 10 g	GME
Salmonella	Absent / 25 g	GME
Sulphite-reducing anaerobic spores	< 10 ufc/g	GME

Nutritional values (per 100 g)

Parameter	Specifications
Energy value	376 Kcal/1577 kJ
Protein	> 85 g
Carbohydrates	< 1 g
- of which sugars	< 0.1 g
Dietary fibres	< 1 g
Fats	< 0.1 g
- of which saturated	< 0.05 g
Sodium chloride	0.27 g
Water	< 15.00 g
Ash	< 2.00 g

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Fish gelatine Food grade

Origin	Lapi bovine gelatine is obtained by the partial hydrolysis of collagen present in fish skin.
Suitable for	Due to its versatility and its characteristic of being thermo-reversible, Lapi gelatine is used in numerous applications, such as confectionery, sweets, dairy products, ice cream, meat and for the clarification of beverages.
Customisation	Store in the original package at room temperature, away from heat and moisture.
Storage	Conservare nella confezione originale a temperatura ambiente, lontano da fonti di calore e umidità.
To be consumed	Preferably within 5 years from the date of production.
Formats	Paper bags 15-20-25 kg. Big bags 500-1000 kg.
Key features	

Chemical-physical characteristics

Parameter	Specifications	Analytical Method
Gel strength	150-250 gr bloom	GME
Viscosity	1.50-5.00 mPa·s	GME
Grinding	8-70 mesh	ASTM Sieve
pH	4.50-6.00	GME
Sulphites (SO_2)	< 10 ppm	ICQG302
Peroxides (H_2O_2)	< 10 ppm	GME
Arsenic	< 1 ppm	GME
Lead	< 5 ppm	GME
Cadmium	< 0.5 ppm	GME
Mercury	< 0.15 ppm	GME
Chrome	< 10 ppm	GME
Copper	< 30 ppm	GME
Zinc	< 50 ppm	GME
Protein content	> 85%	NTK N × 5.55
Lipid content	< 1.0%	Extraction with ether
Turbidity	< 50 FTU	GME

Microbiological characteristics

Parameter	Specifications	Analytical Method
Total aerobic count	< 1000 ufc/g	GME
E. coli	Absent / 10 g	GME
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Sulphite-reducing anaerobic spores	< 10 ufc/g	GME

Nutritional values (per 100 g)

Parameter	Specifications
Energy value	347 Kcal / 1453 kJ
Protein	> 85 g
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Fats	< 0.1 g
- of which saturated	< 0.05 g
Sodium chloride	0.002 g
Water	< 15.00 g
Ash	< 2.00 g

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Peptolap

Description

Peptolap is the result of the continuous research in innovation of Lapi Gelatine, in order to propose hydrolysed collagen of the highest quality, odourless, tasteless and at the same time natural.
The line comes in two versions: Peptolap Light and Peptolap Fast, two formulations ideal for different applications and uses in both the pharmaceutical and food sectors. A product that, depending on the needs, is available both of fish origin and of bovine origin.

Focus On

Benefits already visible on the skin with approximately 4 grams of Peptolap.

Study conducted by Bio Basic Europe S.r.l., Milan, Italy.

Parameter	Peptolap Day 28	Peptolap Day 56	Placebo Day 56	Difference Peptolap vs Placebo at day 56
Skin elasticity	+4.2%	+7.78%	+3.70%	+4.8%
Skin hydration	+9.6%	+13.60%	+5.48%	+8.12 percentage
Wrinkle reduction	–5.10%	–7.29%	–4.21%	–3.08 percentage
Adverse effects	0	0	0	0





Functional Benefits

Extremely effective against premature ageing of the skin, it is an important ingredient in countering rheumatoid arthritis, osteoporosis, hair loss, weakness of cartilage, arteries, veins and muscle tissue.

The product is entirely processed at our plants in Italy and Spain, guaranteeing complete compliance with the highest international standards and recognition of the most reliable certifications.

Functionality

100% pure
because it consists exclusively of protein (>94% of the dry matter), mineral salts and water, without the addition of any other ingredient

Natural and high quality
because no preservatives, dyes or additives are used, thereby preserving its original qualities

Odourless and tasteless

High concentration of Glycine, Proline and Hydroxyproline,
source of 18 amino acids, it has a high level of essential amino acids (8), such as Histidine, Methionine, Phenylalanine and Threonine

Clean label because it is allergen-free,
with the obvious exception of fish, and is naturally free from fatty gluten, purine, carbohydrates and sugars

Safety guaranteed because the product is guaranteed and certified for human use according to the current regulations. It is also tested to maintain legally permitted levels of heavy metals, antibiotics and pesticides

Peptolap LIGHT

Collagen mixed with liquids compacts

Use

Suitable for any application in nutraceuticals (for capsules containing collagen or high protein content, protein bars or foods containing collagen, dietary supplements for joints and bones, dietary products and supplements), cosmetics (for beauty products, cosmetic preparations and body care creams) and pharmaceuticals.

Composition

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

Benefits

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



Appearance

Fine clear powder (approximately 100 mesh), usable in every application.







Bovine collagen peptide type I

Origin	Lapi Bovine Collagen Peptide (also called hydrolysed bovine gelatine or simply Collagen Peptide) is obtained through the hydrolysis of cowhide gelatine.
Composition	It is a pure and natural ingredient, containing more than 94% protein (on a dry weight basis) and 18 amino acids, of which 7 are essential.
Form	Lapi Bovine Collagen Peptide is available as a powder, ideal for any application.
Benefits and sector	Collagen offers numerous benefits to health, muscles, joints, bones, skin, blood, hair and much more, making it a key product in the nutraceutical, cosmetic and pharmaceutical sectors.
Customisation	Easily adaptable to customised solutions for specific requirements and every application.
Storage	Store in the original package at room temperature, away from heat and moisture.
Formats	Paper Bags 15 kg.
To be consumed	Preferably within 5 years from the date of production.

