

Collagen from Bovine

New Zealand

The unique characteristics of New Zealand free of BSE and other diseases makes it an ideal supplier of raw material for collagen products being used in food (casings, gelatine), cosmetics and pharmaceuticals.

Collagen for casings and gelatine

The collagen is used for edible sausage casings as well as for the production of gelatine going into a variety of foods

Collagen for cosmetic products

Bovine collagen is widely used in cosmetic surgery, as dermal fillers for treatment of wrinkles and skin aging.

Collagen for pharmaceutical products

Bovine collagen finds its way more and more into wound care, as a healing aid for burn patients for reconstruction of bone and a wide variety of dental, orthopaedic, and surgical purposes.

info@emag.ch

www.emag.ch