

BOVINE COLOSTRUM POWDER

Bag 10 Kg







DESCRIPTION



The ECI powder of bovine colostrum is colostrum of first milking collected from European farms (free of Brucellosis, Tuberculosis, Leucosis).

This product is 100% natural. Rich in maternal antibodies, it has a highly nutritious and healthy value.

ECI pays special care to the entire production process in order to ensure preservation of the biological activity of its products.

ANALYTICAL CONTENTS		
PROTEIN	70 %	
FAT	3 %	
LACTOSE	12 %	
DRY MATTER	94% ± 2 %	
ENERGY VALUE (KCAL/100G)	350 Kcal	
SPECIFIC CHARACTERISTICS		
IMMUNOGLOBULIN (Ig)	≥ 30 %	

Possibility of certified **IBR free** products (no antibodies against BHV1 virus)

WITH A +

Possibility
IBR free

Minimum
30 %
immunoquality

globulin



PROPERTIES



Our first milking colostrum is skimmed and freeze dried or spray dried granulated.

COMPOSITION	GUARANTEE	CHECKING PERIOD
PHYSICAL PROPERTIES		
Appearance	Ivory colour powder	Each batch
Odor	Characteristic of a dairy product	Each batch
CHEMICALS PROPERTIES		
Dry matter	94% <u>+</u> 2%	On statistical basis
Proteins Total	70%	Once a year
Lactose	12%	Once a year
Fat	3%	Once a year
Pesticides, Antibiotics, Heavy metals	Below MRL	Once a year
ACTIVE INGREDIENTS		
Immunoglobulins	≥ 30% lg	Each batch
BIOLOGICAL PROPERTIES		
Total Plate Count	<100.000 CFU/g	Each batch
Coliforms	<100 CFU/g	Each batch
Listeria monocytogenes	Absent/25g	Each batch
Enterobacteriaceae	<300 CFU/g	Each batch
Staphylocoques Coagulase +	Absent/100mg	Each batch
Salmonella	Absent/25g	Each batch
Clostridium perfringens	<1000 CFU/g	Each batch
Yeast & Molds	<10.000 CFU/g	Each batch

All microbiological analysis is controlled by external accredited laboratory.

PACKAGING:

10kg bags

PRESERVING:

30 months Store in a dry place away from light at room temperature

CERTIFICATION/QUALITY INSURANCE









CONTACT

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