Nutritional value

Description	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
Cloruro di sodio	0,20-0,46 gr
Water	< 8.00 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, N°355/2016 and 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.

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
Bulk density	0.40 ± 0.05	Weight of known volume
Tapped density	0.55 ± 0.05	Weight of known tapped volume
Turbidity	<50 FTU	GME
Loss on drying	<8.00 %	GME
Sulfites (SO_2)	<10 ppm	ICQG302
Peroxides (H_2O_2)	<10 ppm	GME
Ash	<2.00 %	GME
Particle Size	All product passes through 100 Mesh	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

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

Amino-acid contained of Collagen Peptide and Nutritional values (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		

*GME: Gelatin Manufacturer of Europe, Eu.Ph: European Pharmacopoeia

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Fish collagen Peptide type I

Origin	Lapi Peptide Fish Collagen (also called Hydrolysed Fish Gelatine or simply Peptide Collagen) is obtained through the hydrolysis of fish skin gelatine.
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.
Form	Lapi Peptide Fish Collagen is available in powder form, used for every application.
Benefits and sector	Collagen offers numerous health benefits to muscles, joints, bones, skin, blood, hair and more, making it a key product in the nutraceutical, cosmetic and pharmaceutical industries.
Customisation	The ideal raw material for customised solutions for specific requirements and every application.
Storage	Store in the original package, away from heat and moisture sources, at room temperature.
Formats	Paper Bags 15 kg.
To be consumed	Preferably within 5 years from the date of production.

Nutritional value

Description	Results per 100 g
Energy value	365 Kcal/ 1528 KJ
Proteins	> 85 g
Carbohydrates	< 1 g
of which sugars	< 0.1 g
Edible fibres	< 1 g
Fats	< 0.1 g
of which saturated	< 0.05 g
Sodium Chloride	0.713 g
Water	< 8.00 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, N°355/2016 and 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.

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
Bulk density	0.40 ± 0.05	Weight of known volume
Tapped density	0.55 ± 0.05	Weight of known tapped volume
Turbidity	<50 FTU	GME
Loss on drying	<8.00 %	GME
Sulfites (SO_2)	<10 ppm	ICQG302
Peroxides (H_2O_2)	<10 ppm	GME
Ash	<2.00 %	GME
Particle Size:	All product passes through 100 Mesh	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

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

Amino-acid contained of Collagen Peptide and Nutritional values (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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Peptolap FAST

Collagen that dissolves quickly even at low temperatures

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).

Composition

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

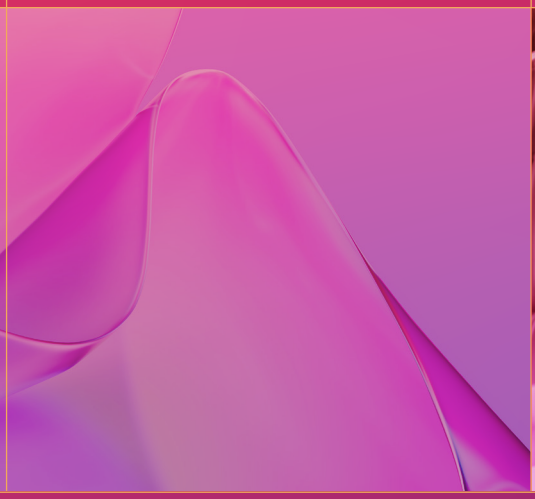
Appearance

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 type I

Origin	Lapi Bovine Collagen Peptide (also called hydrolysed bovine gelatine or simply Collagen Peptide) is obtained through the hydrolysis of cowhide gelatine.
Composition	It is a pure and natural ingredient, containing more than 94% protein (on a dry weight basis) and 18 amino acids, of which 7 are essential.
Form	Bovine Lapi Collagen Peptide is available in granular form, ideal for instant solubility.
Benefits and sector	Collagen offers numerous benefits to health, muscles, joints, bones, skin, blood, hair and much more, making it a key product in the nutraceutical, cosmetic and pharmaceutical sectors.
Customisation	Easily adaptable to customised solutions for specific requirements and every application.
Storage	Store in the original package at room temperature, away from heat and moisture.
Formats	Paper Bags 15 kg.
To be consumed	Preferably within 5 years from the date of production.

Nutritional value

Description	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	<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.

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
Bulk density	0.38 ± 0.05	Weight of known volume
Tapped density	0.46 ± 0.05	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

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

Amino-acid contained of Collagen Peptide and Nutritional values (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		

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Fish collagen Peptide type I

Origin	Lapi Peptide Fish Collagen (also called Hydrolysed Fish Gelatine or simply Peptide Collagen) is obtained through the hydrolysis of fish skin gelatine.
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.
Form	Peptide Lapi Fish Collagen is available in granular form, ideal for immediate solubility.
Benefits and sector	Collagen offers numerous health benefits to muscles, joints, bones, skin, blood, hair and more, making it a key product in the nutraceutical, cosmetic and pharmaceutical industries.
Customisation	The ideal raw material for customised solutions for specific requirements and every application.
Storage	Store in the original package, away from heat and moisture sources, at room temperature.
Formats	Paper Bags 15 kg.
To be consumed	Preferably within 5 years from the date of production.

Nutritional value

Description	Results per 100 g
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.

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
Bulk density	0.39 ± 0.05	Weight of known volume
Tapped density	0.47 ± 0.05	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

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

Amino-acid contained of Collagen Peptide and Nutritional values (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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