

Chicken Bone Collagen Peptide

Produced from fresh chicken bones through enzymatic hydrolysis, decolorization, concentration and spray drying, this peptide powder has an average molecular weight of $\leq 1,000$ Da and dissolves readily in water. Designed for food and health-food 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 (dry basis)	$\geq 90.0\%$	93.6%
Average molecular weight	$\leq 1,000$ Da	Pass
pH (1% solution)	5.0-7.0	5.6
Hydroxyproline (dry basis)	$\geq 3.0\%$	7.8%
Loss on drying	$\leq 5.0\%$	3.1%
Ash	$\leq 3.0\%$	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)	$\leq 1,000$	<100
Yeast and mold (CFU/g)	≤ 100	<100
Coliform bacteria (MPN/g)	≤ 0.3	<0.3
Staphylococcus aureus (/25 g)	Not detected	Negative
Salmonella (/25 g)	Not detected	Negative
Packaging specifications	10 kg/bag, 20 kg/bag	
Storage method	Store sealed in a cool, dry place	
Shelf life	2 years	