

## Products

### ❖ | Collagen Type I&III \*

- Bovine Collagen: Hydrolyzed Collagen Peptide
- Porcine Collagen: hydrolyzedCollagen Peptide
- Fish Collagen: From Talipa and Cod Fish
- Chicken Collagen Peptide,hydrolyzed
- Tripeptide from Bovine and Fish

### ❖ | Bone Broth Protein \*

- Bovine Bone Broth/Protein
- Hydrolyzed Bovine Bone Broth
- Chicken Bone Broth Hydrolyzed

### ❖ | MultiCollagen Blend \*

Combination of Collagen Type I, II, III, V and X or any combination

### ❖ | Collagen Type II \*

- Hydrolyzed Type II,
- UC type II
- Isolated chicken sternum cartilage

### ❖ | Collagen Type V & X

- Extracted From Egg Membrane

### ❖ FAP (Functional Animal Protein)

- FAP (Bovine or Pork) - or -
- FAP Plus (Bovine or Pork)

GRASS  
FED

NON  
GMO

KOSHER



\* Available in Fine Powder, Granular, High Density & Instantized/Agglomerated

## Characteristics

### | Collagen

- High Collagen Content ( >98%)
- Controlled MW for different application
- Made to Customer Specification
- Grass Fed and Pasture raise

### | FAP

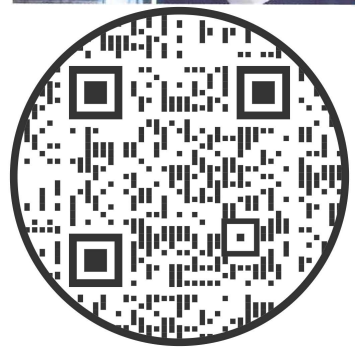
- Water soluble
- Injection & Emulsion
- Cold gel properties
- High oil holding capacity

## Application and Functionality

Collagen Peptide has been wide used in nutritional supplement to promote hair, nail, Joint, bone, gut health. Also has been used in

Weight mangement & blood glucose control:

- Protein diet
- Sports nutrition
- Joint Health
- SKun Beauty
- Bone health
- Meat Applicatio
- Protein enrichment
- Salt & MSG replacer
- Flavor enhancer



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