

TECHNICAL SPECIFICATIONS

Product: Instant Hydrolyzed Collagen	Date: May-2021
	Revision: 03
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1. DESCRIPTION

Food grade obtained from the hydrolysis of gelatin with nutri-functional properties. The Hydrolyzed Collagen has great functional properties allowing its applications in foods and preferably in beverages, because it is soluble in cold water and have instant dissolution.

2. COMPOSITION

100% Hydrolyzed Collagen

3. ANALYTICAL REQUIREMENTS AND CHARACTERISTICS

CHARACTERISTICS	PARAMETERS	LIMITS	METHODS
PHYSICAL - CHEMICAL	Molecular Weight (Mp) (*)	≤ 5000 Da	HPLC
	Protein (**)	≥ 90 %	Kjeldahl
	Viscosity (20% a 25°C)	3,0 – 5,0 cP	GMIA
	Moisture	≤ 10 %	GMIA
	Ash	≤ 2 %	GMIA
	pH	5,0 – 6,5	GME
	Transmittance (620nm)	≥ 90 %	GME
	Density	0,25 – 0,35 g/cm ³	Internal method
	Sulphur dioxide (SO ₂)	≤ 10 ppm	USP
PARTICLE SIZE	18 mesh (1000 µm)	≥ 95% below	GMIA
	200 mesh (75 µm)	≤ 10% below	
MICROBIOLOGICAL	Total Aerobic Bacteria	≤1000 CFU/g	AOAC
	Total Coliforms	Absence/g	APHA
	Fecal Coliforms	Absence/g	APHA
	<i>Escherichia coli</i>	Absence/g	USP
	Yeast and Moulds	<10 CFU/g	ISO 21527-2
	<i>Salmonella sp</i>	Absence/25g	Lab. Ext.-AOAC (BAX);APHA

(*) This property is monitored by certified external laboratory.

(**) This property is monitored each month by certified external laboratory.

4. SHELF LIFE

5 years from manufacture date. Temperature maximum 35°C.

5. GENERAL PACKAGING

Paper bag sewn on the top with 2 layers of paper and 1 inner bag of polyethylene containing 15 kg.

