

Fish Collagen Peptide

Produced from fish skin through hydrolysis, decolorization, concentration and spray drying, this collagen peptide is specified at an average molecular weight of $\leq 1,000$ Da. It is described as readily water-soluble, with good flavor after decolorization, for food, health food and cosmetic applications.



Quality profile

Item	Specification	Result
Color	White to light yellow	Pass
Odor	Characteristic odor	Pass
Condition	Powder or granules; no visible foreign matter	Pass
Protein (g/100 g, dry basis)	≥ 90.0	97.7
Average molecular weight (Da)	$\leq 1,000$	Pass
pH (1% H ₂ O solution)	5.0-7.0	5.6
Hydroxyproline (g/100 g, dry basis)	≥ 3.0	7.9
Loss on drying (g/100 g)	≤ 5.0	4.7
Ash (g/100 g)	≤ 3.0	0.5
Lead (mg/kg)	≤ 0.5	<0.04
Cadmium (mg/kg)	≤ 0.1	<0.003
Chromium (mg/kg)	≤ 2.0	<0.5
Arsenic (mg/kg)	≤ 0.1	<0.04
Mercury (mg/kg)	≤ 0.1	<0.01
Total bacterial count (CFU/g)	$\leq 1,000$	<100
Yeast and mold (CFU/g)	≤ 100	<100
Coliform bacteria (MPN/g)	≤ 0.3	Negative
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	