

COLLAGEN HYDROLYZED WITH PINEAPPLE ENZYMES POWDERED



✓ **ORIGIN**

Elaborated by **ANDES KINKUNA S.A. Ecuador.**

✓ **DESCRIPTION**

It is a gelatin hydrolyzate with enzyme bromelain from **ecuadorian pineapples.**

COMPONENTS

Hydrolyzed collagen

FUNCTION

Protein contribution

PROPERTIES

Collagen is the most abundant connective tissue protein in the body. Keeps all living tissues together and ensures the integrity, elasticity and regeneration of skin, cartilage and bone. This represents nearly 30% of total protein in the body. These features are very important, because after 25 years collagen production drops gradually in the body.

• **Skin Health:**

Collagen constitutes 75% of the skin, therefore it is a key component in its structure. Collagen fibers provide the infrastructure for elastin, maintaining the skin's elasticity and hyaluronic acid, which retains moisture.

As we age, the number and activity of the cells that produce collagen decreases, consequently the skin loses moisture and becomes thinner, because the collagen network that provides firmness to the skin structure begins to break.

Intake hydrolyzed collagen effectively improves skin's structure providing multiple benefits such as increased hydration, because it reduces collagen fragmentation into the deeper layers of the skin; It provides firmness and density of the collagen layers increases, thus counteracting the signs of aging

• **Bone formation:**

Collagen represents about 90% of the organic bone mass and provides flexibility while it helps calcium absorption and provide strength to the bones frame.

A cycle of forming and breaking continuous bones, replaces about 15% of the bone mass in healthy adults each year. When this balance tends to accelerate a bone loss occurs and slows the formation of new bones, which causes a reduction in density, leaving bones fragile. The daily intake of hydrolyzed collagen contributes to bone health, stimulating bone regeneration, maintaining mineral density and improving the soundness and strength of them.

• **Joint function:**

The collagen fibers constitute between 70-90% cartilage and are responsible for the structure and strength. With age and high impact loads in the joints, and damage may result to failure in cartilage. Symptoms include joint pain, weakness, stiffness and blockages.

Collagen peptides stimulate the synthesis of cartilage cells, producing and increasing aggrecan and collagen, which contributes to reducing pain and inflammation in joints and improve its flexibility and function.

• Hair and nails

Collagen is the structural basis for skin and nails. When the amino acids of collagen peptides are ingested, they are absorbed and used by the hair follicles to produce keratin, a protein necessary for healthy hair. Nails hands and feet are also made of keratin, and rest of the dermis.

• Post-Exercise Recovery

To ensure optimum regeneration of muscles, the physical-mind active people need a sufficient availability of amino acids, to enable muscle synthesis during recovery. A diet rich in proteins like collagen, after exercise can improve muscle anabolism replacing protein loss and helping to maintain and restore the protein content of muscle, while recovery time is reduced.

PRODUCT ADVANTAGES:

Our hydrolysed collagen with natural enzymes pineapple (bromelain), provides an easy assimilation orally (94 to 98%), which differs from collagen that in its natural state is a macrostructure very difficult to digest and insoluble in water.

Its natural pineapple flavor is perfect to drink with water or any other drink.

It does not contain any fats, carbohydrates or cholesterol and is free of preservatives.

MANIPULATION AND STORAGE:

- Store in a cool, dry environment (temperature 15-30 ° C, relative humidity ≤ 65%).
- Place the boxes on pallets.

TRANSPORTATION:

- Carried in clean and appropriate vehicle (closed).
- Keep the boxes on pallet isolated floor. No need cooling conditions during transportation.
- Meet the conditions of temperature and humidity in the storage recommended.

USEFULL LIFETIME:

730 days from the date of preparation, meeting the recommended storage conditions.

APPLICATIONS

- **Beverage industry:**
Elaborated for functional instant drinks.
- **Cosmetic industry:**
Preparation of creams, lotions and masks for skin care.
- **Pharmaceutical industry:**
Preparation of medicines such as: capsules, tablets or syrups.
- **Food industry:**
Preparation of food supplements.

NUTRITIONAL INFORMATION PER 100G

Parameter	Unity	Result
Total energy	KJ / 100g	1592
	Kcal / 100g	380
Grease	%	0
carbohydrates	%	0
Protein (F: 6.25)	%	93.97
Cholesterol	mg / 100g	0
Sodium	mg / 100g	324
Total sugars	%	<0.31

Amino acids	Unity	Result
Aspartic acid	g / 100g	5.74
Glutamic acid	g / 100g	1.67
Serina	g / 100g	6.48
Histidine	g / 100g	4.51
Threonine	g / 100g	17.79
Glycine	g / 100g	7.83
Arginine	g / 100g	3.55
Alanine	g / 100g	7.11
Tyrosine	g / 100g	0.46
Valine	g / 100g	2.14
Methionine	g / 100g	1.46
Phenylalanine	g / 100g	2.71
Isoleucine	g / 100g	1.73
Leucine	g / 100g	4.46
Lysine	g / 100g	5.07

About us:



Certifications

BPM CODE 0001-BPM-AN-0517
HACCP ready for the end of 2019

MADE IN ECUADOR

