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## NUTRITIONAL DATA

### GELATIN – PORK

The composition of gelatin is approximately as follows:

Protein	87% minimum
Moisture	12% maximum
Ash (Mineral)	1% maximum
Carbohydrates	1% maximum
Trans Fatty Acid	None detected
Calorific Content	3.5 cal/g
Sodium Content	500 mg. max. per 100 grams of product
Potassium Content	100 mg. max. per 100 grams of product
Total Dietary Fiber	None detected

Typical Amino Acid ranges obtained by the complete hydrolysis of gelatin is as follows:

AMINO ACID	% BY WT	AMINO ACID	% BY WT
Alanine	8.6 - 10.7	Leucine	3.1 - 3.34
Arginine	8.3 - 9.1	Lysine	4.1 - 5.2
Aspartic Acid	6.2 - 6.7	Methionine	0.8 - 0.92
Cystine	0.1	Phenylalanine	2.1 - 2.56
Glutamic Acid	11.3 - 11.7	Proline	16.2 - 18.0
Glycine	26.4 - 30.5	Serine	2.9 - 4.13
Histidine	0.85 - 1.0	Threonine	2.2
Hydroxylysine	1.04	Tyrosine	0.44 - 0.91
Hydroxyproline	13.5	Valine	2.5 - 2.8
Isoleucine	1.36		

The information above is based on tests and information which we believe to be reliable. The values should not be used for label claims. Custom Collagen assumes no responsibility for results obtained or damages arising from the use of this data.