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Allergen Statements

Pork Gelatin

The Pork Gelatin that we sell is a partially hydrolyzed purified extraction of collagen derived from the connective tissue of pigskin.

There are sulfites used in the manufacture of gelatin, however per the United States Pharmacopeia / National Formulary specifications, it contains less than 40ppm. Typically, gelatin derived from pigskin contains much less than 10ppm.

Pork Hydrolysate

The Pork Gelatin Hydrolysate that we sell is a hydrolyzed purified extraction of collagen derived from the connective tissue of pigskin.

There are sulfites used in the manufacture of gelatin, however per the United States Pharmacopeia / National Formulary specifications, it contains less than 40ppm. Typically, gelatin derived from pigskin contains much less than 10ppm.

Beef Gelatin

Beef Gelatin that we provide is a partially hydrolyzed purified extraction of collagen derived from the connective tissue of cowhides.

There are sulfites used in the manufacture of gelatin, however per the United States Pharmacopeia / National Formulary specifications, it contains less than 40ppm. Typically, gelatin derived from cowhides contains less than 20ppm.

Beef Hydrolysate

Beef Hydrolysate that we provide is a hydrolyzed purified extraction of collagen derived from the connective tissue of cowhides.

There are sulfites used in the manufacture of gelatin, however per the United States Pharmacopeia / National Formulary specifications, it contains less than 40ppm. Typically, gelatin derived from cowhides contains less than 20ppm.