

# BDF Naturlagen®

## Wild-caught Marine Collagen Peptides



[www.bdfingredients.com](http://www.bdfingredients.com)







# What is BDF Naturlagen?

**BDF Naturlagen** is our new marine, hydrolyzed collagen powder that is made from the skins of wild, deep-sea ocean fish such as cod, haddock and pollock.

Hydrolyzed marine collagen consists of small peptides that have a low molecular weight. These small collagen peptides are made using enzymatic collagen hydrolysis. When administered orally, collagen peptides are easier to digest.



# Where does the fish come from?

At **BDF**, we do not own or operate any farms, but we understand the fundamental importance of good animal welfare practices and the link between animal health, animal welfare and food quality/safety.

**BDF Naturlagen** is produced from wild-caught ocean fish (cold water fish) and in no case from farm-raised fish. Raw material comes from sustainable fisheries from the North Atlantic Ocean and the West Pacific Ocean. **BDF Naturlagen is available with MSC Certification.**

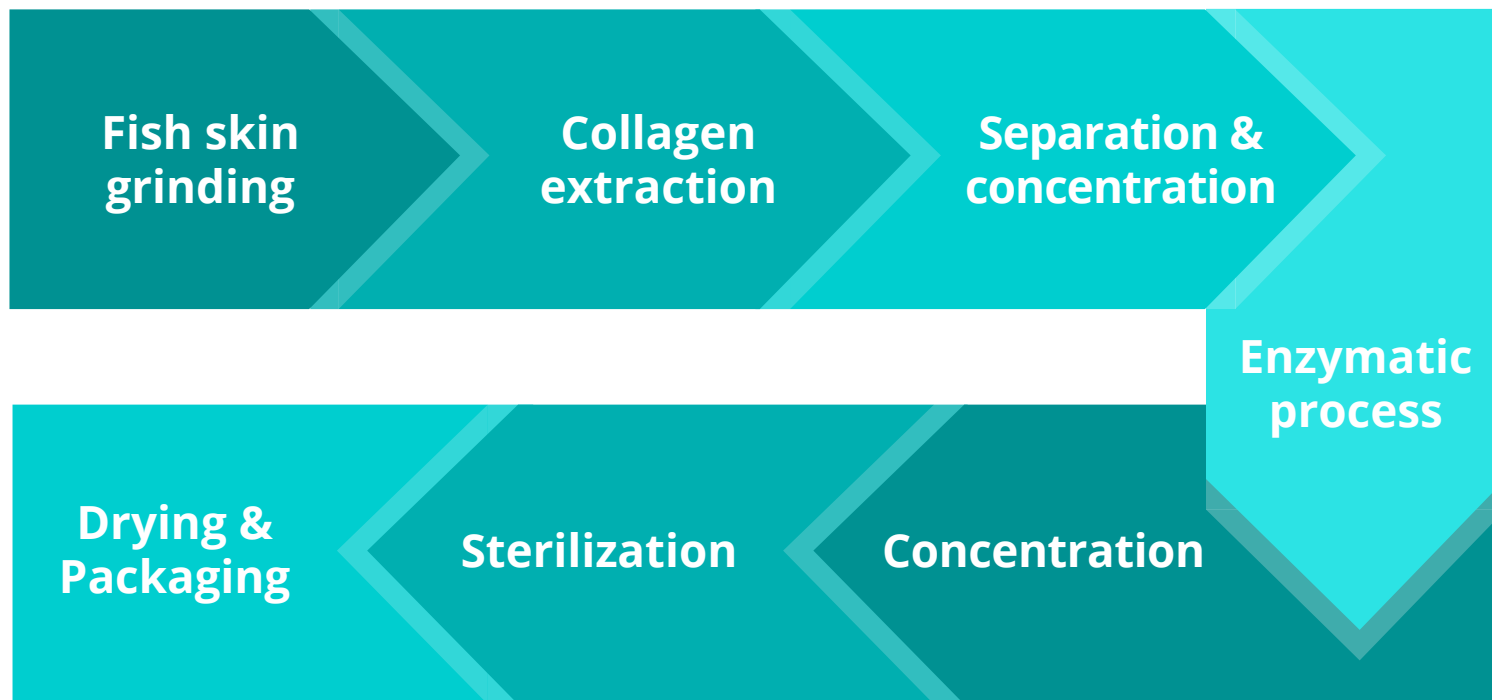


# How are fish collagen peptides produced?

We use natural processes to extract gelatin from the raw material. Gelatin contains native collagen and is further processed using an enzymatic collagen hydrolysis.

During the production process, enzymes hydrolyze the extracted collagen to small peptides (3 kDa) to facilitate the absorption, digestion and distribution of collagen peptides. These peptides are highly bioavailable and bioactive.

