

GENERAL ANALYSIS

PROTEIN	>90%
Viscosity mPa.s	3.0-7.5
pH	5.0-6.5
Moisture	<10%
Ash	<2%
Carbohydrates	0%
Fat	0%
Calories per ounce	103.0
Molecular Weight	<5000

Typical Amino Acid Content

	(%)	(mg)
Alanine	8.4	1008
Arginine	7.7	924
Aspartic Acid	4.5	540
Cystine	0.1	11
Glutamic Acid	10	1200
Glycine	23.2	2785
Histidine	0.9	108
Hydroxylysine	1.5	180
Hydroxyproline	12.3	1476
Isoleucine	1.2	144
Leucine	2.6	312
Lysine	3.3	396
Methionine	0.9	108
Phenylalanine	1.6	192
Proline	13.7	1644
Serine	3.4	408
Threonine	1.9	228
Tryptophan	0	0
Tyrosine	0.6	72
Valine	2.2	264
Per Serving (12 g)	100	12000



UNFLAVORED
Pasture-Raised and Grass-Fed Bovine

Collagen BONE Hydrolysate

PURE PROTEIN

KOSHER BONE COLLAGEN

Supplement Facts

Serving Size 12 g (about 2 rounded Tbsp)
Servings per Container: about 38

Amount per Serving	% Daily Value*
Calories 43	
Sodium 36 mg	2%
Protein 11 g	
Collagen Hydrolysate 12 g	†

* Percent Daily Values are based on a 2,000 calorie diet
† Daily Value not established

Manufactured for Great Lakes Gelatin®, to its specifications. Grayslake, IL 60030

Ingredients: 100% Hydrolyzed Bovine Bone Collagen Powder.

Recommended Dosage: Take two rounded tablespoons (12 g) twice a day.

Recommended Uses: Bone Hydrolysate from Great Lakes Gelatin® can be added to your broths, soups, gravies or your favorite drinks.

*These statements have not been evaluated by the Food and Drug administration. This product is not intended to diagnose, treat, cure, or prevent any disease.



Collagen BONE Hydrolysate PURE PROTEIN

Our Pure Protein Collagen Bone Hydrolysate from beef bones is packed with the nutrients that used to be a staple food until modern times. "Bone Broth" has been treasured by cultures around the world for generations. Discover the wisdom of this traditional remedy now in a convenient unflavored powder that you can add to your favorite soup, broth, or drink to get the same mineral nutrients found when boiling bones for countless hours.

We believe there is a synergism of bone collagen to bone structure, creating density and flexibility that makes up the bone matrix. The component that makes up your bone osteoblasts has a secret substance called osteoid. This substance is essentially collagen and the framework for our bones. Bone collagen extraction is similar to preparing bones for "Bone Broth" without the long-term requirement of boiling bones.

Bone collagen provides more nutrients during the extraction process than does other collagens. Benefits that can be achieved could relate to increased bone density.* This is an important issue today with both men and women as they may suffer bone density loss as they become older.



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