



COLLAVITA

**Technical Product Data**

**CollaVita® FlexiGlow**



## Product description

**CollaVita® FlexiGlow<sup>1</sup>** are highly purified Bioactive Collagen Peptides obtained by enzymatic hydrolysis of collagen-rich material from fish (86,77 %), enriched with Methylsulfonylmethane (8,68 %), Frankincense tree extract (Boswellia serrata) (1,73 %), Vitamin C (ascorbic acid) (1,39 %) Hyaluronic acid (0,87 %), Coenzyme Q10 (CavaQ10®) (0,52 %), Vitamin D3 (cholecalciferol) (0,03 %) The average molecular weight is approx. 2,000 g/mol.

<sup>1</sup>FlexiGlow is a Trademark of CollaVita

## Characteristics

Light ivory colored, agglomerated powder with a bulk density of approx. 300 g/L. Specifically neutral in taste and odor and excellently soluble in water and liquids.

**CollaVita® FlexiGlow** contains collagen protein with an extremely low mineral content, and is free of fat, cholesterol, carbohydrates, and dietary fibers.

## Application and Service

**CollaVita® FlexiGlow** is clinically proven to stimulate collagen, proteoglycan and elastin synthesis in human fibroblasts (skin cells). Supplementation of **CollaVita® FlexiGlow** counteracts skin aging and improves the visual skin appearance.

## Shelf life:

Under dry and odorless conditions **CollaVita® FlexiGlow** can be stored in the original unopened packaging at ambient temperatures (< 30°C) for 3 years without loss of quality.

## Packages

PE jar 600ml, 170 grams of **CollaVita® FlexiGlow**

## Regulatory Issues

**CollaVita® FlexiGlow** consists of collagen protein with an extremely low mineral content, enriched with additives, and is free of fat, cholesterol, carbohydrates, dietary fibers and GMO. The product is in accordance with FDA regulations, HACCP, ISO9001:2015 and FSSC22000:2010. Classified as GRAS (Generally Regarded As Safe). Furthermore, the product is in compliance with regulation (EC) No. 852/2004 on the hygiene of foodstuffs and with regulation (EC) No. 853/2004, laying down specific hygiene rules for food of animal origin. According to regulation (EC) No.

1829/2003 and regulation (EC) No. 1830/2003 the product has not to be labelled as “GMO”.

Depending on the application and on the country where the product is to be consumed additional regulatory requirements may apply, therefore it needs to be ensured by the customer/user that the product is used in compliance with national legal requirements. Statements are made to the best of our knowledge at the time of issuing the data sheet.

**The values given in the data sheet are for information only and are not to be considered as specifications.** User shall be responsible for the commercialization of this CollaVita ingredient also if applied into finished or semi-finished product formulations.

## Amino acid composition<sup>5</sup>

| Amino acid                 | % on dry solid protein |
|----------------------------|------------------------|
| Alanine                    | 10.2                   |
| Arginine                   | 8.1                    |
| Aspartic acid              | 5.4                    |
| Cystine/Cysteine           | 0.0                    |
| Glutamic acid              | 9.7                    |
| Glycine                    | 23.1                   |
| Histidine <sup>4</sup>     | 0.9                    |
| Hydroxyproline             | 11.4                   |
| Isoleucine <sup>4</sup>    | 1.2                    |
| Leucine <sup>4</sup>       | 2.8                    |
| Lysine <sup>4</sup>        | 3.4                    |
| Methionine <sup>4</sup>    | 1.1                    |
| Phenylalanine <sup>4</sup> | 1.9                    |
| Proline                    | 12.2                   |
| Serine                     | 3.4                    |
| Threonine <sup>4</sup>     | 2.8                    |
| Tryptophan <sup>4</sup>    | 0.0                    |
| Tyrosine                   | 0.3                    |
| Valine <sup>4</sup>        | 2.0                    |

<sup>3</sup> Amino acids of the amino acid spectrum were determined in reduced frequency in accordance with an internal quality program, in an accredited laboratory according to ISO 17025 based on representative samples.

