

Bovine Cartilage Collagen Peptide

Produced from fresh bovine cartilage through enzymatic hydrolysis, decolorization, concentration and spray drying. This water-soluble peptide ingredient is available as powder or granules for food, health-food and cosmetic formulations.



Quality profile

Item	Specification	Result
Color	White or light yellow	Pass
Odor	Characteristic odor	Pass
Condition	Powder or granules; no visible foreign matter	Pass
Protein (g/100 g, dry basis)	≥90.0	93.7
Average molecular weight (Da)	≤1,000	Pass
pH (1% H ₂ O solution)	5.0–7.0	6.0
Hydroxyproline (g/100 g, dry basis)	≥3.0	8.2
Loss on drying (g/100 g)	≤5.0	4.3
Ash (g/100 g)	≤3.0	1.9
Lead (mg/kg)	≤0.5	<0.5
Cadmium (mg/kg)	≤0.1	<0.1
Chromium (mg/kg)	≤2.0	<2.0
Arsenic (mg/kg)	≤0.1	<0.1
Mercury (mg/kg)	≤0.1	<0.1
Total bacteria count (CFU/g)	≤1,000	100
Yeast & mold (CFU/g)	≤100	<100
Coliform bacteria (MPN/g)	≤0.3	<0.3
Staphylococcus aureus (/25 g)	Negative	Negative
Salmonella (/25 g)	Negative	Negative
Packaging specifications	10 kg/bag; 20 kg/bag	
Storage method	Cool, dry, and sealed for storage	
Shelf life	2 years	