



**Athos Collagen Pvt. Ltd.**

**Corporate Office :**

319, Blu Eminence, Opp. Sangini Gardenia, Jahangirpura-Dandi Road,  
Surat-395005, Gujarat, INDIA.


**Factory Address :**

Plot No. B-19, Gujarat Agro Infrastructure Mega Food Park, Shah & Vasravi,  
Mangrol, Surat, Gujarat-394410, INDIA

**For Inquiry :**

[sales@athoscollagen.com](mailto:sales@athoscollagen.com) (Business)

[info@athoscollagen.com](mailto:info@athoscollagen.com) (General)

**Contact No.:** +91 93273 73417 



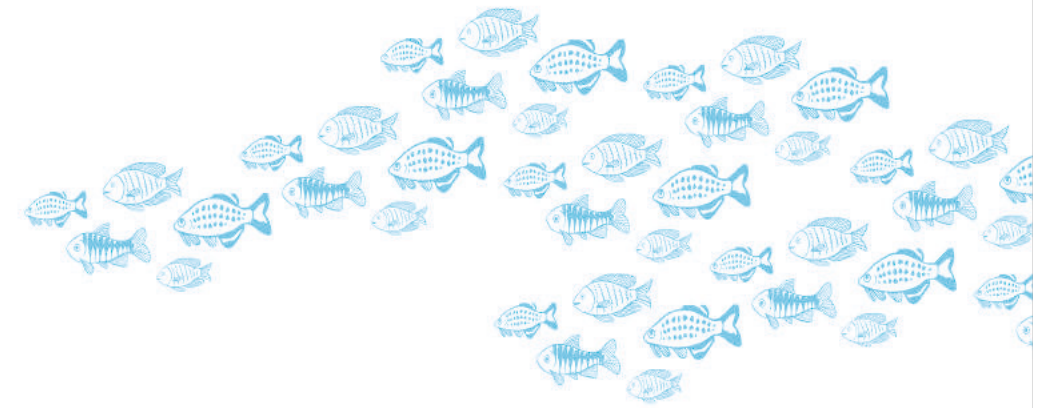
Promoted By



Scan QR To Visit Us :



MANUFACTURER OF FISH COLLAGEN PEPTIDE & FISH GELATIN



## Athos Foundation

- Athos group comprises of Athos Chemicals & Athos Collagen Pvt. Ltd. founded in 2010 and it deals in Pharmaceutical and food grade raw material. Athos Collagen has set up its manufacturing facility for pure Fish Collagen Peptide and Fish Gelatin in 2019 and Athos Collagen became Pvt. Ltd. in 2022.
- Athos Collagen Pvt. Ltd. committed to the highest quality standards, confirming to most acceptable international standards. The factory based at a eco friendly environment, which is blessed with nature greenery around and non polluted & fresh air.
- In this direction Athos Collagen Pvt. Ltd. has been very particular to set up a very high quality standards by GMP and strict monitoring of the world standards.
- Athos Group management and staff reiterates our commitment to our customers for providing the safest Fish Collagen Peptide, Fish Gelatin, Pharmaceutical and Food Grade raw material.

## About Us

- Athos Collagen Pvt. Ltd. is a one of the fastest growing company in India are engaged in manufacturing and exporting quality assured Fish Collagen Peptide & Fish Gelatin by continually developing new ways to make the best quality. We have started our business with experience and better services. This catalysed our growth in the domestic and global market. Our experience of many years qualified us in pharmaceutical segment.
- Now we are actively involved in exporting Fish Collagen Peptide & Fish Gelatin to various parts of the world like, USA, Europe, UK, Canada, South Korea, Israel, Singapore, Japan CIS countries, Thailand, Malaysia, and many other countries. We are also covering very good B2B Indian & global market. Athos Collagen marketing footprint is entrenched across developing markets in multiple countries. Similarly, the group expects to augment its export footprint significantly in width and depth in the future.
- Since our foundation is laid, we are committed towards offering premium quality Fish Collagen Peptide & Fish Gelatin to all our clients. Fish Collagen Peptide & Fish Gelatin produced under the guidance of experts, in compliance with the established norms of the industry. While producing Fish Collagen Peptide & Fish Gelatin with advance machinery and quality-assured material that are procured from the authentic vendors of the world market. A team of experienced professionals keep a vigil on various stages of production, so as to maintain quality standard. After production our quality controllers examine them on variegated parameters of quality.
- Customer satisfaction is our prime motto; as is our commitment to exacting quality control, unique products, unique processes and environmental responsibility. Customer can be confident with Athos Collagen will provide better quality and technical service customized to your unique application.

