



disproquima
LIFE SCIENCE PRODUCTS

COLLAGEN PEPTIDES

 LAPI GELATINE

Collagen Peptides

Collagen peptides are small molecules with an average molecular weight of about 1.000 – 3.000 daltons.

Characteristics

- Amino acid composition
- Natural in taste and odor
- Digestible and bioavailable
- Excellent cold-water solubility
- In highly concentrated solutions they do not form a gel



Process of extraction:

The raw material for the production of collagen peptides is gelatin derived from animal (bovine or fish) skin.

- ✓ Obtain the gelatin from the collagen, which is naturally present in the skin of animals; this is achieved through chemical treatment, extraction in water and purification.
- ✓ With the use of an enzyme, gelatin is then hydrolysed to collagen peptide.



Benefits :

Fish & Bovine collagen peptides have been specifically developed to deliver multiple health benefits and functional properties. Numerous scientific studies, have demonstrated the ability of the collagen peptide to promote healthy living and benefits in key areas such as:



Promoting Skin Beauty

Promoting Skin beauty from within: promoting skin elasticity, suppleness and hydration. Collagen peptides are scientifically proved to be a powerful anti-aging ingredient.



Keep moving

Maintaining healthy Joints, Bones & Muscles helps prevent the negative effects of osteoarthritis,



Sport & Active nutrition

Sports & Active nutrition, weight management multiple studies demonstrate the benefits collagen peptides provide for sports recovery after exercise and in fitness/weight management programs, making it the clear choice for use in balanced protein blends for sports and active nutrition.