

COLLAPRO P-855

PRODUCT SPECIFICATION

Collapro P-855 pure pork protein is made from quality pork skin. The raw materials are sourced exclusively from EU-registered slaughterhouses and are food grade. The product is monitored with an integrated quality assurance system and are certified under FSSC 22000.

INGREDIENTS PROCESSING PROCEDURE

Pork protein, antioxidant (tocopherol extract, rosemary extract)

DECLARATION

Because of its natural origin it is suitable for clean label products. According to EU legislation it can be labelled as pork protein, pork collagen, pork flavoring or pork bouillon. However, local legislations should always be verified.

EU & NATIONAL FOOD REGULATIONS

The product is in accordance with all known legal and regulatory requirements. The product is manufactured in a by the Dutch Food and Consumer Product Safety Authority approved factory. Veterinary registration number: NL 219782 EG.

Free from	
Genetically modified ingredients	Yes
Allergens	Yes
FMD virus	Yes
Irradiation	Yes
Nutritional value	Typical Value
Energy per 100 g	470 kCal 2000 kJ
Total fat	< 15%
Saturated fat	< 6%
Carbohydrates	0%
Sugars	0%
Dietary fibers	0%
Salt (NaCl)	< 1%
Physical properties	
Form	Solid
Colour	Slightly yellow
Odour	Product own
Taste	Product own
Particle size	90% ≤ 200µ

Method	Microbiology property	Value
ISO4833-1	Total plate count	≤ 10 000cfu/g
ISO6579	Salmonella	Absent in 25g
ISO4833-1	Total plate count	≤ 10 000cfu/g

Method	Chemical property	Value
ISO5984	Ash	≤ 5 %
ISO6492	Fat content	≤ 15 %
ISO6496	Moisture	≤ 5 %
ISO5983	Protein	≥ 90 %
ISO3496	Collagen (typical val.)	70 %

Delivery	
Per pallet	975 kg
Weight per unit	15 kg
Type units	LDPE Bag

Certificate of Analysis will be supplied at delivery

SHELF LIFE

At least 24 months from production date, if stored in dry and dark conditions. Keep at ambient temperature and in original, unopened packaging.