

Next Generation Low-Molecular Collagen

Post-Collagen[®]

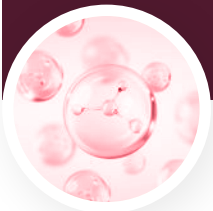
The Dynamic Duo of Collagen and Postbiotics



Low-molecular weight collagen produced via fermentation with
supernatant of *Lactiseibacillus rhamnosus* IDCC 3201



Fish Collagen + Supernatant of *Lactiseibacillus rhamnosus* IDCC 3201



Why Post-Collagen®

01 Non-hydrolyzed, Natural Fermentation Technology

02 Increase in Low-Molecular Collagen Peptides

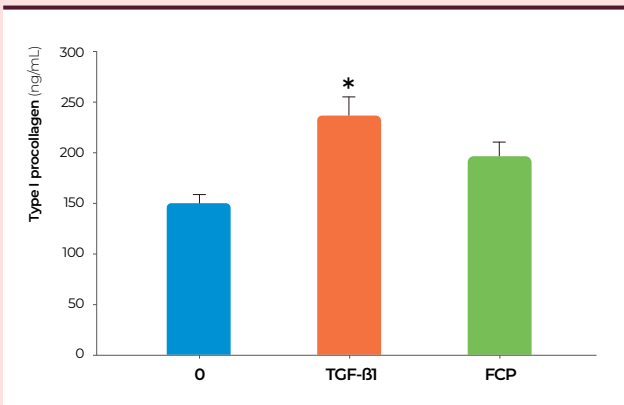
	< 500 Da	500-1,000 Da	>1,000	Total
Non-fermented raw collagen	11.68 wt%	22.24 wt%	66.08 wt%	100
Fermented raw collagen	47.53 wt%	20.70 wt%	31.77 wt%	100

03 Increase in 50 Metabolites in Fermented Collagen

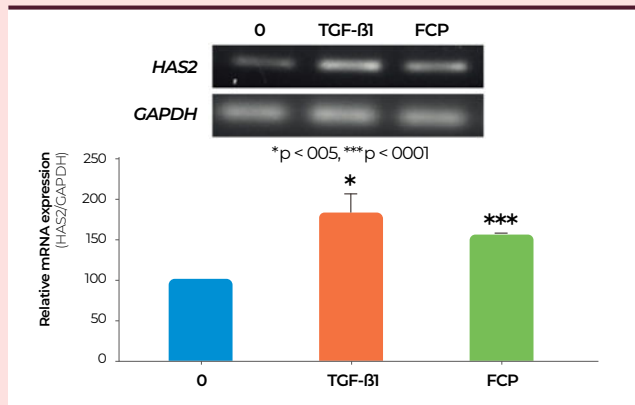
- | | | | |
|------------------|------------------|------------------|-------------------|
| 1. Isoleucine | 5. Inositol | 9. Glutamic Acid | 13. Proline |
| 2. Mannitol | 6. Malic Acid | 10. Lactic Acid | 14. Valine |
| 3. Glycine | 7. L-Alanine | 11. Serine | 15. Succinic Acid |
| 4. Glycolic acid | 8. Aspartic Acid | 12. Threonine | And More.. |

04 Upregulation of Genes Associated with Collagen Synthesis

Synthesis of Type 1 Procollagen



Expression of HAS2 Gene



- ※ Type Procollagen is precursor molecule to Type 1 Collagen
- ※ TGF-β1 stimulates the synthesis of Type 1 Collagen.

- ※ HAS2 stimulates the synthesis of hyaluronic acid.

05 Anti-microbial Activity Against 4 Gastroenteritis-Causing Pathogens

- A** Salmonella Typhimurium
- B** Staphylococcus aureus
- C** Enterobacterium faecalis
- D** Bacillus cereus

※ Ref : Low-molecular-weight collagens (Post Collagen®) produced via fermentation with supernatant of *Lactacaseibacillus rhamnosus* IDCC 3201 and their biological activities – Food Supplements and Biomaterials for Health, 2023

Quality Assured Ingredients



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