

LAPI FISH COLLAGEN PEPTIDE

PRODUCT DESCRIPTION

High quality fish collagen peptide, odourless and tastless, obtained from high quality fish skin gelatine.

Widely used in the preparation of energetic drinks without carbohydrates and fats, energetic bars and cosmetics. Thanks to its high purity it can substitute peptides of pig or bovine origin. Available with Halal and Kosher certificate.



126

PRODUCT CHARACTERISTICS

STANDARD PARAMETERS	SPECIFICATIONS
AVERAGE MOLECULAR WEIGHT	2.000 - 3.000 Da
PROTEIN CONTENT	> 94
рН	5,0-6,5
CLARITY	≤ 50 NTU
MOISTURE	< 8%

RESIDUE LIMITS		
ASH CONTENT	≤ 2%	
ARSENIC	≤ 1.0 ppm	
CADMIUM	≤ 0.5 ppm	
CHROMIUM	≤ 10 ppm	
COPPER	≤ 30 ppm	
MERCURY	≤ 0,15 ppm	
LEAD	≤ 5.0 ppm	
ZINC	≤ 50 ppm	
SULFITES (SO ₂)	≤ 10 ppm	
PEROXIDES	≤ 10 ppm	
MICROBIAL LIMITIS		
TOTAL BACTERIAL COUNT	< 1.000 CFU/G	
E. COLI	Absence in 10 g	

Absence in 25 g

< 10 CFU/G



SALMONELLA

SULPHITE-REDUCING ANAEROBIC SPORES



NUTRITIONAL VALUES

BASIC NUTRIENT	TYPICAL QUANTITY FOR 100 g OF PRODUCT	0
CALORIES: from Protein from Fat from Carbs Total	360 Kcal 0 Kcal 0 Kcal 360 Kcal (1507 KJ)	
AMINO-ACIDS	TYPICAL BREAKDOWN AS: AA/1000AA	
Alanine	79.1	
Arginine	99.5	
Aspartic acid	32.9	
Glutamic acid	66.8	
Glycine	233.0	
Histidine*	9.2	DACK
Hydroxyproline	105.8	PACK
Isoleucine*	14.8	
Leucine*	31.3	Bag weig
Lysine*	42.3	
Methionine*	16	STOR
Phenylalanine*	21.3	
Proline	153.3	Goods a
Serine	35.7	unopene
Threonine*	28.6	ture. Th
Tyrosine	5.7	storage of
Valine*	24.7	storage

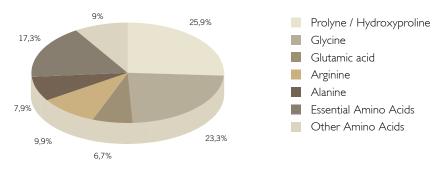


eight: 20/25 Kg.

are better stored in their original ned packaging, at room tempera-The initial properties of the goods unaltered for at least 5 years if the conditions are observed.

* essential amino-acids

TYPICAL BREAKDOWN OF AMINO-ACIDS IN THE COLLAGEN FRACTION:





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- Approval N°CE IT 2 GEL