

## Elastin Peptide

Derived from bovine heart-tube tissue, this elastin peptide is produced through enzymatic hydrolysis, decolorization, nanofiltration, concentration and spray drying. Available as powder or granules, it is specified at an average molecular weight of  $\leq 1,000$  Da.



## 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)           | $\geq 90.0\%$                                 | 94.2%    |
| Average molecular weight      | $\leq 1,000$ Da                               | Pass     |
| Peptide content (dry basis)   | $\geq 80.0\%$                                 | 95.20%   |
| Desmosine and isodesmosine    | $\geq 0.3\%$                                  | 0.35%    |
| Loss on drying                | $\leq 7.0\%$                                  | 4.50%    |
| Ash                           | $\leq 7.0\%$                                  | 2.80%    |
| Lead (mg/kg)                  | $\leq 0.5$                                    | <0.5     |
| Cadmium (mg/kg)               | $\leq 0.1$                                    | <0.1     |
| Chromium (mg/kg)              | $\leq 2.0$                                    | <2.0     |
| Arsenic (mg/kg)               | $\leq 0.5$                                    | <0.1     |
| Mercury (mg/kg)               | $\leq 0.3$                                    | <0.1     |
| Total bacteria count (CFU/g)  | $\leq 1,000$                                  | 100      |
| Yeast and mold (CFU/g)        | $\leq 100$                                    | <100     |
| Coliform bacteria (MPN/g)     | $\leq 0.3$                                    | <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                | Cool, dry, and sealed                         |          |
| Shelf life                    | 2 years                                       |          |