

『Marine Collagen Peptide (for Cosmetics) Powder, Solution』

 Food Cosmetic

Low Molecular Weight Natural Fish Collagen for Cosmetics



Expected Function

- ◎ Beautiful skin effect
- ◎ Protecting skin
- ◎ Improving skin tone and moisture

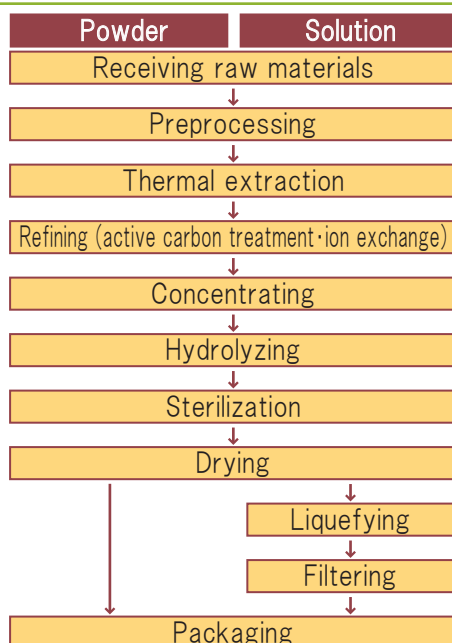
Uses

- ◎ Ingredient for cosmetics

Composition

Powder		Solution	
Collagen peptide	100%	Collagen peptide	30%
		1,2-pentanediol	5%
		Purified water	65%

Production Process



Salmon is very popular and eaten widely in the world. Collagen is extracted from the skin of natural salmon.

Because of the habit of swimming in the sea surface layer, salmon which is migratory fish in the cold current system has fairly low risk of heavy metals contamination.

We produce a collagen highly secure by limiting fish species to the salmon. Denaturation temperature of collagen in the salmon is low comparing with other raw materials of collagen out there. Most of the salmon are caught around Hokkaido, however salmon of Sanriku are used when salmon catches are small in Hokkaido.

Indication for Cosmetics

	Powder	Solution
Indicated Name	Hydrolyzed collagen	Hydrolyzed collagen Pentylene glycol Water
INCI Name	HYDROLYZED COLLAGEN	HYDROLYZED COLLAGEN PENTYLENE GLYCOL WATER

Quality Standard Composition

	Powder	Solution
Material	Salmon skin (Edible part)	Salmon skin (Edible part)
Property	White to light yellow powder with its light scent	Light yellow to brown liquid with its original scent
pH	4.6~7.0	4.0~9.5
Heat coagulation	None	None
Heavy metal	Less than 50ppm	Less than 25ppm
As	Less than 5ppm	Less than 2ppm
Ignition residue	Less than 12.0%	Less than 9.0%

Shipping

	Powder	Solution
Quantity	1kg, 10kg	
Storage term	1 year	
Storage conditions	Keep in cool and dry location.	Keep in fridge.

Company Information

Where you can find Hokkaido supplements and cosmetics.

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Hokkaido-Sanriku Salmon 『Marine Collagen Peptide (for Cosmetics) Powder, Solution』

■ Collagen from natural fish: Safe and secure food material

Collagen is made from a variety of sources. They are roughly divided into mammal and fish origin and to be distinguished cultured or natural products. Collagen on the market is ranging from high-quality to low quality materials. In Japanese market, about 60% of the collagen in circulation are derived from pig, about 35% are from fish, and the others are from chicken. Those collagen derived from mammals tend to be difficult to adapt to a human, because the denaturation temperature is relatively high. The denaturation temperature is low for collagen derived from fish, thus they are relatively easier to adopt to human.

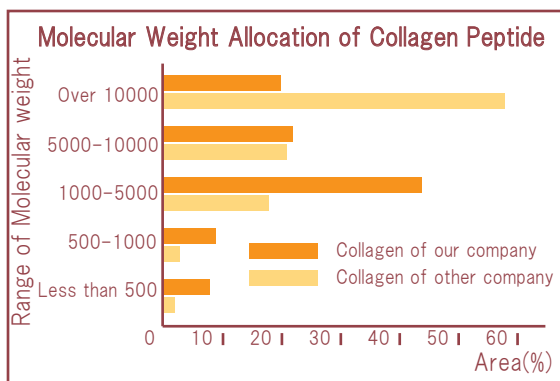
The collagen from fish origin is called Fish collagen or Scale collagen. Among the fish collagen, the most of them are made from scale of farm raised tilapia. Tilapia is a southern hemisphere fish which grown rapidly in short period of time, its very popular farming fish. It has been farmed in China, Southeast Asia and even in hot springs in Japan.

Tilapia is used worldwide as ingredient of fishburger and substitute for a sea bream. The farm raised tilapia could be affected by poor water quality due to density of aquaculture, administration of disinfectant and antibiotics and such. All the collagen derived from salmon here is extracted from natural salmon, so you can use it with confidence.

Origin	Cow	Pig	Fish	
Overview	Rarely used after BSE (mad cow disease)	Elements are close to human. Scent is not strong.	Denaturation temperature is low. Relatively easier to adopt to human	
Denaturation temp	39°C	39°C	8~30°C	
Parts used	Skin	Skin	Skin, Scale	
Environment	Farming	Farming	Farming	Natural
Circulation in Japan	Almost 0%	About 60%	About 35%	
Quality	Denaturation temperature is high. Relatively difficult to adopt to human.		Denaturation temperature is low. Relatively easier to adopt to human.	
Safety	Rarely used after BSE (mad cow disease)	Most of pigs eat livefeed (possibly contain gene modified crops) from overseas. Antibiotics are given as well.	Pesticides and antibiotics are given to fish. Water quality of culture pond could be the issue.	Natural salmon origin is the safest option. Sea pollution could be the issue though the risk is fairly low compare to the other materials.

■ Low molecular weight

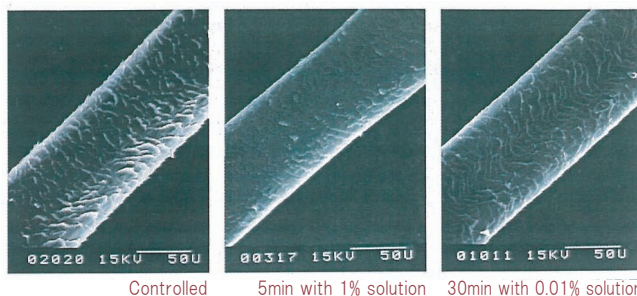
Proteins such as collagen is absorbed into the body well when it is broke down into low-molecular-weight by using enzyme. Collagen peptide of other company has 10,000 molecular weight. This molecular weight is relatively large and occupies about 60% of its elements. Compare to the other company' one, our raw material has 5,000 to 1,000 low molecular weight peptide and holds 40% of its elements.



■ Hair repairing effect

Badly damaged hair samples were soaked into Marine collagen peptide solution. Then observed washed and dried hair samples with an electron microscope. As a results of the test, we found that the collagen peptide solution repairs damaged hair.

Soaking Time (minutes)	Concentration of Peptide Solution (%)				
	10	5	1	0.1	0.01
5	○	◎	◎	◎	◎
30	○	○	○	◎	◎



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北国生活社

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