

TYPE II COLLAGEN

Cartilage Extract

Derived from chicken breast cartilage through hydrolysis, decolorization, nanofiltration, concentration and spray drying. This water-soluble extract contains $\geq 25\%$ acid mucopolysaccharides and is rich in Type II collagen. Applications include food, health food and cosmetics.



Quality profile

Item	Specification	Result
Color	White or light yellow	Pass
Taste and odor	Characteristic odor	Pass
Condition	No visible foreign matter	Pass
Protein (g/100 g, dry basis)	≥ 55	70.4
Acid mucopolysaccharides (g/100 g)	≥ 25	26.5
Fat (g/100 g)	≤ 2.0	0.2
Hydroxyproline (dry basis)	≥ 4.5	5.6
Loss on drying (g/100 g)	≤ 5.0	4.6
Ash (g/100 g)	≤ 10	9.5
Particle size	100% passing 40 mesh	Pass
Bulk density (g/mL)	≥ 0.18	0.35
Lead (mg/kg)	≤ 0.5	<0.5
Cadmium (mg/kg)	≤ 0.1	<0.1
Chromium (mg/kg)	≤ 2.0	<2.0
Arsenic (mg/kg)	≤ 0.5	<0.5
Mercury (mg/kg)	≤ 0.3	<0.3
Total bacteria count (CFU/g)	$\leq 1,000$	100
Yeast & mold (CFU/g)	≤ 25	<10
Coliform bacteria (MPN/g)	≤ 0.3	<0.3
Pathogenic bacteria (Salmonella, Staphylococcus aureus)	Negative	Negative
Packaging	15 kg/drum	
Storage	Store sealed in a cool, dry place	
Shelf life	2 years	