

85 YEARS
of Experience
with Collagen



In a global supplier network, we offer COLLInstant® on industrial-scale for a broad variety of applications.

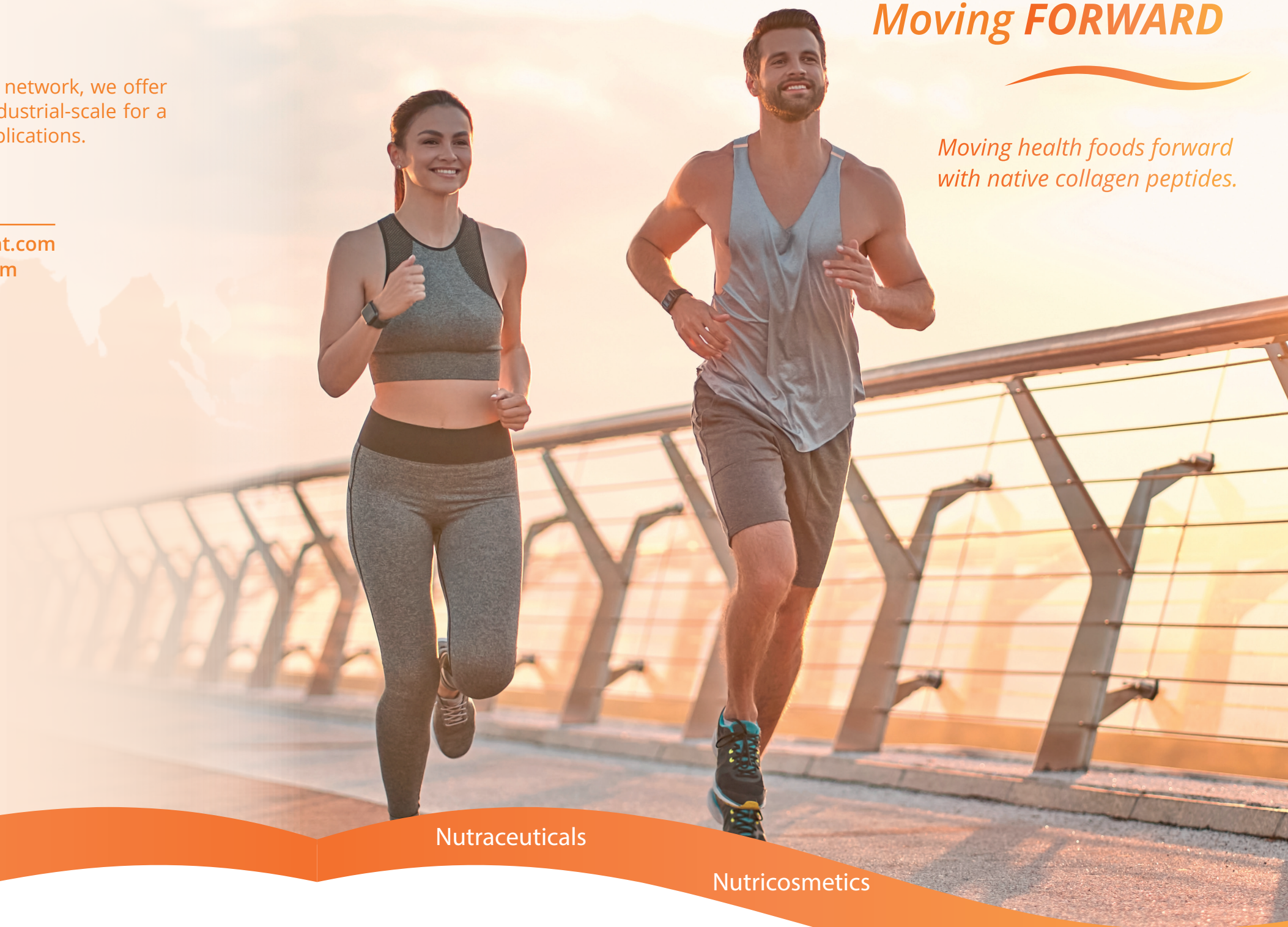
CONTACT US

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VISCOFAN
COLLInstant®
PREMIUM COLLAGEN HYDROLYSATE

*Moving **FORWARD***

*Moving health foods forward
with native collagen peptides.*



Nutraceuticals

Nutricosmetics

Food Supplements

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Viscofan

Request
a sample!

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Built on more than 85 years of collagen expertise, the world largest collagen manufacturer Viscofan has created COLLInstant® as an advanced collagen peptide alternative for high protein-enriched diets.

