

- Food
- Food Additive
- Cosmetic
- Quasi-drug



Hokkaido Salmon

Upcycling

Technical
Data

『 Salmon Collagen Peptide (for Food) Powder, Granule 』

Reliable Natural Fish Collagen



In recent years salmon has been poorly caught, so the amount of salmon collagen production is decreasing. As alternatives, collagen derived from Alaska cod, Alaska pollack and Chinese tilapia scales can also be supplied.

Salmon is very popular and eaten widely in the world. Collagen is extracted from the skin of natural salmon.

Because of the habit of swimming in the sea surface layer, salmon which is migratory fish in the cold current system has fairly low risk of heavy metals contamination.

We produce a collagen highly secure by limiting fish species to the salmon. Salmon collagen has a low denaturation temperature of approximately 17° C. The collagen is extracted from the skin of salmon, so it is considered as a type I collagen.

Expected Function

- ◎ Beautiful skin effect ◎ Maintenance of cell environment
- ◎ Improving skin hydration ◎ Gastrointestinal mucosal protection

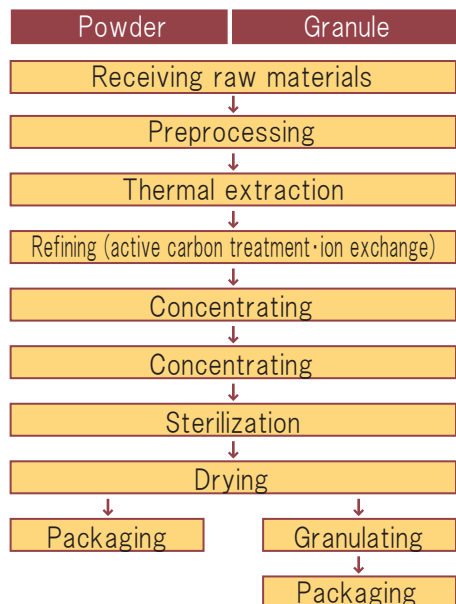
Uses

- ◎ Supplements, drinks and processed foods for beauty

Display Name Example

- ◎ Hydrolyzed collagen,
Salmon collagen peptide, etc.
- ※ Displays salmon and gelatin as allergens

Production Process



Quality Standard Composition

	Powder	Granule
Material	Salmon skin (Edible part)	
Property	White to light yellow powder or granule	
pH	5.5~7.5	
Moisture	Less than 10%	
Crude protein	Over 90%	
Ash	Less than 2.0%	
Heavy metal	Less than 10ppm	
Arsenic	Less than 1.0ppm	
Viable count of bacteria	Less than 3,000 pcs/g	
Coliforms	Negative	

Chemical Analysis Value (/100g)

	Powder	Granule
Energy	388 kcal	
Moisture	5.5 g	
Protein	97.1 g	
Fat	Less than 0.1 g	
Carbohydrate	0 g	
Sodium	0.4 g	
Salt equivalent	0.41 g	

*Numbers are just an analysis example.
It does not guarantee the content of the product.

Other

	Powder	Granule
Quantity	10kg	
Shelf life	3 years from the production date	
Storage condition	Keep in cool dry place and avoid direct sunlight.	

Company Information

Ver.2304

North Life Co.,Ltd.

Uni Building 2F, Nishimachi Kita 6 Chome1-1
Nishi-ku, Sapporo, Hokkaido, JAPAN 063-0061
TEL +81-11-887-7970 FAX +81-11-887-7971
E-mail: info@northlife.co.jp WEB: www.northlife.co.jp/

■ Collagen from natural fish: Safe and secure food material

Collagen is made from a variety of sources. They are roughly divided into mammal and fish origin and to be distinguished cultured or natural products. Collagen on the market is ranging from high-quality to low quality materials. In Japanese market, about 60% of the collagen in circulation are derived from pig, about 35% are from fish, and the others are from chicken. Those collagen derived from mammals tend to be difficult to adapt to a human, because the denaturation temperature is relatively high. The denaturation temperature is low for collagen derived from fish, thus they are relatively easier to adopt to human.

The collagen from fish origin is called Fish collagen or Scale collagen. Among the fish collagen, the most of them are made from scale of farm raised tilapia. Tilapia is a southern hemisphere fish which grown rapidly in short period of time, its very popular farming fish. It has been farmed in China, Southeast Asia and even in hot springs in Japan.

Tilapia is used worldwide as ingredient of fishburger and substitute for a sea bream. The farm raised tilapia could be affected by poor water quality due to density of aquaculture, administration of disinfectant and antibiotics and such. All the collagen derived from ray here is extracted from natural, so you can use it with confidence.

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