

FICHA TÉCNICA

COLÁGENO MARINO

Código del producto: COSM-05858 (COLLYSS 100µ- COLAGENO HIDROLIZADO EN POLVO)

COLLYSS® 100µ

Product Reference: AB00265

TECHNICAL DATA SHEET

Last update: 2018/02/06

Presentation:

- COLLYSS® is a de-odorised hydrolysate of marine collagen – INCI : Hydrolyzed Collagen – CAS N° : 92113—31-0
- COLLYSS® is a Type I Collagen from Fish Skins

Specifications:

PHYSICAL SPECIFICATIONS	STANDARD	
• Presentation	Powder	
• Particle size	100 microns	
• Color	Beige	
• Odor	Neutral	
• Taste	Neutral	
• Dry matter	≥ 90%	
CHEMICAL SPECIFICATIONS	STANDARD	
• Collagenic proteins (%) (N*5,46)	≥ 90%	
• Hydroxyproline (%)	≥ 7%	
• Inorganic matters (%)	≤ 5%	
• Lipids (%)	≤ 1%	
MICROBIOLOGICAL SPECIFICATIONS	STANDARD	
• Total Plate count (Total flora)	< 10 000/g	
• Enterobacteriaceae	< 100/g	
• Yeasts and moulds	< 100/g	
• Salmonella	Absence/10g	
• Escherichia coli	Absence /g	
• Staphylococcus aureus	Absence/g	
HEAVY METALS	STANDARD	METHODS
• Lead	≤ 1 mg/kg	NF EN 14083
• Mercury	≤ 0.1 mg/kg	93-351 CE
• Cadmium	≤ 0.5 mg/kg	NF EN 14083
• Arsenic [Inorganic As(III), As(V)]	≤ 1 mg/kg	(1)

(1) Simon S. *et al.* Simultaneous determination of twelve inorganic and organic arsenic compounds by liquid chromatography-ultraviolet irradiation-hydride generation atomic fluorescence spectrometry. J. Chrom. A. 2004; 1024:105-113

Packaging:

- Packaging by 20 kg. Double bags PE, « swan neck », packaged in kraft drum

Storage:

- Storage at room temperature < 30°C, dry atmosphere.
- Shelf-life: 3 years

Regulatory designation:

- Marine collagen hydrolysate from fish skins

Energy value per 100g: 379 kCalories – 1586 kJoules

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ALLERGENS ATTESTATION

Directive 2007/68/EC amending Directive 2000/13/EC

This attestation concerns the following product: **Hydrocollamer® range (100µ - 500µ)**

ALLERGENS	Direct incorporation as a base raw material or in a derivative form (including carriers, additives and processing aids)		CROSS CONTAMINATION					
			Presence in the production line		Presence in the workshop		Presence in the production facilities	
	YES	NO	YES	NO	YES	NO	YES	NO
Cereals containing gluten (1) and products thereof		X		X		X		X
Crustaceans and products thereof		X		X		X	X	
Eggs and products thereof		X		X		X		X
Fish and products thereof Fish skin	X		X		X		X	
Peanuts and products thereof		X		X		X		X
Soybeans and products thereof		X		X		X		X
Milk and products thereof (including lactose)		X		X		X		X
Nuts (2) and products thereof		X		X		X		X
Celery and products thereof		X		X		X		X
Mustard and products thereof		X		X		X		X
Sesame seeds and products thereof		X		X		X		X
Sulphur dioxide and sulphites (if > or = than 10 ppm or 10 mg/litre expressed as SO ₂)		X		X		X		X
Lupin and products thereof		X		X		X		X
Molluscs and products thereof		X		X		X	X	

1: wheat, rye, barley, oats, spelt, kamut, or their hybridised strains

2: Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof

Quality Dept.

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