Viscofan

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

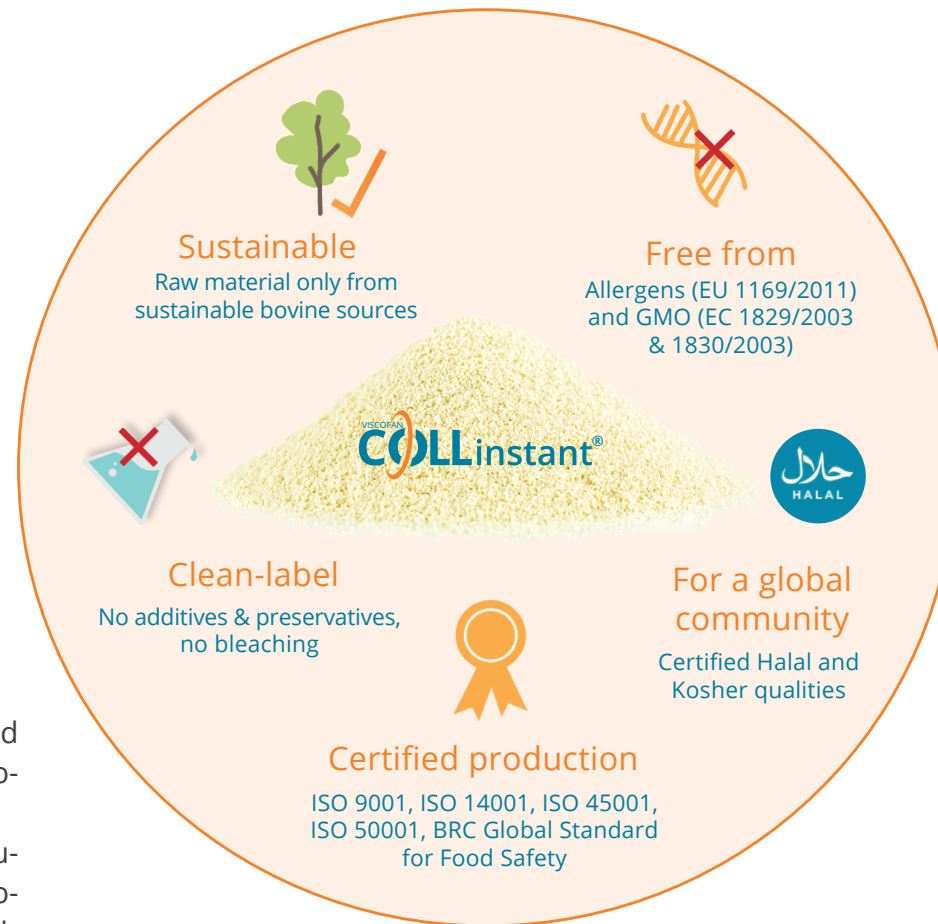
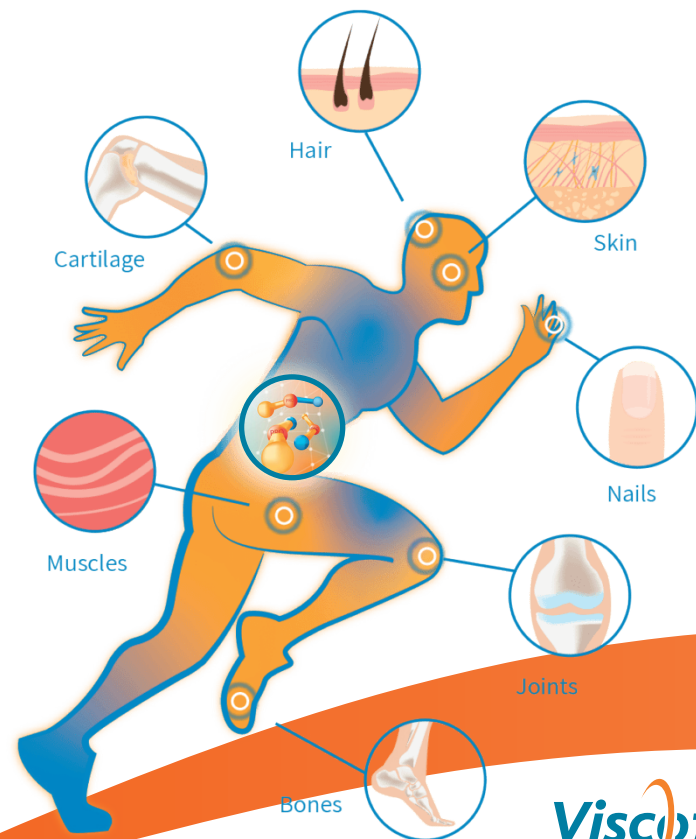
As part of an active lifestyle, many consumers choose collagen-enriched diets to achieve healthy aging, support skin beauty or improve their mobility and fitness.

COLLInstant® is the optimal functional food for health-conscious consumers: Its hydrolyzed collagen type I peptides contain a unique composition and high amount of es-

essential building blocks, such as the amino acid proline for healthy joints, bones and connective tissues.

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

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



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 nutricosmetics.

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.