

Product Specification

(Food ingredient)

Revised date : December 23, 2025

Product name : Marine Proteoglycan™

Product code : MPG

Quality specification

【Test items】	【Specification】	【Method】
1. Properties(appearance, smell)	White to pale yellowish white powder, slightly peculiar smell	Visual and sensory test
2. Estimated purity of proteoglycan	30.0% or more	Calculation by glucuronic acid contents
3. Loss on drying	8.0% or less	Dry weight method
4. Heavy metals(Pb)	20 ppm or less	Japanese Standards of Food Additives
5. Arsenic(As)	2 ppm or less	Japanese Standards of Food Additives
6. Viable bacteria count	3,000 pcs / g or less	Standard agar culture medium method
7. Number of fungi	100 pcs / g or less	Potato dextrose agar culture medium method
8. E. coli group	Negative	BGLB culture medium method
9. Powder particle size	80 mesh pass	Sieve analysis test

Quality control

1. Place of manufacture	Japan
2. Food labeling	(Example)Proteoglycan contained salmon nasal cartilage dry powder
3. Production method	Batch production system
4. Method of displaying lot number	(Example)AA250101 AA2 : Product identification code 5 : Year of manufacturing, the last digit of A.D. 01 : Month of manufacturing 01 : Serial number from the beginning of the year
5. Examination frequency	Each production lot
6. Measure for prevention of foreign body mixture	Sieving, Magnet
7. Measure for prevention of microbe	Sterilization, Microorganism test
8. Quality warranty period	3 years after production(Only unopened)
9. Handling and Storage method	See Safety Data Sheet

Packaging specification

1. Net	1kg
2. Packaging	Aluminum bag (Inner : Polyethylene bag)

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