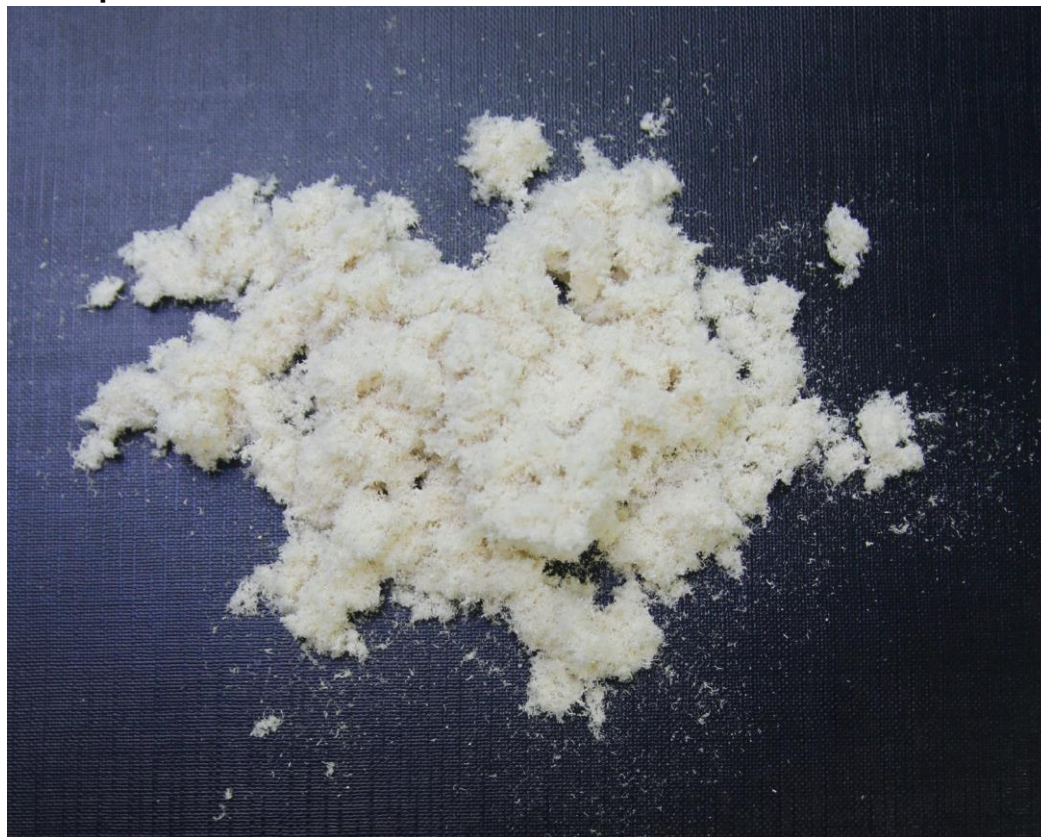


1 Description

Collapro BC is a pure native protein fibre, made from quality bovine split hides. The split hides are sourced exclusively from EU -registered slaughterers and are fit for human consumption.

2 Product picture



3 Application

Bovine BC is mainly applied in comminuted meat products, such as minced meat, dry sausage (salami products) and emulsified products. Bovine BC contributes to a better structure of the meat (bite) and also increases the water and fat binding capacity of your products.

4 Declaration

Beef protein, beef collagen (sulphite)

According EU legislation. The product is manufactured in a by the Dutch Food and Consumer Product Safety Authority approved factory.

Veterinary registration number: NL 7985 EC

5 EU & national food regulations:

Collapro products are in accordance with all known legal and regulatory requirements.

6 Microbiology:

| | | |
|----------------------|----------|---|
| Total plate count: < | 10.000/g | ISO 4833-1 |
| | | Enterobacteriaceae: < 100/g NEN-ISO 21528-2 |
| Molds: < 10/g ISO | 7954 | |
| Yeast: < 10/g ISO | 7954 | |
| E – Coli: < 10/g | ISO | 16649-2 |
| Salmonella: Abs. in | 25g NEN- | ISO11290-2/a1 |
| Staph. Aureus: < | 50/g ISO | 6888-1 |

7 Physical properties

| | |
|----------------------|---------------|
| Form: Natural | protein fibre |
| Colour: White to off | white |
| Smell: Neutral | |
| Taste: Neutral | |
| Sieve size: > 2000 | μ |

8 Nutritional information

| | | |
|------------------------|----------------|-------------|
| Energy: | | 1740 KJ |
| | | 410 Kcal |
| Protein: | <i>Total:</i> | > 94 % |
| | <i>Animal:</i> | > 94 % |
| Fat: | <i>Total:</i> | < 3 % |
| | <i>Animal:</i> | < 3 % |
| Carbohydrate: | | 0 |
| Fibre: | | 0 |
| Sodium content: | | <1000 mg/kg |

