

Beef Bone Broth Powder

CollaBroth™ BB

Dried beef bone broth protein powder for soups, savory foods and nutrition formulations.

Source	Cattle bones and hides
Physical form	Off-white to light yellow powder

Product Information

Beef Bone Broth Powder is produced from cattle bones and hides and supplied as off-white to light yellow powder. The material is intended for ingredient incorporation into suitable broth, savory food and nutrition formulations.

The specification lists protein, moisture, pH and microbiological parameters. Nutritional information is expressed per 100 g of powder. Keep the product sealed and protect it from moisture during storage and transfer.

Product series: CollaBroth™ BB Clear Low-Fat · CollaBroth™ BB Classic

Specifications

Parameter	Specification
Protein	≥90%
Moisture	≥8%
pH	5.5–7.0
Total bacterial count	≤1,000 CFU/g
Mold	≤10 CFU/g
Yeast	≤10 CFU/g
Escherichia coli	Not detected
Salmonella	Not detected
Energy from protein (per 100 g)	362 kcal
Energy from fat (per 100 g)	0 kcal
Total energy (per 100 g)	362 kcal
Protein (per 100 g)	98 g
Moisture-free content (per 100 g)	96 g
Moisture (per 100 g)	6.5 g
Dietary fiber (per 100 g)	0 g
Cholesterol (per 100 g)	0 mg

Typical values. The COA of each batch prevails.

Nutritional values per 100 g, as listed in the product specification.

Product Series

CollaBroth™ BB Clear Low-Fat	Beef bone broth series for clear, low-fat formulation selection.;
CollaBroth™ BB Classic	Classic beef bone broth series for savory and nutrition formulations.;

Typical Properties & Commercial Information

HS code	3504.00
MOQ	500 kg
Packing	20 kg/bag
Lead time	Approximately 14 days
Free sample	500 g
Incoterms	FOB / CFR / CIF
Supply	5,000 MT/year

Free sample: up to 500 g. Courier cost payable or use your courier account.

Applications

Soups and savory foods: Beef Bone Broth Powder can be evaluated in soup bases, broth powders, seasoning systems and savory foods.

Nutrition formulations: Purchasing teams can source beef bone broth powder for suitable nutrition blends and protein-containing products.

Prepared food manufacturing: Food manufacturers can evaluate beef broth powder as part of a suitable prepared food recipe.

Packaging & Storage

Packaging	20 kg/bag
Storage	Store sealed in a cool, dry place, away from direct sunlight and moisture.
Shelf life	2 years in unopened original packaging.

Certifications & Documents

ISO 9001 · ISO 22000 · HACCP · KOSHER · FSSC 22000 · GMP · HALAL

Batch COA, technical data sheet and available safety documentation.

Company Contact

Supplier: Hainan Zhongxin Chemical Co., Ltd. (ZXCHEM)	Telephone: +86-21-54265599
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The agreed purchase specification and the COA of each batch govern supply.