☐ Quasi-drug

Various Types of Type I Collagen for Food

Technical Data

Food Grade Collagen Peptide

There are many types of collagen depending on the combination of polypeptide chains. Type I collagen accounts for 90% of the collagen in human skin and is responsible for skin elasticity and firmness.

Uses

Supplements, drinks and processed foods for beauty

Upcycling

■ Display Name Example

Hydrolyzed collagen,Salmon collagen peptide, etc.

■ Expected Function

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

Overview

	Place of Origin	Material	Property	Allergen	Note
1	Hokkaido	Salmon skin	Fine powder	Gelatin, Salmon	Production volume decreased due to poor salmon catches
2	Hokkaido	Ray skin	Fine powder	Gelatin	Manufacturing capacity is small
3	Alaska	Cod skin	Fine powder	Gelatin	
4	Alaska	Cod skin	Fine powder	Gelatin	Enhanced filtration process provides clear color and reduces odor
⑤	Chile	Salmon skin	Fine powder	Gelatin, Salmon	
6	Overseas	Seawater fish scale	Fine powder	Gelatin	
7	Overseas	Tilapia scale	Fine powder	Gelatin	
8	Overseas	Fish skin · scale	Fine powder	Gelatin	
9	Japan	Pig skin	Fine powder	Gelatin, Pork	Production volume decreased due to low raw material supply
10	Japan	Pig skin	Fine powder	Gelatin, Pork	By using only the first extracted collagen, the color tone is beautiful and the odor is reduced
11)	Japan	Pig skin	Granule	Gelatin, Pork	By using only the first extracted collagen, the color tone is beautiful and the odor is reduced
12	Overseas	Pig skin	Fine powder	Gelatin, Pork	

■ Quality Standard Composition

	1	2	3~12
рН	5.5~7.5	5.5~7.0	5.5~7.5
Moisture	Less than 10%	Less than 10%	Less than 10%
Crude Protein	Over 90%	_	Over 90%
Ash	Less than 2.0%	_	Less than 2.0%
Heavy metal	Less than 20ppm	Less than 10ppm	Less than 20ppm
Arsenic	Less than 1.0ppm	_	Less than 1.0ppm
Viable count of bacteria	Less than 3,000 pcs/g	Less than 3,000 pcs/g	Less than 1,000 pcs/g
Coliforms	Negative	Negative	Negative

Other

	0	2	3~12		
Quantity	10kg	10kg	10kg		
Shelf life	3 years from the production date	2 years from the production date	3 years from the production date		
Storage condition	Keep in cool dry place, and avoid direct sunlight.				

Company Information

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