9 Chemical data

| | | | |
|-------------------|---------|-----------|--------|
| Protein (N*6.25): | > 96 % | Ash: | < 3 % |
| Fat: | < 3 % | pH: | 7 - 8 |
| Moisture: | < 7 % | Collagen: | > 90 % |
| Salt (NaCl): | < 0.5 % | | |

10 Amino acid content

| | | | |
|----------------|-------|---------------|-------|
| Alanine | 10.90 | Lysine | 2.62 |
| Arginine | 4.86 | Methionine | 0.61 |
| Aspartic acid | 4.62 | Phenylalanine | 1.31 |
| Cystine | 0.05 | Proline | 12.48 |
| Glutamic acid | 7.42 | Serine | 3.42 |
| Histidine | 0.50 | Threonine | 1.65 |
| Hydroxylysine | 0.63 | Tryptophane | 0.01 |
| Hydroxyproline | 11,7 | Tyrosine | 0.44 |
| Isoleucine | 1.21 | Valine | 2.09 |
| | | Leucine | 2.41 |

11 Collapro is free from:

- **BSE** (all products are not derived from any specific-risk (BSE/TSE) materials as defined in Regulation 999/2001/EC (and amendments); - **FMD virus**;
- **Genetically modified ingredients** (No GMO related products are used during the processing of our products. On site, no raw materials sourced from genetic modified organisms are stored);
- **Irradiation**: Collapro has not been irradiated (Irradiation is not used in any of our processes)

12 Delivery

Per pallet:
Cases:
Casing:

500 kg
25 x 20 kg
(Printed) Cardboard box with HDPE bag



Dimension case: 40(w) x 59 (l) x 46 (h)
Dimension pallet: 100(w) x 120(l) x 240(h)

13 Storage conditions

In original packing, under cool and dry conditions without temperature fluctuations (max. 20 °C)

14 Shelf life

Shelf life: 36 months Shelf life at delivery: min.
12 months

15 Primary packaging materials

All materials are suitable for direct contact with food in accordance with the applicable European laws and regulations:

- Regulation 1935/2004/EG
- Regulation 2023/2006/EG
- Regulation 10/2011/EG



16 Contaminants

Collapro products are produced under strict veterinarian control of the NVWA (Netherlands Food and Consumer Product Safety Authority).

Microbiological and chemical-toxicological characteristics of the product correspond to the veterinary and sanitary requirements of the Customs Union.

The product Collapro is produced in the Netherlands using the inner skin of the bovine hides (coria) which originates from EC registered slaughterhouses.

Our suppliers of the inner skins operate conform EC legislation concerning PCB residue and Heavy metals.

17 Company Information

Hulshof Protein Technologies B.V.

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If we do not receive a response within one week after the issue of this product specification, we will consider this to be substantive.

18 Allergen information

+ = Present / - = Absent / ? = There is insufficient information available

| Allergen List (Regulation (EU) No 1169 / 2011) | | | |
|---|---|---|---|
| Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | - | Nuts , i.e. almonds, hazelnuts, walnuts, cashews, etc., and products thereof | - |
| Crustaceans and products thereof | - | Celery and products thereof | - |
| Eggs and products thereof | - | Mustard and products thereof | - |
| Fish and products thereof | - | Sesame seeds and products thereof | - |

| | | | |
|--|---|--|----|
| Peanuts and products thereof | - | Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ | +* |
| Soybeans and products thereof | - | Lupin and products thereof | - |
| Milk and products thereof (including lactose) | - | Molluscs and products thereof | - |

* Hulshof Protein Technologies does not add sulphite into the process. The sulphite arises during processing, due to the sulphur compounds coming from the raw bovine hides. Due to our method of processing Collapro, the sulphite content decreases to less than 50 mg/kg (allowed sulphite content Ordinance 853/2004).

| Supplementary Allergen/Intolerance Information | |
|--|---|
| Cereals and Cereal products | |
| Gluten (state origin) | - |
| Rusk | - |
| Maize/ Derivatives | - |
| Buckwheat/ Derivatives | - |
| Animal and Animal Products | |
| Beef/ Derivatives | + |
| Poultry/ Derivatives | - |
| Lamb/ Mutton/ Derivatives | - |
| Pork/ Derivatives | - |
| Other Animal Products/ Derivatives | - |
| Mechanically Recovered Meat | - |
| Rennet (if no, state type) | - |
| Gelatine (Beef) | - |
| Gelatine (Other) | - |
| Fish and Fish Products | |
| Fish/ Seafood/ Derivatives | - |
| Oils of Seafood | - |
| Shellfish/ Crustaceans | - |