
	SPECIFICATION	Document No : KS.URUN.10
	CollaSel PRO B	Rev. Date/ No : 24.03.2025/ 04
	CollaSel Hydrolyzed Bovine Collagen Peptide	Pub. Date : 01.04.2024
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1. PRODUCT INFORMATIONS


Brand of Product	CollaSel PRO B			
Product Name	CollaSel Hydrolyzed Bovine Collagen Peptide			
Product Description	Water-soluble Hydrolyzed Bovine Collagen Peptides (Type I & III) suitable for human consumption			
Production Method (Briefly)	The raw material is processed with protease enzymes to reduce its molecular structure suitable for human consumption. It is then filtered against the possibility of unwanted particles, and purified by purifying it from salt and chemicals by means of ion exchangers. After being purified from microorganisms by means of the UHT system, it is turned into powder by means of a spray dryer. Before filling and packaging, possible metal contamination is eliminated with metal detectors and magnets. It is filled and packaged in 15kg or 625kg bags according to customer demand. It is stored in a suitable environment until all analyzes are completed.			
Composition	Hydrolyzed Bovine Collagen Peptides (100%)			
Intended Use	It can be used in various forms in the food supplement, food additive and cosmetic industries.			
Usage warning or recommendations	There is no legally determined exact consumption/use dosage. It should be used in children aged 3 and under with doctor's approval.			
Inputs used	Raw materials	Auxiliary ingredients (not found in the final product)	Packaging (Food Contact)	Packaging (Non-Food Contact)
	Edible bovine gelatin	Protease enzymes	PE bag (15kg) PP bag (625kg)	Kraft bag (15kg) Crepe paper (15kg) Sewing thread (15kg) Stretch Corrugated cardboard Wooden (heat treated) pallet
Country of Origin	Türkiye			
Allergen content	It does not contain any known allergens.			
GMO	No GMO ingredients			
Halal and Kosher	The product is suitable for Halal and Kosher consumption and is Halal and Kosher certified.			
Environment	The product does not contain any ingredients that are harmful to the environment.			
Compliance	<ul style="list-style-type: none"> • EC 853/2004 Laying Down Specific Hygiene Rules for Food of Animal Origin • EC 852/2004 Hygiene of Foodstuffs • EC 2073/2005 On Microbiological Criteria for Foodstuffs • EC 1935/2004 Materials and Articles Intended to Come Into Contact with Food • EU 1169/2011 Food Information to Consumers Regulation • EU 37/2010 Pharmacologically Active Substances and Maximum Residue Limits 			
Food Safety and Quality Systems Standards	Our factory has ISO 9001 Quality Management System, ISO 22000 and FSSC 22000 Food Safety Management Systems, Halal and Kosher certificates.			

