

## Jellyfish Peptide

Cat. No. CAFP-029

Lot. No. (See product label)

### Introduction

#### Description

Jellyfish collagen peptide produced by enzymatic digestion is a highly efficient bio-extraction technology that extracts collagen from jellyfish and generates small molecule peptides through enzymatic digestion. This method ensures that the extracted collagen peptides are of high purity and activity, preserving the natural bioactive components of jellyfish. **Main Ingredients.** Small molecule peptide: The jellyfish collagen peptide produced by the enzymatic process has a small molecular weight and is easily absorbed. **Amino acids:** rich in glycine, proline, hydroxyproline and many other amino acids, which help the health of skin and joints. **Trace Elements:** Contains various beneficial trace elements, such as zinc, copper, etc., to enhance biological activity.

#### Applications

**Health Supplements:** Used as a dietary supplement to help improve skin and joint health and enhance overall fitness. **Food additives:** Used in functional foods to enhance their nutritional value and health functions. **Cosmetics:** Widely used in anti-aging, moisturizing and restorative skin care products. **Pharmaceuticals:** Used as an adjunctive therapeutic agent to promote wound healing and tissue repair.

### Product Information

#### Appearance

Off-white powder

#### Molecular Weight

<500 Da

### Usage and Packaging

#### Package

1kg, 5kg, 10kg aluminum foil vacuum bag

### Storage and Shipping Information

#### Storage

Store in a cool, ventilated and dry place, avoid direct sunlight.