

Yeast Fermented Vegan Collagen (food grade)

Cat. No. CEFX-278

Lot. No. (See product label)

Introduction

Description

Collagen is a structural protein that is widely found in human skin, bones, tendons, ligaments and cartilage. It accounts for 30-40% of the body's total protein content and about 70% of the dry weight of the skin. It is a key component in maintaining tissue structure and function. Currently, about 29 types of collagen have been identified from more than 40 vertebrates. Collagen plays a variety of important roles in the body: 1. Skin health: Collagen is a major component of the skin, maintaining elasticity and moisture, reducing wrinkles and fine lines, and slowing down the aging process. 2. Bone and joint health: Collagen is the foundation of bone and joint cartilage, helping to maintain bone strength and joint flexibility, and preventing diseases such as osteoporosis and arthritis. 3. Wound healing: Collagen plays an important role in the wound healing process, promoting the generation of new tissue and accelerating the healing process. 4. Muscle repair: After exercise, collagen helps to repair damaged muscle fibers, improving athletic performance and recovery speed. There are many types of collagen available in the market today, including: fish collagen, bovine collagen and porcine collagen. Yeast Fermented Vegan Collagen is a plant-based collagen substitute produced through modern biotechnology using yeast fermentation. It has the following advantages: Safety - Non-animal source - Zero Virus risk - Low Immunogenicity - No allergenicity - No rejection - Odourless High Performance - Good biocompatibility -Clinically approved that it can outperform animal collagen in anti-wrinkle/anti-ageing pigment/moisturizing when only there's only 1 /20 dosage intake compared with animal collagen

Applications

It is mainly used in three segments: human Inner beauty, functional food and sports nutrition. With high activity, high biocompatibility, excellent anti-aging efficacy and product quality, it is loved by consumers.

Product Information

Appearance off-white or light yellow granular powder

Form powder

Purity Collagen 65-75%

Usage and Packaging

Package 1kg/bag ,10kg /bag

Storage and Shipping Information

Storage

The product is reasonably stable to air if protected from humidity and heat. The product may be stored for at least 24 months from the date of manufacture in its sealed container under normal temperatures in a dry and enclosed environment. Keep container tightly closed.

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