## Vision

- 👁 Our goal is to become Pioneer in the World, in the field of manufacturing and exporting very high quality Fish Collagen Peptide & Fish Gelatin.

## Mission

- 🚀 To be a renowned partner of global healthcare industry for exporting benchmark quality Fish Collagen Peptide and Fish Gelatin complying with stringent quality and regulatory requirements.





## Our Facilities

- Athos Collagen Pvt. Ltd. is located at Plot No. B-19, Gujarat Agro Infrastructure Mega Food Park, Village Shah & Vasravi, Tal Mangrol, Dis. Surat, Gujarat-394410, INDIA which is promoted by Ministry of Food Processing Industries (MOFPI), Government of India.
- Our automated plant is operated under fully hygienic condition followed by GLP, SSOP, 5S. Athos Collagen is certified by USFDA, EU approved by EIC, OU KOSHER, HALAL, SGS FSSC22000, SGS GMP, SGS ISO-9001, SGS ISO-22000, SGS HACCP, FSSAI, MPEDA and FIEO. Athos Collagen has world class processing unit along with advance machinery & equipment. As per product standard, the infrastructure & facility is our priority.
- We have also a fully equipped in-house laboratory with Protein Analyzer, Texture Analyzer, GPC Apparatus, Laminar Flow, BOD Incubator, Autoclave, Moisture Analyzer, Muffle Furnace, Oven, Colony Counter etc for internal quality, testing and R&D purpose.



MPEDA



FEDERATION OF INDIA EXPORTS ORGANISATIONS

## What is a Collagen ?

Collagen is a key building block of the human body and is used in the formation and support of bones, hair, cartilage, ligaments, tendons and other key strength-giving components. Collagen contains many amino acids - these are the building-blocks of proteins, and have a central role in biochemistry and nutrition.

Collagen is by far the primary structural protein in the body, contributing as much as 30% of the body's entire protein content. It is central to the structure of our skin, joints and blood vessels, since we cannot create these tissues without Collagen. One cannot consider the health of our skin, bones, blood vessels, joints or connective tissue without recognizing the dominant role that Collagen protein plays. It is for this reason that Collagen is added to so many beauty products, from moisturizers and anti-aging creams to shampoos and conditioners.

- Collagen is the main structural protein in the extracellular space in the various connective tissues in animal bodies. As the main component of connective tissue, it is the most abundant protein in mammals.
- The name Collagen comes from the Greek κόλλα (kólla), meaning "glue", and suffix -γέν, -gen, denoting "producing".

## Types of Collagen

There are at least 16 types of Collagen, but upward of 80-90% of the Collagen in the body consists of types I, II, and III.

- Type I Collagen  
Comprises 90% of skin, hair, nails, organs, bones, ligaments.
- Type II Collagen  
Applies to cartilage.
- Type III Collagen  
Applies to fibrous protein in bone, cartilage, dentin, tendon, and other connective tissues

These three primary forms of Collagen consist of 19 amino acids that are responsible for the growth and maintenance of the body, with the highest percentages typically coming from glycine, proline, and hydroxyproline which are found in the skin and muscle.



