

MOVING FORWARD

Introducing native collagen peptides for superior health foods

Natural collagen peptides for healthier diets

Building on more than 85 years of collagen expertise, Viscofan has created COLLInstant® as a collagen peptide alternative of superior quality for protein-enriched diets.

The gentle processing of very pure, natural bovine collagen type I results in a remarkable absence of odor or taste in COLLInstant®.

As a clean-label product, our unbleached collagen hydrolysate contains no additives or preservatives, resulting in a light yellow powder that is allergen-free.

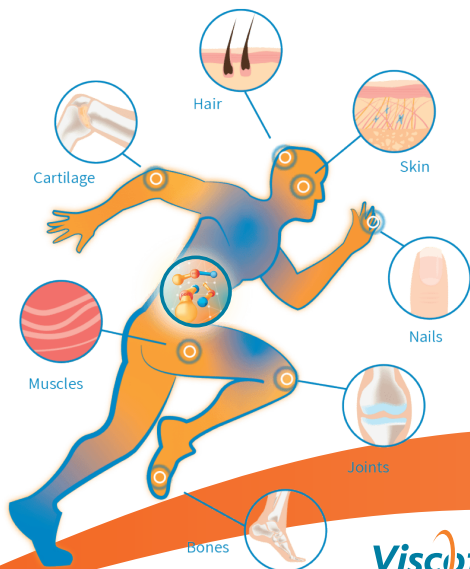
COLLInstant® – the natural collagen peptide alternative!

Optimal formula for better functional foods

As part of an active lifestyle, many consumers choose collagen-enriched diets to achieve healthy aging, support skin beauty or improve their mobility and fitness.

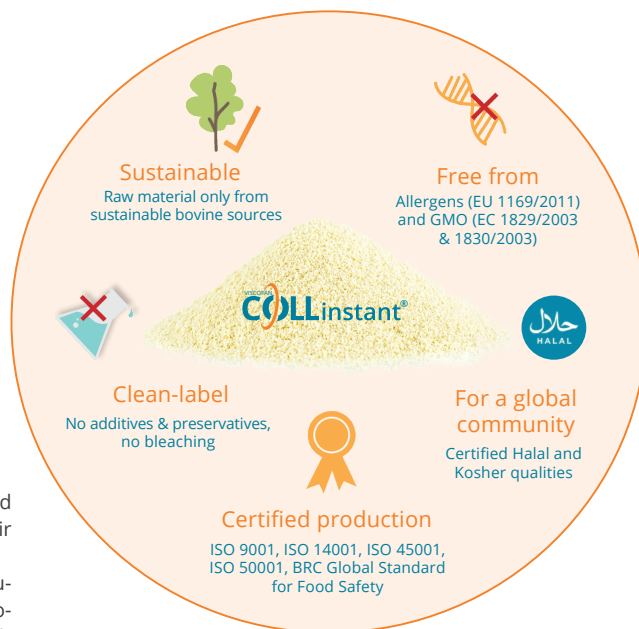
COLLInstant® is the optimal functional food for health-conscious consumers: Its hydrolyzed collagen type I peptides contain a unique composition and high amount of essential building blocks, such as the amino acids proline and glycine for healthy joints, bones and connective tissues.

In addition, the taste- and odor-free small peptides are easily digestible and provide an exceptional bioavailability.



*COLLInstant® –
the healthy choice for
nutraceuticals, nutraceuticals
& food supplements!*

Viscofan



Unique properties for easier food design

ISO-certified and compliant with European food regulations, our bovine collagen peptides are a safe and flexible base for the formulation of nutritional bars, beverages, capsules, powder drinks or other blends. The unique processing properties of COLLInstant® enable even technically challenging food design and provide the ultimate freedom for the manufacturing of health foods or nutraceuticals.

IDEAL FOR PROCESSING

- dust-free formula, free-flowing properties
- quickly soluble – even in cold water
- excellent dispensing & dosing
- for all taste- and texture-compositions
- value-adding high protein content (>92%)



Serving the world with premium quality

At Viscofan, we take pride in premium quality food manufacturing that is trusted for decades. Our in-house industrial production process of food grade collagen covers the entire workflow from processing of bovine skin splits to the ready-to-use collagen product. We only use safe BSE- and GMO-free raw material and apply a strict quality control management.

Around the globe, tastes differ and dietary needs vary. COLLInstant® contains only Halal/Kosher additives and no pork or alcohol components.

COLLInstant®Halal for Islamic markets is produced in a separate process starting with certified raw material. All production steps up to the ready-to-use powder are compliant with World Halal Food Council (WHFC) regulations and the final product is certified by an accredited WHFC representative.