## Production process







# BDF Naturlagen Value Proposition

**BDF NATURLAGEN** is our new marine, hydrolyzed collagen powder that is made from the skins of wild-caught ocean fish such as cod, haddock and pollock.

- ✓ Wild-caught fish with no risk of exposure to antibiotics or hormones as occurs with farm-raised animals or fish.
- ✓ Produced 100% from wild fisheries.
- ✓ Produced in Europe with no risk of cross contamination with meat products.
- ✓ Compliant with EU and US food regulations.
- ✓ Available with MSC Certification.
- ✓ Available with Halal and Kosher certification.
- ✓ Wild-Caught Marine Collagen Peptides have a smaller carbon footprint than beef or other animal collagen peptides.
- ✓ Low Molecular Weight: ~3000 Da.
- ✓ Neutral taste and smell.





# Why Fish Collagen is better than Bovine or Porcine Collagen?

- ✓ Collagen derived from fish offers better bioavailability than collagen from bovine or porcine sources.
- ✓ Marine Collagen consist of low molecular weight peptides and it can be absorbed up to 1.5 times more efficiently in the body.
- ✓ Marine Collagen has better solubility as it dissolves readily in water.
- ✓ Marine Collagen is more suitable as Type I collagen is the most abundant in the human body and account for 80% of collagen in the skin.
- ✓ The production of Wild-Caught Marine Collagen Peptides has a smaller carbon footprint than bovine or porcine collagen peptides.



# What are the benefits of BDF Naturlagen?



## HEALTH

Numerous studies have shown that a daily intake of 5gr. of collagen peptides helps to accelerate muscle function recovery and attenuate muscle soreness following strenuous physical exercise, while also leading to a significant reduction in activity-related knee joint pain in young, physically-active individuals.

Just in case you need more reasons, other studies confirm the pain-alleviating and anti-inflammatory effects of collagen peptides. Collagen peptides also increase fat-free mass (FFM) and strength in sarcopenic and active men.



# What are the benefits of BDF Naturlagen?



## SPORTS

The most important benefits of collagen peptides in sport include:

The promotion of lean muscle growth, as well as strength and mass.

Aiding the formation of healthy joints and strong bones.

Accelerating recovery after intense exercise.

Improving athletic performance and helping the prevention of soft tissue injuries.



# What are the benefits of BDF Naturlagen?



## BEAUTY

### **Is it useful for Topic Application?**

Codfish collagen has been shown to provide excellent moisturizing effects through water absorption, preventing skin dehydration and without signs of skin irritation.

### **What about Oral consumption?**

The consumption of collagen peptides improves the health of skin cells by increasing collagen production and by inhibiting those enzymes that break down skin collagen. These effects improve suppleness and elasticity in the skin, leading to diminished surface



# BDF Naturlagen Applications

**BDF NATURLAGEN** can be easily incorporated into products for human consumption and pets. Applications examples include:

## FOOD SUPPLEMENTS

Nutritional supplements

Tablets  
Capsules  
Soluble  
powders

## FOOD INGREDIENTS

Functional foods

Soups  
Smoothies  
Yogurts  
Juices  
Sweets

## COSMETICS

Facial, body and hair applications

Face products  
Lotions  
Creams & gels  
Shampoos  
& conditioners





# Values to Preserve your Health and our Planet

**BDF NATURLAGEN** is our new marine, hydrolyzed collagen powder that is made from the skins of wild-caught ocean fish such as cod, haddock and pollock.

- ✓ **No doubt that Fish Collagen is better for the environment**  
Premium quality protein.
- ✓ **Don't forget about Circular Economy**  
Raw material sources are by-products from the fish industry.
- ✓ **Sustainability is essential!**  
Deep-sea cold water, wild-caught fish sustainable fishing stocks.
- ✓ **Science is a must**  
Nutritional science and research drive our product development.
- ✓ **Renewable Energy Sources**  
Towards a zero-emission collagen peptide production.
- ✓ **Low Carbon Footprint is better for us and for the planet**  
Wild fish is a low carbon footprint food.



# BDF Naturlagen – Marine Collagen Peptides

- ✓ Wild-caught Marine Collagen Peptides.
- ✓ Produced 100% from wild fisheries.
- ✓ MSC Certification Available.
- ✓ Low carbon footprint. Better for your health and our planet.





## About BDF INGREDIENTS

**BDF NATURAL INGREDIENTS** research, manufactures and commercializes innovative ingredients and additives and blends used in the food industry.

## About BDF BIOTECH

**BDF BIOTECH** investigates, develops, and manufactures premium bioactive natural ingredient formulations for the nutrition and cosmetics industry.

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**More than 20 years of experience providing solutions to our partners. Biotechnology is our greatest strength, making possible our customer's projects in our state of art laboratories.**



## **BDF Natural Ingredients SL**

### **BDF HEADQUARTERS**

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## **BDF Biotech SL**

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