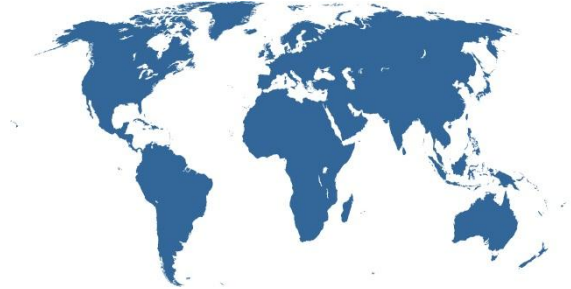




Distribution Made Simple

With distribution in the U.S. and abroad, we get the product to you efficiently without sacrificing quality.



Nutra Food Ingredients

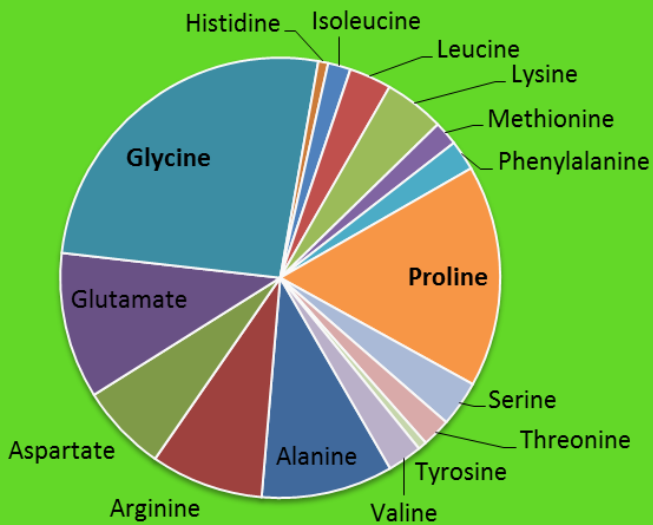
3631 44th Street SE Suite D
 Kentwood, Michigan 49512
sales@nutrafoodingredients.com
www.nutracollagen.com



**Our Production Facilities are
 HACCP, ISO & GMP Certified**



Typical Amino Acid Profile



Collagen Protein

**Bovine · Pork
 Chicken · Fish**

Additional Products:

- NutraGelatin
- NutraVPro
- NutraInulin
- NutraPolyol

*A Predigested Collagen
 Protein Peptide/Isolate*

NutraCollagen™

A Predigested Collagen Protein Peptide/Isolate

What is NutraCollagen?

NutraCollagen is a predigested collagen protein peptide/isolate. NutraCollagen Type I and III are processed from animal skin and bone by controlled enzymatic hydrolysis.

We also carry NutraCollagen functional animal proteins (FAP), which are specifically designed for the meat industry. In the production of our NutraCollagen FAP anti-oxidants are added for the stabilization of fat components.

NutraCollagen FAP is used as a meat binder which retains moisture and promotes a tastier product (capacity 1:30-1:40).



Fast Facts

- Produced by enzymatic hydrolysis
- Low molecular weight: 1000 to 5000
- High protein content: > 96%
- Manufactured to customer specification
- Kosher and Halal products available upon request



NutraCollagen™ Products:

- NutraCollagen Type I & III
 - Bovine
 - Pork
 - Fish
- NutraCollagen Type II
 - Chicken cartilage
- NutraCollagen Functional Animal Protein (FAP)
 - Specially designed for meat application
 - High water and oil holding capacity
 - Injection and emulsion
 - Cold gel properties
 - Water soluble

Typical Specification

Item	NutraCollagen	Tests Method
Protein Content	96-98%	USP
Moisture Content	8% max	AOAC
Ash Content	1.5% max	AOAC
SO2 content	50 ppm max	USP
pH	4.5-7.5	In house
Chromium	2 ppm max	USP
Arsenic	0.8 ppm max	USP
Heavy Metals	40 ppm max	USP
Lead Content	1 ppm max	USP
Mercury	0.15 ppm max	USP
E Coli	Negative in 10 g	USP
Salmonella	Negative in 25 g	USP
Odor	Neutral	Sensory

Applications

- Joint, bone, hair & skin support
- Protein diets & sports nutrition
- Weight management
- Pet care
- Meat industry application
 - Injection
 - Enhance yield
 - Meat replacement
 - Fat and oil emulsion



Quality Assured Products
100% guaranteed satisfaction