2. PRODUCT CHARACTERISTICS

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SENSORY and CHEMICAL			
PARAMETERS	METHOD	UNIT	SPECIFICATIONS
Appearance ^{*1}	Inhouse	—	Light yellow to white powder
Taste and Odor ^{*1}	Inhouse	—	Neutral / Characteristic
Bulk Density ^{*1}	Inhouse	g/cm ³	0,35 ±0,05
Clarity (10%) ^{*1}	GME	T% (620nm)	≥ 85
Colour (10%) ^{*1}	GME	T% (450nm)	≥ 75
Viscosity (10%) (25°C) ^{*1}	GME	mPa.s	1,90 ±0,50
pH (% 10) ^{*1}	GME	U pH	6,00 ±0,50
Moisture ^{*2}	GME	%	≤ 8,00
Ash ^{*2}	GME	%	≤ 1,00
Sulphur dioxide (SO ₂) ^{*1}	GME	ppm	≤ 10,0
Hydrogen peroxide (H ₂ O ₂) ^{*1}	GME	ppm	≤ 10,0
Protein ^{*3}	TS EN ISO 16634-1	%	≥ 92,0
Protein in dry matter ^{*3}	TS EN ISO 16634-1	% DM	≥ 97,0
Arsenic (As) ^{*3}	EN 15763	ppm	≤ 1,0
Cadmium (Cd) ^{*3}	EN 15763	ppm	≤ 0,5
Chromium (Cr) ^{*3}	ISO 11885	ppm	≤ 10,0
Copper (Cu) ^{*3}	EN 15763	ppm	≤ 30,0
Lead (Pb) ^{*3}	EN 15763	ppm	≤ 3,0
Mercury (Hg) ^{*3}	EN 15763	ppm	≤ 0,1
Zinc (Zn) ^{*3}	EN 15763	ppm	≤ 30,0
Iron (Fe) ^{*3}	ISO 11885	ppm	≤ 30,0
Molecular Weight ^{*4}	GME	Dalton	2000 ±500
Water Activity ^{*4}	TS 7474	%	≤ 0,50
MICROBIOLOGICAL			
PARAMETERS	METHOD	UNIT	SPECIFICATIONS
Total aerobic count ^{*2}	TS EN ISO 4833-1	cfu/g	≤ 1000
Yeast and Moulds ^{*2}	TS ISO 21527-2	cfu/g	≤ 10
Coliform bacteria ^{*2}	TS ISO 4832	cfu/10g	0
Escherichia coli ^{*2}	ISO 16649-2	cfu/10g	0
Enterobacteriaceae ^{*2}	ISO 21528-2	cfu/10g	≤ 10
Salmonella spp. ^{*3}	ISO 6579-1	cfu/25g	0
Sulphite-reducing anaerobs ^{*3}	ISO 15213-1	cfu/g	≤ 10
Clostridium perfringens ^{*3}	ISO 7937	cfu/g	≤ 10
Staphylococcus aureus ^{*3}	TS EN ISO 6888-1	cfu/g	0
^{*1} It is analyzed in our own laboratory for per pallet or batch. ^{*2} It is analyzed in our own laboratory for per pallet or batch and is also analyzed once a month in an external accredited laboratory. ^{*3} It is analyzed once a month by an accredited external laboratory. ^{*4} When necessary/on demand, it is analyzed in an external laboratory. This is Sel Sanayi product declaration. GME Standard Test Methods for Consumable Hydrolyzed Collagen v1 EC 853/2004 Laying Down Specific Hygiene Rules for Food of Animal Origin EC 2073/2005 On Microbiological Criteria for Foodstuffs			

NUTRITIONS (100g)

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Energy	369 kcal / 1570 kJ
Fat	0 g
Saturated Fatty Acids	0 g
Carbohydrates	0 g
Sugars	0 g
Protein	92 g
Protein (DM)	97 g
Dietary Fiber	0 g
Salt	≤ 0,5 g

3. PACKAGING, STORAGE AND TRACEABILITY

Manufacturer address	Sel Sanayi Ürünleri Ticaret ve Pazarlama A.Ş. Yeni Mahalle, Bağlardere Mevkii, No:2, 22500, Havsa, Edirne/ TÜRKİYE	
Registration no	TR-22-0514	
Packaging	• 15 Kg bag	• 625 Kg Big bag
Storage	The product should be stored in a dry environment with low humidity, protected from high temperatures and direct sunlight.	
Best Before	5 years (In its original packaging and under appropriate storage conditions)	
Labelling	Each package contains a label with the following information: <ul style="list-style-type: none">• Product description• Product name and Brand/trade name• Production date, Expiration date and Batch (Lot) No• Manufacturer address and registration number• Net weight• Storage conditions	
Palletizing	There is a cardboard separator and/or cardboard pan between the pallet and the product Pallets are wrapped in stretch film. Heat treated wooden pallet is used.	
Transport	It is shipped in clean and odorless containers or trucks, closed and not exposed to the sun.	
Certificate of analysis	A certificate of analysis is prepared for each batch of product, approved and sent along with the material. The certificate contains at least the following information; <ul style="list-style-type: none">○ Product description○ Brand of the product○ Origin○ Composition of the product○ Production date, Expiration date and Batch (Lot) No○ Product size (15kg / 625kg)○ Storage conditions○ Sensory, Chemical and Microbial analysis results	

CONTACT PERSONS

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SEL
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ANONİM ŞİRKETİ

