



BOVINE COLLAGEN PEPTIDE

INTRODUCTION

Bovine (bone) collagen peptide is made of gelatin and bovine (skin) collagen peptide is made of fresh cow skin. Both of them are small molecule active peptides obtained by biodirected enzyme digestion technology through cleaning, enzymolysis, coarse filtration, decolorization and flavor removal, fine filtration, concentration, sterilization and spray drying.

Product name	Source	Content
Bovine collagen peptide	Bovine skin	≥90%
	(Beef bone) gelatin	≥90%

PRODUCT INFORMATION

Product name	Bovine Collagen Peptide
Purity	90% or higher
Product appearance	White to light yellow powder
Molecular weight	≤3000Da



APPLICATION

“HEALTHCARE PRODUCTS”

Used as capsules, tablets and granules in healthcare products, it can promote bone synthesis and metabolism, improve skin and heal wounds.



“COSMETIC PRODUCT”

Used in cosmetic product: as facial mask to improve skin roughness and repairing.



“FOOD INDUSTRY”

Used in food industry, it is used as beverage, nutrition package, milk powder, etc, to improve immunity.



PACKAGE

- 1. Shelf life: 2 years.
- 2. Package: 10kg/box, 20kg/bag, store in a dry cool place.



20kg / bag



10kg / box