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## **Bovine Spongiform Encephalopathy (Mad Cow Disease) & Bovine Gelatin**

The F.D.A. stated on March 17 that "...gelatin is not considered a prohibited cattle material if it is manufactured using the customary industry processes specified."

This process includes:

- 1) An alkali treatment that entails soaking hides at a pH of 12.5 for a period of 30-60 days or a treatment in sodium hydroxide at a pH of 14 for 4-6 days.
- 2) Hot water extractions in temperatures ranging from 55°C to 90°C.
- 3) Filtration at temperatures of approximately 55°C.
- 4) Deionization at approximately 55°C in an environment with a pH range as low as 2 and as high as 14.
- 5) A sterilization process that involves injecting steam directly into the gelatin to raise the temperature to 140°C (4 - seconds UHTST) and vacuum flash cooling to cool liquid as rapidly as it was heated.
- 6) A drying process in which moisture is removed from the gelatin in 6 to 8 temperature stages of 45°C to 65°C.

All materials used in the gelatin production process are from animals that have been inspected by veterinarians from the respective agricultural ministries ante and post mortem and were found free from disease and fit for human consumption.

Our suppliers provide us with this documentation, which is made available to the U.S.D.A. under the terms of our import agreement.

Considering that Custom Collagen adheres to customary industry processes and that gelatin is not considered a prohibited cattle material, we find it inconceivable that gelatin can be anything but a safe and healthful product.

We hope that this information will be of help to you.

Sincerely,

A handwritten signature in black ink that reads "Sheila Tenut". The signature is written in a cursive style and is positioned above a horizontal line.

Sheila Tenut  
Custom Collagen, Inc.