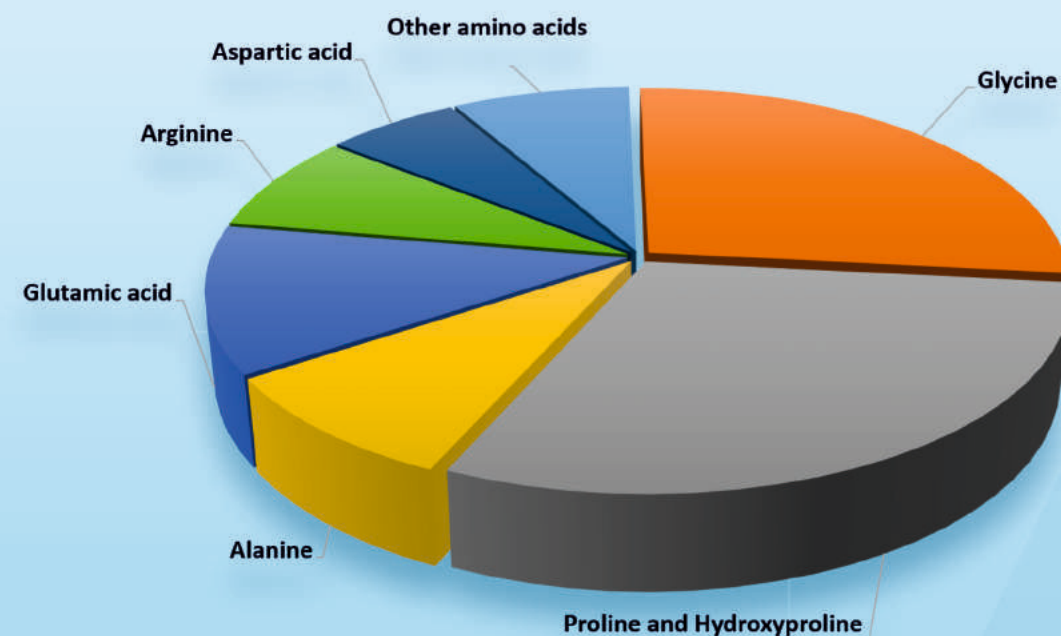




**FISH COLLAGEN PEPTIDE**

Fish Collagen Peptide is also known as Marine Collagen, Hydrolyzed Collagen, Collagen Peptide, Bioactive Collagen

## Amino-acid composition in Fish Collagen Peptide



## Benefits of Athos Fish Collagen Peptide

- Fish Collagen Peptide promotes regeneration of joints, stiff joints & nail.
- It provides skin rejuvenation. It assists with the strength & elasticity of skin.
- It improves athletic performance & help in the prevention of soft tissue injuries.
- Support the bone matrix.
- It promotes hair grow and reduce hair loss.
- It minimizes fine lines and wrinkles.
- It promotes quality sleep.
- It reduce inflammation
- It increase the strength of your nails by preventing brittleness.
- It reduce popping knees.
- It support back, jaw and joints.
- It reduces the consumption of pain relievers.
- It improves protein intake & body composition.
- It is helpful for post workout recovery & muscle building.
- Makes up of protein in cartilage.



## Applications of Fish Collagen Peptide

- Fish Collagen Peptide reduces skin damage caused by UV, due to its antioxidant and anti-inflammatory activities.
- It helps to prevent and address common musculoskeletal disorders associated with ageing, including osteoporosis & sarcopenia.
- It helps alleviating your scars & ensuring faster healing altogether.
- It is widely used in the field of dietetics in the manufacture of cereal bars, energy drinks, dietary supplements etc. and can often in combination with vitamins & minerals to enhance nutrition.
- It is essential in the cosmetics industry for a wide range of products for the daily care of the body and to prevent signs of premature aging.

## Uniqueness of Athos Fish Collagen Peptide

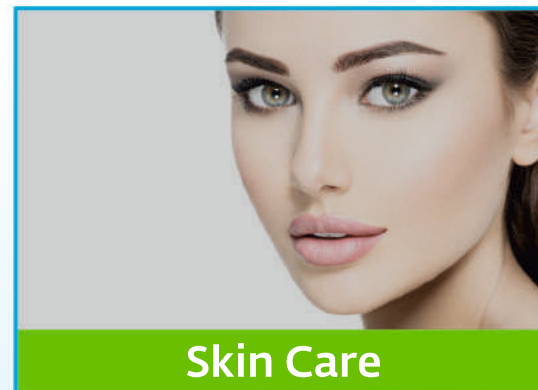
- **Pioneer in the world for manufacturing of Low Molecular weight Fish Collagen Peptide.**
- **Odorless & Taste less product - Make it more diversified product.**
- **100 % Soluble in water & other liquid instantly.**
- 100 % fully dedicated facility using fish scale source only.
- Zero risk of disease transmission.
- Protein is more than 95 % - Shows the perfection of this product.
- Amino Acid profile like Glycine, Proline, Hydroxyproline, Alanine & others are present in maximum % - makes this product universal for more applications.
- Non GMO, Gluten free, Anti inflammatory and Antibiotic free.
- Non hazardous manufacturing process.



Regeneration of Skin



Increase Bone Density



Skin Care



Anti-inflammatory  
Pain Relief



Hair Grow



Joint Health



Collagen to Fight Ageing



Improves Immunity



# BONES JOINTS MUSCLES SKIN LIGAMENTS

Increases bone mineral density.  
Recover joint cartilage and reduces joint pain.



## What is Gelatin ?

Gelatin (from Latin: gelatus meaning "stiff" or "frozen") is a translucent, colorless, odorless, flavorless food ingredient, It is brittle when dry and gummy when moist. It is commonly used as a gelling agent in food, medications, drug and vitamin capsules, photographic films and papers and cosmetics.