<sup>4</sup> Essential amino acid

## Chemical/Physical Data Collagen

| Analysis                              | Specification | Unit   | Test method         |
|---------------------------------------|---------------|--------|---------------------|
| Protein content <sup>1</sup>          | ≥ 91          | %      | Kjeldahl (N x 5.55) |
| Moisture                              | ≤ 8           | %      | 105 °C, 17 h        |
| Ash                                   | ≤ 2           | %      | 550 °C, 17 h        |
| Viscosity                             | 1.6 - 2.2     | mPa*s  | 10%, 25°C           |
| Average molecular weight <sup>1</sup> | 2000 - 3000   | Dalton | SEC (GME)           |
| pH                                    | 4.0 - 7.0     |        | 12.5%, 40 °C        |
| Peroxide                              | ≤ 10          | ppm    | Test strips         |
| Sulphur dioxide <sup>1</sup>          | ≤ 10          | ppm    | Distillation        |
| Arsenic <sup>1</sup>                  | ≤ 0.8         | ppm    | GME                 |
| Cadmium <sup>1</sup>                  | ≤ 0.5         | ppm    | GME                 |
| Chromium <sup>1</sup>                 | ≤ 10          | ppm    | GME                 |
| Copper <sup>1</sup>                   | ≤ 30          | ppm    | GME                 |
| Lead <sup>1</sup>                     | ≤ 0.1         | ppm    | GME                 |
| Mercury <sup>1</sup>                  | ≤ 0.1         | ppm    | GME                 |
| Zinc <sup>1</sup>                     | ≤ 30          | ppm    | GME                 |

<sup>1</sup> The characteristics are performed in reduced testing frequency in accordance with an internal quality program.

## Allergen information

| Allergens (REG (EU) No 1169/2011) / USDA  | contains   |
|---|------------|
| Cereals containing gluten, namely wheat (such as spelt and Khorasan wheat), rye, barley, oats, spelt, kamut or their hybridized strains, and products thereof | No         |
| Crustaceans and products thereof  | No         |
| Eggs and products thereof   | No         |
| Fish and products thereof   | Yes        |
| Peanuts and products thereof  | No         |
| Soybeans and products thereof   | No         |
| Milk and products thereof (including lactose)   | No         |
| Nuts, namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof                | No         |
| Celery and products thereof   | No         |
| Mustard and products thereof  | No         |
| Sesame seeds and products thereof   | No         |
| Sulphur dioxide and sulphites (E220 - E228) at concentrations of > 10 mg/kg or > 10 mg/l expressed as SO <sub>2</sub>   | ≤ 10 mg/kg |
| Lupin and products thereof  | No         |
| Molluscs and products thereof   | No         |

## Chemical/Physical Data additives

| Parameter      | Value      |
|----------------|------------|
| Copper         | 2 ppm max  |
| Heavy Metals   | 20 ppm max |
| Chloride       | 0,05 % max |
| Cadmium (Cd)   | 1 ppm max  |
| Iron           | 2 ppm max  |
| Arsenic (As)   | 3 ppm max  |
| Lead (Pb)      | 3 ppm max  |
| Mercury (Hg)   | 1 ppm max  |
| Loss of drying | 10 % max   |
| Oxalic Acid    | 0,2 % max  |
| Sulphate Ash   | 0,1 % max  |

## Nutritional profile (per 100g)

|                           | Typical value | Unit |
|---------------------------|---------------|------|
| Energy                    | 364           | kcal |
|                           | 1,523         | kJ   |
| Protein <sup>1</sup>      | 91            | g    |
| Fat                       | 0             | g    |
| <i>of which saturates</i> | 0             | g    |
| Carbohydrates             | 0             | g    |
| <i>of which sugars</i>    | 0             | g    |
| Cholesterol               | 0             | mg   |
| Sodium <sup>1</sup>       | 100           | mg   |
| <i>Converted to salt</i>  | 250           | mg   |
| Potassium <sup>1</sup>    | 8             | mg   |
| Magnesium <sup>1</sup>    | 6             | mg   |
| Phosphorus <sup>1</sup>   | 0             | mg   |
| Calcium <sup>1</sup>      | 10            | mg   |
| Iron <sup>1</sup>         | 0             | mg   |
| Vitamins                  | 0             | mg   |

## Microbiological limits

| Analysis                             | Specification | Unit    | Test method |
|--------------------------------------|---------------|---------|-------------|
| Total plate count                    | ≤ 1,000       | CFU/ g  | USP         |
| Salmonella                           | Negative      | /5*25 g | ISO 6579    |
| Escherichia coli                     | Negative      | /10 g   | USP         |
| Anaerobic sulphite reducing bacteria | < 10          | CFU/ g  | GME         |

<sup>1</sup> The characteristics are performed in reduced testing frequency in accordance with an internal quality program.

<sup>2</sup> For informational purposes only. Not intended for finished product labeling requirements. In Europe gelatin and gelatin hydrolysates are exempted from the mandatory nutrition declaration as specified in annex V point 14 of Regulation 1169/2011.

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