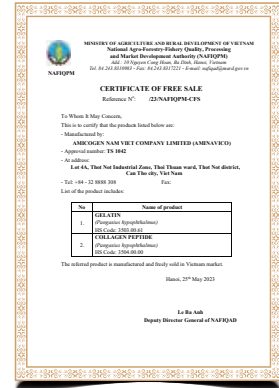


Unlike most products on the market today produced from animal skins (cowhide, pork skin, etc.) Aminavico is a manufacturer of collagen peptide and gelatin from pangasius skin. 100% of the raw materials meet the freshness and pass the rigorous inspection process to produce high quality collagen peptide and gelatin products.



QUALITY CERTIFICATE



AMINAVICO PARTNERS



NAVICO
NAM VIET CORPORATION

AMICOGEN



“Navico's new direction of manufacturing and processing Aminavico collagen peptides and gelatin according to new technology is completely in line with the Government's scientific and technological development orientation, contributing to improving the quality of life of people and economic growth.”

-According to Bao Dau Tu-

“Aminavico - The project to extract collagen peptides and gelatin from pangasius skin has a large-scale closed production system. This is also a strategic project in Navico's plan to transform its structure to value-added products with high technical content.”

-According to Vietnam Finance-



AMINAVICO

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ABOUT AMINAVICO

AMINAVICO is a joint venture company between NAM VIET GROUP (NAVICO) and AMICOGEN GROUP (KOREA) with the main products of collagen peptide and gelatin from pangasius skin applied Korean production technology to successfully research and develop this product.

With the desire to bring health values to everyone, Aminavico products are certified for Food Safety from NAFIQPM (National Agro-Forestry-Fishery Quality, Processing and Market Development Authority), the factory's production process operates in compliance with international standards.



WHY SHOULD YOU CHOOSE AMINAVICO?



FACTORY SIZE

The factory was built in the first phase with a total investment of nearly 6 million USD. The project covers an area of more than 11,034 square meters in Thot Not Industrial Zone, Can Tho with a capacity of 780 tons of finished collagen peptide and gelatin products per year.



PRODUCTION TECHNOLOGY

The factory is equipped with modern production equipment according to the technology of Amicogen Group (Korea) with stock code 092040, IPO on KOSDAQ since September 2013.



SOURCES OF RAW MATERIALS

Raw materials supplied directly from Nam Viet Group achieve international quality certifications (HACCP, BAP, HALAL, etc.) always ensure full stability and continuity to bring the highest efficiency in the production process.

SPECIFICATION AMINAVICO PRODUCTS

Aminavico's collagen peptide and gelatin products are highly soluble and 100% natural, contain no coloring and flavorings, no additives and preservatives. This product also contains no sugar and fat.



SPECIFICATION OF COLLAGEN PEPTIDE

Sensory Evaluation	
Test	Specification
Color	White to light yellow powder
Odor	No odor or very slightly characteristic odor
Appearance	Powder form, no lumps, no impurities visible to the eye

Physico-chemical Standard		
Test	Specification	Test Method
Transparency of 6.67% solution	>70% at T450nm	GMIA
	>85% at T620nm	GMIA
pH value of 6.67% solution	5.5-7.5	GMIA
Moisture content	≤ 10%	GMIA
Residue on ignition	≤ 2%	GMIA
Lead (Pb) content	≤ 1.5 ppm	AOAC
Arsenic content	≤ 1 ppm	AOAC
Total protein	≥ 90%	AOAC

Microbiological standard		
Test	Specification	Test Method
Total Plate Count	≤ 1000 cfu/g	USP
Coliforms	Not detected/10g	ISO 4831:2006
Escherichia Coli	Not detected/10g	USP
Salmonella	Not detected/25g	USP



SPECIFICATION OF GELATIN

Sensory Evaluation	
Test	Specification
Color	White to light yellow powder
Odor	No odor or very slightly characteristic odor
Appearance	Rough powder, no lumps, no impurities visible to the eye

Physico-chemical Standard		
Test	Specification	Test Method
Transparency (6.67% solution)	>70% at T450nm	GMIA
	>85% at T620nm	GMIA
pH value of 1% solution	5.0 - 8.0	USP
Gel strength (bloom)	≥ 180 g	GMIA
Viscosity (6.67%, 60°C)	≥ 2.5 mPa.s	GMIA
Moisture content	≤ 12%	GMIA
Residue on ignition	≤ 2%	GMIA
Lead (Pb) content	≤ 1.5 ppm	AOAC
Arsenic content	≤ 1 ppm	AOAC
Total protein	≥ 85%	AOAC

Microbiological standard		
Test	Specification	Test Method
Total Plate Count	≤ 1000 cfu/g	USP
Coliforms	Not detected/10g	ISO 4831:2006
Escherichia Coli	Not detected/10g	USP
Total yeast and mould	≤ 100 cfu/g	USP
Salmonella	Not detected/25g	USP

PRODUCT PACKING

Aminavico products are carefully packaged according to a specific step-by-step process and pass metal detection before warehousing, ensuring quality when delivered to customers.

The product is packed into 10 kilograms or 20 kilograms cartons and jumbo bags. In addition, Aminavico also packs products according to customer requirements.



THE PROCESS OF CREATING AMINAVICO COLLAGEN PEPTIDE & GELATIN PRODUCTS