Substances containing gelatin or functioning in a similar way are called gelatinous substances. Gelatin is in gelatin desserts, most gummy candy and marshmallows, ice creams, dips, and yogurts. Gelatin for cooking comes as powder, granules, and sheets. Instant types can be added to the food as they are; others need to be soaked in water beforehand.

Gelatin is used in several ways in the pharmaceutical industry. It is used for the manufacturing of capsules, tablets and prevents drugs and other substances like vitamins being damaged by air and light. Due to its good compatibility with human tissue, Gelatin in sponge form is used as a haemostatic agent in surgeries. Gelatin is also an ideal ingredient in making blood plasma substitute. Having no toxicity and its ability to be easily absorbed by the body, Gelatin is an ideal substance to use in medicinal and nutritional preparations.

Gelatin film is exploited in the production of making hard & soft Gelatin capsules in order to prevent the oxidation of the contents and absorption of moisture. Gelatin capsules also offer the unique advantages of ease for oral consumption, dosage accuracy and appearance. Gelatin's unique physical properties also allow for the coating and binding of tablets.



FISH GELATIN



## Benefits of Fish Gelatin in Pharma

- Gelatin is a key ingredient in the production of soft & hard shell capsules.
- It is used as a multi-tasking agent for vitamin A & E.
- It can be used to temporarily expand blood volume during medical emergencies.
- Achieves healthy joints and greater bone strength.
- Protects muscles from degradation.

## Applications of Gelatin in Pharma

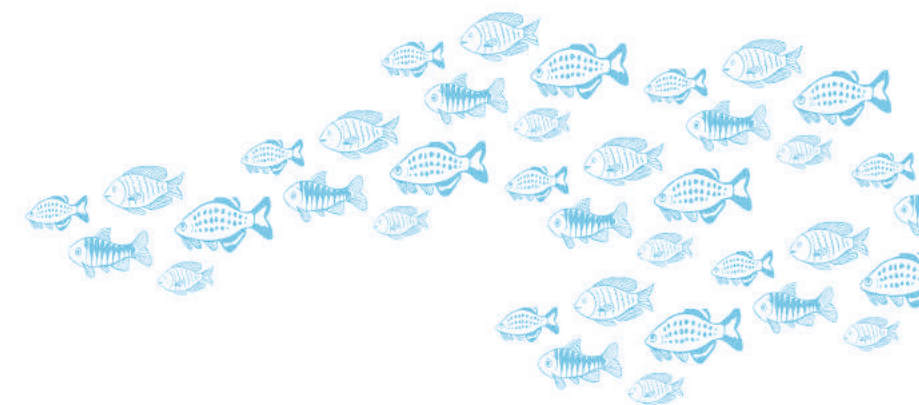
- It is used as a binder in tablet formulations.
- Improves skin, hair and nails.
- Increases athletic performance.
- It helps reduce inflammation.
- It can be used to make surgical oburators in orthopedic surgery.
- It is used for encapsulation of bath oils, in topical lotions and creams.
- It can be used in femoral plugs with plasticizer for more elastic shapes.
- It is used in dental medicine

## Benefits of Fish Gelatin in Food

- It is used as a natural technical agent – it clarifies fruit juices, beers and wines by removing tanning agents & the solid particles that cause turbidity. (used as clarifying aid or thickener)
- It can make sliceable aspic meat products & sausages.
- It is used to prevent syneresis in yogurts.

## Applications of Gelatin in Food

- It is extensively used in the manufacturer of sour cream, yogurt, ice cream, cheese and speciality desserts.
- Gelatin can be used as emulsifier and stabilizer.
- For top glazes – evenly applied on the surface of pates, terrines & liver mousses.
- For full glazes – evenly applied around meat loaf with various shapes.
- For cooking glazes – stable at high temperature to produce pasteurized products.
- Make your own fruits, snacks & jello.
- Make your own marshmallows.
- Add it to sauces and soups as a thickener.
- It is used as a coating for cooked hams & as an ingredient in pies & cold meats of all kinds.
- It is used in pet food for its high protein content.
- It is used for microencapsulation of vitamins in animal nutrition.
- Gelatin improves consistency & provides a smooth & creamy texture, especially in low fat products.



## Other Benefits of Fish Gelatin

- It is used in plastic industry due to its protective colloid properties.
- It is used in match box industry to make match heads.
- It is used in photographic industries.
- It is used in ballistics test.
- It helps to remove oil, fats, rust and other contaminants from the surface.
- It is also used in the field of automobile safety research because of gelatin's unique functional properties.





Our Business Across The World

