

COLLAGEN PEPTIDE

FoodPep™

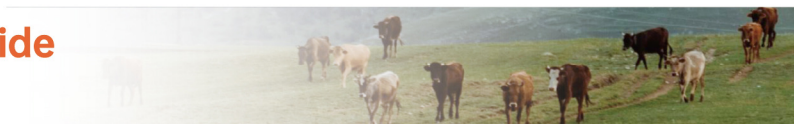
- Collagen Drinks
- Functional Drinks
- Functional Food
- Solid Beverages
- Pet Food
- Cosmetics





Beef Collagen Peptide

— FoodPep™ B



Key Parameters	FoodPep™ BA		FoodPep™ BB		FoodPep™ BB-L	
Average Molecular Weight (Da)	500-5000		500-5000		500-5000	
Appearance	Granules	Powder	Granules	Powder	Granules	Powder
Bulk Density	0.25-0.45	0.40-0.60	0.25-0.45	0.40-0.60	0.25-0.45	0.40-0.60
Cold-water Dissolution Rate	Fast	Slow	Fast	Slow	Fast	Slow
Protein Content	>95%		>95%		>95%	
Odor	★★★★★		★★★★★		★★★★	
Taste	★★★★★		★★★★★		★★★★	



Fish Collagen Peptide

— FoodPep™ F



Key Parameters	FoodPep™ FA		FoodPep™ FB	
Average Molecular Weight (Da)	500-2000		500-2000	
Appearance	Granules	Powder	Granules	Powder
Bulk Density	0.25-0.45	0.40-0.60	0.25-0.45	0.40-0.60
Cold-water Dissolution Rate	Fast	Slow	Fast	Slow
Protein Content	>95%		>95%	
Odor	★★★★★		★★★★★	
Taste	★★★★★		★★★★★	

Applications

Liquid Supplements	Functional Drinks, Collagen Drinks	Daily Food	Coffee, Jelly, Milkshake
Dietary Supplements	Solid Beverages, Functional Food	Other Fields	Bakery, Pet Food, Cosmetics

