Foodchem

Hydrolyzed Pork Collagen is one of the popular food additives and ingredients in most countries, As a professional Hydrolyzed Pork Collagen supplier and manufacturer, **Foodchem International Corporation** has been supplying and exporting Hydrolyzed Pork Collagen from China for almost 10 years, please be assured to buy Hydrolyzed Pork Collagen at Foodchem. Any inquiries and problems please feel free to send emails to us via EMAIL, we will reply you within 1 working day.

Product Specification

Product Name: Hydrolyzed Pork Collagen

INDEX			SPECIFICATION
Appearance			White to light yellow free
			flowing powder
Relative molecular mass			500 – 20,000
Protein Content (%)			90 Min
Moisture (%)			8.0 Max
Transmissivity(Wave length	450 >=	70
%)		450 >= 620 >=	85
Ash (%)			2 Max
SO2 (mg/kg)			50 Max
pH (1%)			4.0- 7.0
Water insolubles (%)			0.1 Max
Lead (Pb)			3 mg/kg Max
Chromium			1 mg/kg Max
Arsenic (As)			1 mg/kg Max
Heavy Metal (as Pb)			10 mg/kg Max
Total Plate Count			5000 cfu/ g Max
Mould & Yeast			50 cfu/g Max
E.Coli/ 5g			Negative
Salmonella. spp/ 10g			Negative

Hydrolyzed Pork Collagen FAQ

1, What kinds of certificates can you offer?

Foodchem is an ISO2008 9001 certified company, as for Hydrolyzed Pork Collagen, we can offer HAPPC, KOSHER, HALAL Certificates, ect.

2, Is Foodchem a manufacturer or just a trading company?

Foodchem is both manufacturer and trading company, we are Hydrolyzed Pork Collagen distributor, at the same time, we are manufacturer of other products.

3, What is the Min Order Quantity of Hydrolyzed Pork Collagen?

Different products have different MOQ, for Hydrolyzed Pork Collagen, the MOQ is 500kg.

4, What is the price of Hydrolyzed Pork Collagen?

Foodchem is a famous supplier and manufacturer of Hydrolyzed Pork Collagen in China, and has been corporate with many Hydrolyzed Pork Collagen suppliers for several years, we can provide you with cost-effective Hydrolyzed Pork Collagen.

5, How long shall we wait for your reply?

We can guarantee to reply your inquiries of Hydrolyzed Pork Collagen in less than 24 hours in working days.

6, What kinds of transportation types can you provide?

Our main transportation methods include air transportation, land transportation and water transportation.

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7, What kinds of payment terms can you accept?

The most commonly used payment terms are T/T, L/C, D/P, D/A, etc.

8, How long will I receive my good?

Foodchem has its own EDC warehouse in Shanghai, when your purchase order has been confirmed, inventory products will deliver within 1 week, other products delivery in 2 weeks.

FOODCHEM Hot Products

Acidulants (Citric acid, Malic acid, Tartaric acid, etc.);

Antioxidants(Sodium erythorbate, BHT, etc.);

Perservatives(Potassium sorbate, Sodium benzoate, etc.);

Thickeners(Xanthan gum, Agar agar, Carrageenan, Sodium carboxymethyl cellulose, etc.);

Sweeteners(Sodium saccharin, Aspartame, Acesulfame potassium, Sucralose, etc.);

Amino Acids(L-Glutamine, Creatine monohydrate, L-Glycine, BCAA, etc.);

Plant Extracts (Green coffee bean extract, Oat glucan, Resveratrol, etc.);

Vitamins (Vitamin C, Vitamin E, Vitamin A, Vitamin B1, etc.);

Starch (Corn starch, Modified starch.);

Flavourings(MSG, I+G, Yeast extract, Hydrolyzed vegetable protein, etc.);

Aromas (Vanillin, Ethyl vanillin, Ethyl maltol, etc.);

Phosphates (Sodium acid pyrophosphate, Sodium tripolyphosphate, etc.)?

Inorganic Salts (Sodium bicarbonate, Ammonium bicarbonate, Calcium sulfate dihydrate);

Contact Us

Website: http://www.foodchem.cn

Natural Food Ingredients (Cocoa powder, Tomato Powder .)?

Tel: +0086-21- 31267000

Fax: +0086-21-58768440

Address: Foodchem Building, 2277 Zuchongzhi Road, Zhangjiang Hi-Tech Park, Shanghai, 201203, China

E-Mail: sales@foodchem.cn

Skype:foodchemmis08