



WEISHARDT International
 Rond-Point Georges JOLIMAITRE – BP 259
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CERTIFICATE OF ANALYSIS
 Weishardt Group

CUSTOMER : NATURAL FUNCTIONAL INGREDIENTS - FRANCE	YOUR ORDER : CF00011287
	OUR REFERENCE : 73291 SO
QUALITY : NATICOL® BPMG – PREMIUM FISH COLLAGEN FRIEND OF THE SEA®	ARTICLE : *G1003224*
BATCH : 083244036	QUANTITY : 3195 kg
PREPARATION DATE : 02/2024	DATE OF MINIMUM DURABILITY : 02/2029

PHYSICO-CHEMICAL CHARACTERISTICS	RESULT	UNIT	SPECIFICATION
Protein (*)	≥ 93	%	min 93
Average molecular weight (*)	2000	Da	2000
Density	conform	g/cm ³	0,34 – 0,40
Viscosity (20%, 25°C)	35,8	mp	20 – 40
pH	6,68	-	5,6 – 7,0
Conductivity (1%, 30°C)	0,150	mS/cm	max 1
Moisture	6,2	%	max 7
Taste	conform	-	neutral
Odor	conform	-	neutral
Ash (550°C) (*)	≤ 2	%	max 2
SO ₂ (*)	≤ 10	mg/kg	max 10
H ₂ O ₂ (*)	≤ 10	mg/kg	max 10
Arsenic (*)	≤ 1	mg/kg	max 1
Cadmium (*)	≤ 0,3	mg/kg	max 0,3
Chromium (*)	≤ 10	mg/kg	max 10
Copper (*)	≤ 30	mg/kg	max 30
Iron (*)	≤ 30	mg/kg	max 30
Lead (*)	≤ 3	mg/kg	max 3
Mercury (*)	≤ 0,1	mg/kg	max 0,1
Zinc (*)	≤ 30	mg/kg	max 30
Particle size	conform	-	microgranulated
MICROBIOLOGICAL CHARACTERISTICS	RESULT	UNIT	SPECIFICATION
Total aerobic microbial count	20	in 1 g	max 1000
E. coli	absent	in 10 g	absence
Sulfite-reducing sporulated anaerobic bacteria	absent	in 1 g	max 10
Salmonella	absent	in 25 g	absence
Yeasts and Moulds	<10	in 1 g	max 100

Parameters with an asterisk (*) are analysed according to a periodic analysis plan.

Sustainable certified hydrolyzed collagen issued from fish skins. Mainly Type I collagen & contains Type III in small quantities.

Quality conform to the current European Pharmacopea, to the current United States Pharmacopea (USP/NF), to the requirements of regulation (EC) N° 853/2004, N° 2073/2005, to the "GME standard code bacteriological specification food grade gelatine" and to your requirements.

This collagen is certified Friend of the Sea®.

The use of the Trade Mark Friend of the Sea® pre-supposes that the user has first obtained Weishardt and Friend of the Sea® licensing agreement.

QUALITY CONTROL MANAGER
 Olivier ROBERT

Date : **March 12, 2024**

HEADQUARTERS : Weishardt International

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CERTIFICATE OF ANALYSIS



Product	Sodium Hyaluronate Food Grade 20-50 KDa
Batch Number	24033013
Lehvos Code	26002367-25
Packaged Date	30 March 2024
Expiry Date	29 March 2027

ITEM	SPECIFICATION	RESULTS
Appearance	White or almost white powder or granule	Complied
Sodium hyaluronate	>95%	97.4%
pH	5.0 – 8.5	56.6
Molecular weight	20K – 50 KDa	36 KDa
Protein	<0.1%	0.04%
Loss on drying	<10.0%	7.1%
Bulk density	Measured value	0.34g/cm ³
Tap density	Measured value	0.49g/cm ³
Residue on ignition	<20.0%	<20%
Chlorides	<0.5%	<0.5%
Iron	<80ppm	<80ppm
Heavy metal	<20ppm	complies
Arsenic	<2ppm	<2ppm
Bacteria counts	<100 cfu/g	<10 cfu/g
Yeast & mould	<50 cfu/g	<10 cfu/g
E.coli	Negative/g	Negative
Salmonella	Negative/25g	Negative
S.Aureus	Negative/g	Negative

Très bas poids moléculaire

The above information is based on data received from the supplier/manufacturer of this product.

NON-GMO AND NON-IRRADIATION STATEMENT

We include the instruction on all purchase orders that products should be NON-GMO and NON-IRRADIATED. We hold on file supplier statements on the GM status of their products. Under the requirements of due diligence we carry out testing for irradiation. Every care is taken to supply the correct product, however this statement should not relieve the buyer of their own responsibility under due diligence to ensure the goods are suitable for the purpose for which they are intended.

Approved by the QA Department
Checked by the QA Department on 24 May 2024

Jahin Damy

