

## TECHNICAL SPECIFICATIONS

|   |                       |
|---|-----------------------|
| <b>Product:</b> <b>Granular Hydrolyzed Collagen</b> | <b>Date: May-2021</b> |
|   | <b>Revision: 10</b>   |
|   | <b>Page 1 de 1</b>    |

### 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, beverages and cosmetics.

### 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                            | ≥ 0,39 g/cm <sup>3</sup> | Internal method           |
|                     | Sulphur dioxide (SO <sub>2</sub> ) | ≤ 10 ppm                 | USP                       |
| PARTICLE SIZE       | Mesh 100                           |                          |                           |
| 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.

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### 4. SHELF LIFE

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

### 5. GENERAL PACKAGING

Paper bag valve sealed at the top, with two layers of paper and in the internal layer covered with polyethylene. The bag contains 15 Kg.

