



MPEDA



FEDERATION OF INDIA EXPORTS ORGANISATIONS

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MANUFACTURER OF FISH COLLAGEN PEPTIDE & FISH GELATIN

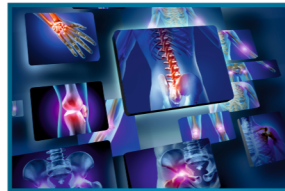


What is a Collagen ?

Collagen is a key building block of the human body and is used in the formation and support of bones, hair, cartilage, ligaments, tendons and other key strength-giving components. Collagen contains many amino acids - these are the building-blocks of proteins, and have a central role in biochemistry and nutrition.

Collagen is by far the primary structural protein in the body, contributing as much as 30% of the body's entire protein content. It is central to the structure of our skin, joints and blood vessels, since we cannot create these tissues without Collagen. One cannot consider the health of our skin, bones, blood vessels, joints or connective tissue without recognizing the dominant role that Collagen protein plays. It is for this reason that Collagen is added to so many beauty products, from moisturizers and anti-aging creams to shampoos and conditioners.

- ⚡ Collagen is the main structural protein in the extracellular space in the various connective tissues in animal bodies. As the main component of connective tissue, it is the most abundant protein in mammals.
- ⚡ The name Collagen comes from the Greek κόλλα (κόλλα), meaning "glue", and suffix -γέν, -gen, denoting "producing".



Uniqueness of Athos Fish Collagen Peptide

- ⚡ Pioneer in the world for manufacturing of Low Molecular weight Fish Collagen Peptide.
- ⚡ Odorless & taste less product - Make it more diversified product.
- ⚡ 100 % soluble in water & other liquid instantly.
- ⚡ 100 % fully dedicated facility using fish scale source only.
- ⚡ Zero risk of disease transmission.
- ⚡ Protein % is more than 95 % - Shows the perfection of this product.
- ⚡ Amino Acid profile like Glycine, Proline, Hydroxyproline, Alanine & others are present in maximum % - makes this product universal for more applications.
- ⚡ Non GMO, Gluten free, Anti inflammatory and Antibiotic free.
- ⚡ Non Hazardous manufacturing process.

Benefits of Athos Fish Collagen Peptide

- ⚡ Fish Collagen Peptide promotes regeneration of joints, stiff joints and nail.
- ⚡ It provides skin rejuvenation. It assists with the strength & elasticity of skin.
- ⚡ It minimizes fine lines and wrinkles.
- ⚡ Support the bone matrix.
- ⚡ Hair grow and reduce hair loss.
- ⚡ It improves athletic performance & help in the prevention of soft tissue injuries.
- ⚡ It may reduce inflammation.
- ⚡ It helps to overcome depression, improves memory & increase mental alertness.
- ⚡ It promotes quality sleep.

Applications of Fish Collagen Peptide

- ⚡ Fish Collagen Peptide hydrolysate reduces skin damage caused by UV, due to its antioxidant and anti-inflammatory activities.
- ⚡ It helps to prevent and address common musculoskeletal disorders associated with ageing, including osteoporosis & sarcopenia.
- ⚡ It helps alleviating your scars & ensuring faster healing altogether.
- ⚡ It is widely used in the field of dietetics in the manufacture of cereal bars, energy drinks, dietary supplements etc. & can often in combination with vitamins and minerals to enhance nutrition.
- ⚡ It is essential in the cosmetics industry for a wide range of products for the daily care of the body and to prevent signs of premature aging.

Benefits of Fish Gelatin in Food & Pharma

- ⚡ Gelatin is a key ingredient in the production of soft & hard shell capsules.
- ⚡ It can make sliceable aspic meat products & sausages.
- ⚡ It is used as a natural technical agent - it clarifies fruit juices, beers and wines by removing tanning agents & the solid particles that cause turbidity. (used as clarifying aid or thickener)
- ⚡ It is used to prevent syneresis in yogurts.

Applications of Fish Gelatin in Food & Pharma

- ⚡ It is extensively used in the manufacturer of sour cream, yogurt, ice cream, cheese and speciality desserts.
- ⚡ Gelatin can be used as emulsifier and stabilizer.
- ⚡ For top glazes - evenly applied on the surface of pates, terrines & liver mousses.
- ⚡ Gelatin improves consistency & provides a smooth & creamy texture, especially in low fat products.
- ⚡ Make your own fruit snacks or jello & marshmallows.
- ⚡ Add it to sauces and soups as a thickener.
- ⚡ It is used as a coating for cooked hams & as an ingredient in pies & cold meats of all kinds.
- ⚡ It is used in pet food for its high protein content.
- ⚡ It is used for microencapsulation of vitamins in animal nutrition.