

# **SPECIFICATION**

General Information		
Product name:	"Collagen vegan" from amino acids complex	
Description:	complex of Amino Acids produced using a proprietatary fermentation process;	
plant based alternative to Collagen		
Origin:	UK	Article No. 0251-112-N
Carrier:	absent (100% pure)	<b>HS-code</b> : 2106 9092 60

## **BASIC ANALYSIS**

Analysis	Description	Test Method
Appearance	White to off-white solid powder	Organoleptic
Odour	Faint Odour	Organoleptic
Loss on drying	≤ 1 %	Internal method
Total Amino Acids1	≥95%	QBI
Solubility	in cold water dispersible	Organoleptic
Bulk Density	0.4-0.8g/ml	EP 2.9.34; EP 2.9.343
Particle Size	>85%	Through 400 micron sieve.
		Malvern method by Hosokawa
Residue on Ignition	<0.4%	USP NF 2022, method 281

## **MICROBIOLOGICAL ANALYSIS**

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 1000 CFU/g	ISO 4833-1
Yeast & Moulds	< 100 CFU/g	ISO 21527
Coliform	< 10 CFU/g	ISO 6887-1
Escherichia coli	Negative in 1g	ISO 16649-2
Staphylococcus Aureus	Negative in 1g	ISO 6888-1
Salmonella	Absent in 25g	ISO 6579-1

### **HEAVY METALS**

Analysis	Limit/Specification	Test Method
Pb ( lead )	≤3.0 ppm	EN 15763:2010 <sup>3</sup>
Cd ( cadmium )	≤1.0 ppm	EN 15763:2010 <sup>3</sup>
Hg ( mercury )	≤0.1 ppm	EN 15763:2010 <sup>3</sup>
As (arsenic)	≤1.0 ppm	EN 15763:2010 <sup>3</sup>

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# "Collagen vegan" from amino acids complex

## **COMPOSITION**

Ingredient	Composition %
L-Proline	24.90
Glycine	21.90
L-Glutamic Acid	9.67
L-Alanine	9.23
L-Arginine (Base)	7.46
L-Aspartic Acid	5.68
L-Lysine HCL PWD	4.26
L-Serine	3.44
L-Leucine Fermentation	3.00
L-Valine USP 24	2.52
L-Phenylalanine	2.11
L-Threonine	1.99
L-Isoleucine Fermentation USP 24	1.59
L-Histidine Fermentation only	0.81
L-Tyrosine Fermentation	0.73
L-Methionine	0.71
	100%

## **GUARANTEES**

Quality	Declaration
GMO	GMO free, does not contain genetically modified organisms (GMOs) as defined
	in EC 1829/2003 and 1830/2003. During the course of its preparation and
	production, the product did not come into contact with any GMO raw
	materials.
Pesticides	in accordance with Regulation (EC) No. 396/2005, its Annexes and subsequent
	amendments
Nanoparticles	The product is free of nanoparticles
Irradiation/ Ionisation	The product or its ingredients have not been subject to the use of
	ionisation or irradiation such as gamma rays, electron or X-rays.
Heavy metals	conform with Commission regulations (EC) 1881/2006 and 629/2008
ETO	The product has not been treated with Ethylene Oxide
Novel Food	None of the ingredients fall under the scope of Regulation (EU) 2015/2283, as
	amended, concerning novel foods and novel food ingredients.
Vegan / Vegetarian	The product does not contain animal derivatives and has not been exposed
	during the production process to additives having been in contact with animals.
Allergens	The product contains no allergens, in compliance with Regulation (EU) Nr.
	1169/2011, Appendix II
	Listed items on site at Manufacturer: Cereals containing gluten, Milk and
	products thereof (including lactose)
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Kosher	The product is suitable for Kosher diets. It is of 100% plant-origin, with no non-vegan or non-vegetarian compounds/ ingredients used at any point during its growing or processing.
Halal	The Product is halal certified
Animal Testing	The Product or its ingredients have not been tested on animals, in accordance with regulation 86/609/EEC.
BSE/TSE	This product is BSE free (Bovine spongiform encephalopathy) / TSE free (Transmissable spongiform encephalopathes). During the course of its preparation and production, the product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.
Packaging	The product is packed in materials compliant with EU packaging Regulation (EC) No. 1935/2004; Regulation (EC) No. 2023/2006, Regulation (EU) No. 10/2011 and subsequent amendments

### **CERTIFICATIONS**

Area	Certificates
Quality Management	Our partner, responsible for storage, filling, commissioning and shipping has established a quality management system that has been certified according to EN ISO 9001:2015
Organic regulations	Amazonas Naturprodukte GmbH has been certified in accordance with the EU Organic Regulation since 2005. The current regulation is (EU) 2018/848 — rules on organic production and labelling of organic products.  Our Certification: <b>DE - ÖKO 007</b> Our partner, responsible for storage, filling, commissioning and shipping is also certified according to the EU Eco regulation.  Our suppliers are certified according to the EU Eco regulation 2018/848.

	ADDITIONAL INFORMATION	
Instructions for use	ructions for use Nutritional blend for further processing.	
Storage Conditions	Keep the original unopened package in a fresh, dry place, away from direct sunlight.	
Shelf Life	24 months under recommended storage conditions.	
Packaging	25kg packed in a foil laminated bag in a rigid cardboard box.	

This document is computer-produced and valid without signature.

Improper handling or storage – on which we have no influence – may cause variations in quality.

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www.amazonas-products.com

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