

PRODUCT INFORMATION

Protesol D is a TYPE I hydrolysed collagen that is intended for human consumption, it is derived from the enzymatic hydrolysis of collagen sourced from pork skin.

The benefits of collagen consumption have been proven and has been scientifically shown to improve and maintain the health and function of joints, bones, skin, hair and nails.

Collagen may be used in diverse applications that transform products into functional foods, as well as with respect to increasing protein content in manufactured foodstuffs.

This natural ingredient contains more than 91% protein and 18 amino acids, 7 of which are essential. Collagen has an average molecular weight of 2-3 kDa. Its typical minimum particle size is 45% <150 µm (MESH 100). It is sold in a powder format.

ORGANOLEPTIC CHARACTERISTICS: Mild odour and taste, typical for collagen, light yellow colour.

ALLERGENS: Our products do not contain allergens or the presence of trace elements.

PRODUCT USE: Food, dietetic, pharmaceutical and cosmetic uses. For use as a raw material in industrial manufacturing processes.

STORAGE CONDITIONS: Store in the original package at room temperature, away from heat and moisture.

PACKAGING: Paper bags with internal polyethylene bag 20 or 25 kg net.
 Polyethylene Big-Bag - 500 kg or 1000 kg net.
 Other packaging options are available on request.

BEST BEFORE: 5 Years.

PHYSICOCHEMICAL CHARACTERISTICS

PARAMETER	LIMIT	METHOD
TOTAL PROTEIN	91-95%	NTK x 5,55
APPARENT DENSITY	0,45-0,65 g/cm ³	EUR PHARM
VISCOSITY	1,0-3,0 mPa·s	GME (20% 60°C)
PH	5,5-7,0	GME (20% 60°C)
MOISTURE	<8,5 %	GME
ASH (*)	<2	GME
H ₂ O ₂	<10 ppm	Test strips
SO ₂	<10 ppm	Test strips
ARSENIC (As) (*)	<1ppm	ICP-MS
CADMIUM (Cd) (*)	<0,5 ppm	ICP-MS
CHROMIUM (Cr) (*)	<10 ppm	ICP-MS
COPPER (Cu) (*)	<30 ppm	ICP-MS
IRON (Fe) (*)	<30 ppm	ICP-MS
LEAD (Pb) (*)	<5 ppm	ICP-MS
MERCURY (Hg) (*)	<0,15ppm	ICP-MS
ZINC (Zn) (*)	<30 ppm	ICP-MS

* controlled parameter following a periodic internal analysis plan.

MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	LIMIT	METHOD
TOTAL AEROBIC COUNT (31°C)	<1000 cfu/g	GME
<i>E. Coli</i>	No detected 10 g	GME
SULPHITE REDUCING ANAEROBIS SPORES	<10 cfu/g	GME
SALMONELLA	No detected 25g	ISO 6579:2017

NUTRITIONAL INFORMATION 100 g

ENERGY VALUE	378 kcal/ 1605 kJ
FAT	<0,25 g
OF WHICH: SATURATED FATTY ACIDS	<0,25 g
CARBOHYDRATES	<0,25 g
OF WHICH: SUGARS	<0,25 g
PROTEINS	91-95 g
SALT	0,7 g

The values given are based on average monitoring (2019-2023)

AMINO ACID CONTENT

AMINO ACID	%
ASPARTIC ACID	5,53
GLUTAMIC ACID	10,04
SERINE	3,47
HISTIDINE	0,67
GLYCINE	23,49
THREONINE	1,86
ARGININE	7,54
ALANINE	8,49
TYROSINE	0,65
VALINE	2,01
METHIONINE	0,76
PHENYLALANINE	1,90
ISOLEUCINE	1,33
LEUCINE	2,77
LYSINE	3,61
HYDROXYPROLINE	11,31
PROLINE	13,17
CYSTEINE	0,10
TRYPTOPHAN	0,09

APPLICABLE LEGISLATION AND CERTIFICATIONS

European legislation applicable: Hygiene Regulations (EU) nº 853/2004 and nº 355/2016, Microbiological Regulation (EU) nº 2073/2005, Allergens Regulation (EU) nº 1169/2011, Contaminant Regulation (EU) nº 2023/915, GMO Regulation (EU) nº 1829/2003 and nº 1830/2003. Packaging Regulation (EU) nº 1935/2004 and UE Regulation 10/2011.

Notwithstanding the above, we strongly recommend that the client ensures that this product is in compliance with all local regulations, especially in those countries where the finished product is to be consumed.

The quality of our products complies with GME Standard Code Bacteriological Specification Food Grades and European Pharmacopeia

Certifications: ISO 9001:2015 and FSSC 22000.

JUNCA GELATINES

DATE: 04/2024

APPROVAL BY: Marta Camps

SIGNATURE:



JUNCA GELATINES S.L. - C/ P. 3078 102011
E: 011 888 54 100 - T: 972 978000 - Girona
Tel: +34 972 978000 Fax: +34 972 978004
www.gelatinesjunca.com
junca@gelatinesjunca.com

CUSTOMER

DATE:

APPROVAL BY:

SIGNATURE:

**In the event that the client does not sign the approval of this document, it will be considered accepted 15 days after it is sent.*