


Product Name: Collagen  
 Presentation: 60 Capsules per bottle  
 Serving Size: 2 Capsules  
 Servings Per Unit: 30  
 Units per Run: 1,500  
 Lot Number: 11106

CoA Number: BHL005-2021  
 Bulk Number: BK2417  
 Manufacture Date: 2/2021  
 Expiration Date: 2/2024  
 Testing Completed: 03/04/2021  
 P.O: 1024

| Physical Analysis    |   |          |                     |
|----------------------|---|----------|---------------------|
| Test                 | Specification   | Result   | Method              |
| Appearance and Color | Hard Gelatin Capsule "0" clear filled with off white powder | Conforms | Visual, SOP 024     |
| Disintegration       | < 30 min.   | 25 min.  | USP<2040>, SOP L048 |
| Weight (mg)          | 656 mg ± 10 %   | 604 mg   | USP<2091>, SOP L047 |

| Chemical Analysis                |             |                                  |                    |                          |
|----------------------------------|-------------|----------------------------------|--------------------|--------------------------|
| Active Ingredients per Capsule   | Composition | Specification                    | Assay Result (CoA) | Method                   |
| Vitamin C (as calcium ascorbate) | 45 mg       | (40.5 - 67.5) mg                 | 57.4 mg            | HPLC USP <621>, STP 004  |
| Hydrolyzed Bovine Collagen       | 500 mg      | r ≥ 0.90 Correlation to Standard | Conforms           | FTIR USP <197>, SOP L042 |

| Microbiological Analysis       |               |               |                        |
|--------------------------------|---------------|---------------|------------------------|
| Test                           | Specification | Result        | Method                 |
| Rapid Aerobic Count Plate      | ≤10,000 cfu/g | <10,000 cfu/g | USP-NF<2021>, SOP L057 |
| Rapid Yeast & Mold Count Plate | ≤1,000 cfu/g  | <1,000 cfu/g  | USP-NF<2021>, SOP L058 |
| Escherichia coli               | Absence / 10g | Negative      | USP-NF<2022>, SOP L059 |
| Salmonella spp                 | Absence / 10g | Negative      | USP-NF<2022>, SOP L060 |

Prepared by   
 Wilmer Torres  
 QUALITY SPECIALIST  
03/09/2021  
 DATE

Approved by   
 Rosa Lydia Solis  
 QUALITY ASSURANCE MANAGER  
03/09/2021  
 DATE



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## Batch Analysis

### 90i Bovine Collagen Peptides

Item Code: ELM23BC1  
Lot No. LBZNB5  
Test Plan: T1289

Mfg. Date: 05/10/2023  
Exp. Date: 05/01/2025

| Chemistry |        |       |       |                  |
|-----------|--------|-------|-------|------------------|
| Spec.     | Result | Min   | Max   | Method           |
| pH        | 5.7 %  | 5.0 % | 7.5 % | 10 % sol., 20° C |

| Composition         |        |        |       |                   |
|---------------------|--------|--------|-------|-------------------|
| Spec.               | Result | Min    | Max   | Method            |
| Ash                 | 1.7 %  | -      | 3.0 % | AOAC 945.46       |
| Moisture            | 5.91 % | -      | 7.0 % | AOAC 927.05 (mod) |
| Protein (Dry Basis) | 94.2 % | 90.0 % | -     | AOAC 991.20       |

| Contaminants |         |     |         |             |
|--------------|---------|-----|---------|-------------|
| Spec.        | Result  | Min | Max     | Method      |
| Arsenic      | 0.7 ppm | -   | 5.0 ppm | AOAC 993.14 |
| Cadmium      | 0.1 ppm | -   | 3.0 ppm | AOAC 993.14 |
| Lead         | 0.2 ppm | -   | 1.0 ppm | AOAC 993.14 |
| Mercury      | 0.1 ppm | -   | 0.5 ppm | AOAC 993.14 |

| Microbiology          |        |     |              |                       |
|-----------------------|--------|-----|--------------|-----------------------|
| Spec.                 | Result | Min | Max          | Method                |
| Aerobic Plate Count   | <1,000 | -   | 10,000 CFU/g | AOAC 990.12           |
| Bacillus cereus       | 50     | -   | 100 CFU/g    | FDA-BAM, Ch. 14 (mod) |
| Coliform              | <10    | -   | 100 CFU/g    | AOAC 991.14           |
| Escherichia coli      | None   | -   | 0            | AOAC 991.14           |
| Listeria (PCR)        | None   | -   | 0            | FDA-BAM, Ch.10 (PCR)  |
| Salmonella (PCR)      | None   | -   | 0            | FDA-BAM, Ch. 5 (PCR)  |
| Staphylococcus aureus | None   | -   | 0            | AOAC 2003.08          |
| Yeast + Mold          | <10    | -   | 100 CFU/g    | AOAC 997.02           |

| Physical   |                |     |                |              |
|------------|----------------|-----|----------------|--------------|
| Spec.      | Result         | Min | Max            | Method       |
| Appearance | Off White      |     | Off White      | Visual       |
| Odor       | Characteristic |     | Characteristic | Organoleptic |
| Solubility | Good           |     | Good           | Visual       |
| Taste      | Characteristic |     | Characteristic | Organoleptic |

  
Quality Manager

05/29/2023  
Date