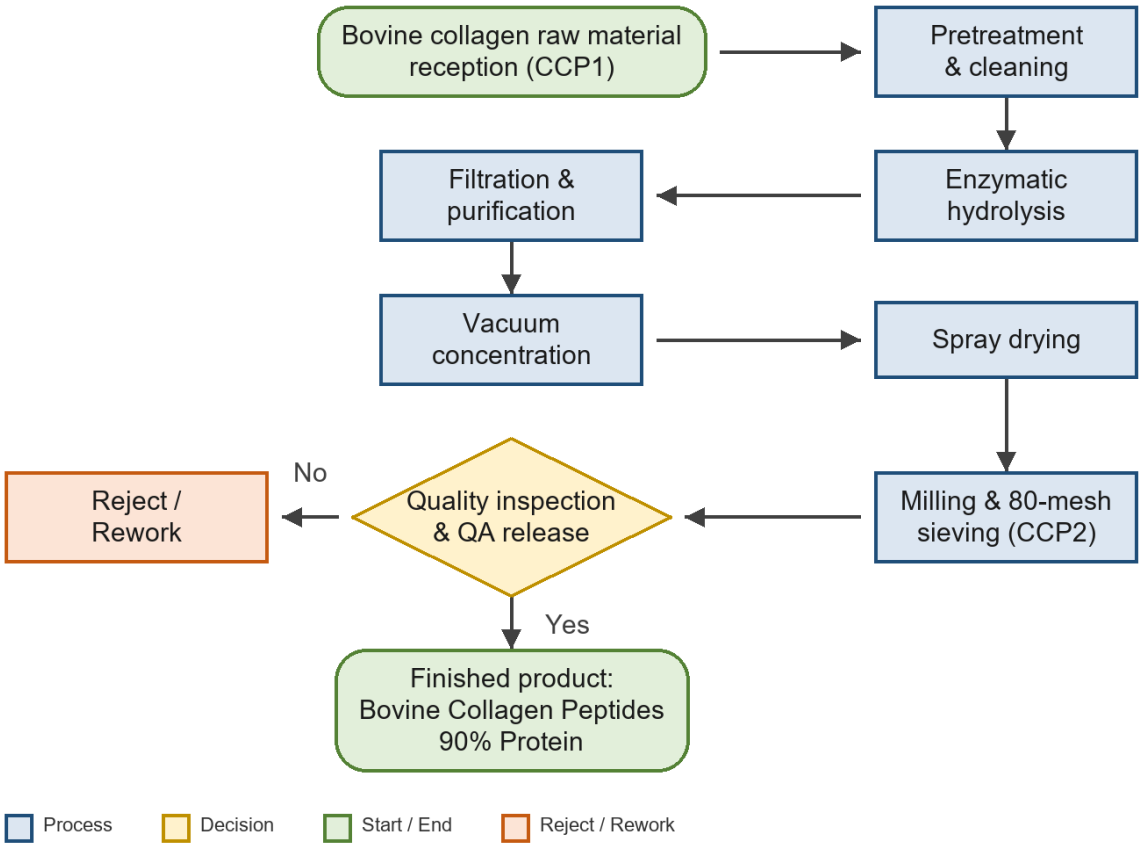
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PROCESS FLOW CHART

Bovine Collagen Peptides 90% Protein

Bovine Collagen Peptides 90% Protein is produced from bovine collagen by controlled enzymatic hydrolysis. The raw collagen is pretreated and cleaned, hydrolysed with food-grade proteases, filtered and purified, concentrated and spray dried, then milled and sieved before quality inspection and QA release, giving a white to pale yellow powder or granules of not less than 90.0% protein (Kjeldahl).



The process is operated under a HACCP-based food-safety plan and GMP; critical control points include raw-material acceptance (CCP1), the in-process checks marked on the chart, and the final quality inspection and QA release. Off-spec material is rejected or reworked.

Prepared by: Mia Yu Approved by: Charlie Wang Date: Nov. 20, 2026