

Product Specifications

Bovine Colostrum



Product: Bovine Colostrum – Powder

Shelf Life: 24 month after production

Place of origin: The Netherlands

Description: Colostrum Powder is a freeze dried or spray dried, skimmed, pasteurized, nano-filtered powder that contains a high level of free Amino Acids and Immunoglobulins.

Product Characteristics

Characteristic	Description
Appearance	Yellow or yellowish powder
Free from inhibitory additives	Yes
Fat content	Low
Vitamins and minerals	High
Immunoglobulins	High
Product origin	Bovine
Pasteurized	Yes
Contains dairy protein & lactose	Yes

Composition

Component	Percentage (%)	Test Assay Reference
Protein	72.6	Kjeldahl Protein Assay
Water	2.9	Loss on drying
Lactose	16	Lactose standard Assay
Fat	0.9	Standard lipid Assay
Ash	5.4	Burning Assay
Immunoglobulins	15-20-30%	HPLC reference

Typical Amino Acid Profile (mg/g)*



Amino Acid	Value Range	Amino Acid	Value Range
Alanine	8.0 – 9.0	Arginine	7.0 – 8.0
Asparagine acid	3.0 – 4.0	β-Alanine	0.2 – 0.5
β-Aminoisobutter acid	1.2 – 1.5	Citrulline	1.2 – 1.6
Cystine	0.2 – 0.4	Glutamine	9.0 – 10.0
Glutamic acid	40 – 55	Glycine	6.0 – 7.0
Histidine	1.5 – 2.5	Isoleucine	6.0 – 7.0
Leucine	12 – 13	Lysine	10 – 11
Methionine	1.2 – 1.8	Ornithine	0.6 – 1.1
Phenylalanine	6.5 – 7.0	Phosphor ethanolamine	30 – 35
Phosphoserine	10 – 15	Proline	7 – 12
Serine	5 – 8	Taurine	120 – 240
Threonine	3.5 – 5.0	Tryptophan	8 – 12
Tyrosine	3.5 – 5.5	Valine	12 – 16

Typical Vitamin Profile (µg/100g)*

Vitamin	Value Range
Vitamin A	490
Thiamin (Vit. B1)	90
Riboflavin (Vit. B2)	455
Pyridoxine (Vit. B6)	40
Cobalamin	0.5
Folic acid	60 – 70
Vitamin C	3100 – 3300
Cholecalciferol (D3)	3.1 – 3.5
Tocopherol (Vit. E)	292
Ubiquinone (Q10)	50 – 80

Typical Mineral Profile (mg/g)*

Mineral	Value	Mineral	Value
Sodium	1.1	Potassium	2.8
Calcium	5.5	Magnesium	0.73
Iron	0.005	Copper	0.0003
Zinc	0.038	Chromium	0.0002
Phosphoric acid	4.4	Chlorine	17.97
Selenium	0.00004		

Physical/Chemical Analysis



Property	Value Range
pH	5.0 – 6.5
Color	White – yellow – creamy
Bulk Density	0.35 – 0.9
Flavor	Milky, typical

Heavy Metal Analysis**

Component	Result
Mercury	Not detected
Cadmium	Not detected
Total Arsenic	Not detected
Lead	Not detected
Pesticides	Not detected
DDT and Isomers	Not detected

Microbiology Analysis

Component	Value	Status
Yeasts and molds	<1.0 x 10 ² cfu/g	OK
E-Coli	<1.0 x 10 cfu/g	OK
Coliforms	<1.0 x 10 cfu/g	OK
Staphylococcus aureus	<1.0 x 10 cfu/g	OK
Salmonella	Negative / 25g	OK
Enterobacteriaceae	<1.0 x 10 cfu/g	OK
Listeria	Negative / 25g	OK

Packaging: Multi-layer plastic bag in export carton.

Shelf Life: Minimum 24 months if properly stored (dry/cool/absence of light and air)

For availability, best price, and delivery time, please send us your inquiry to info@biotaris.com



The Netherlands is well known as a dairy country. There is a great deal of confidence in dairy products produced in the Netherlands, with good reason. The basis for this is the soil and climate conditions in our country, which are ideal for dairy farming. Our many years of experience have enabled us to develop unique tailor-made products for the Health and Food sector.

Our farmers combine the traditional care and dedication to their animals with the most advanced farm management processes in the world. The farmers monitor the entire process through means of a certified quality management system in order to guarantee healthy and satisfied animals and, naturally, high-quality dairy products.

The use of hormones and antibiotics is strictly regulated and controlled via the quality system controlled by the government.

Our farmers are not allowed to use hormones unless this is required by medical condition or desirable by the breeding schedule of the goats and cows on the farm. Only the veterinarian practice, which is linked to the farm, can supply medicines.

Antibiotics can only be used in a curative way, not in a preventive way. Each farm has a farm-specific treatment protocol in which first choice antibiotics will be used if possible. Only the veterinarian is allowed to treat the animals with specific medicines. The milk of the goat or cow is not being used during treatment with antibiotics, even until a couple of days after the treatment period. This is to ensure that there are no antibiotic residues in milk or colostrum that is delivered to the factory processor.

The farmer will also make sure that there will not be antibiotics in the milk. Delivering the milk is their most important income and if antibiotics are found, the farmers will not get paid.

Our products not only meet present-day quality and food safety standards but also the needs of our customers. Biotaris provides you with the service you need and deserve. There are many applications for our colostrum and dairy products. Our customers come from different sectors such as Food Factories, Health Supplements, Sport Nutrition, Baby Food and Cosmetics.

We are able to assist you in many cases to develop your own product with our Private & White Label service.