

Hydrolyzed Chicken Collagen

Other Name: Chicken Collagen

Cas No: 9007-34-5

Qty in 20' FCL: 8.8MT(with pallets)



Specifications:

Appearance	Powder
Color	Off White
Particle Size<0.35mm	95%
Ash %	1 ± 0.25
Fat %	2.5 ± 0.5
Moisture %	5 ± 1
Nutritional Data(Calculated On Spec)	
Nutritional Value Per 100g Product KJ/399 Kcal	1690
Protein (N*5.55) G/100g	92.5
Carbohydrates G/100g	1.5
Microbiological Data	
Total Bacterial	<1000 Cfu/G
Yeast & Moulds	<100 Cfu/G
Salmonella	Absent In 25g
E. Coli	<10 Cfu/G
Package	Max.10kg net paper bag with inner liner Max.20kg net drum with inner liner
Storage Condition	Closed package at approx. 18°C and a humidity <50%
Shelf Life	In case of intact package and up to the above storage requirement, the valid period is two years.

ZXCHEM

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■ Product Description:

Hydrolyzed Chicken collagen is made of fresh chicken bone, to form macromolecular collagen polypeptide, with a mean molecular weight of less than 3000. It contains the total amino acids, and has the advantages of good nutritive value, high absorption, water solubility, dispersive stability and moist-retention quality

■ Product Application:

Hydrolyzed Chicken collagen is commonly found in joints has unique advantages for maintaining joint health, mobility and lubrication. Suitable for knee, hip, ankle, shoulder, hand and elbow joints.

1. Good water solubility
2. Specific density and granularity
3. Low viscosity
4. Neutral taste and smell
5. Good thermal stability
6. Compatible with othe active ingredients (vitamins,minerals,etc.)
7. Contain mucopolysaccharides to work synergistically

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