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## Food grade sheep collagen launched

20 February, 2015 [Jasmine O'Donoghue](#) 0 comments

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A new functional ingredient has hit the market, with **Holista Colltech Limited** launching the world's first food grade sheep collagen, under the brand **Ovinex**.

Food grade oral collagen, often referred to as collagen peptide is made by enzymatic cleavage of the much larger collagen molecule under specific conditions of time, temperature and acidity/alkalinity.

"Sheep as a source of collagen is unique and does not present the cultural and religious barriers seen with collagen from cows and pigs," said **Holista Colltech Limited CEO, Dr Rajen Manicka**."

"Ovinex is also Halal certified and we have tremendous protection of our differentiation in terms of a strong patent and several related proprietary technologies."

The global collagen peptide market is segmented into **Bovine, Porcine, Marine and Chicken**.

"We expect massive demand for this product in application such as bone and joint health, pet food, pharmaceuticals, nutraceuticals, food and beverages, the wound healing market and regenerative medicines," **Manicka** said.

Geographically the collagen peptide market is segmented as **North America, Europe, Asia-Pacific** and the rest of the world.

**North America** accounts for the largest market share in the global collagen peptide market in 2013, owing to large number of R&D practices, strong awareness about nutraceuticals and wide use of cosmeceuticals.

"The **Asia-Pacific**, driven largely by **China, Taiwan and Japan**, is estimated to grow strongly and emerge as the most promising and fastest growing market during the forecast period from 2014 to 2020. This growth is expected to be driven by factors such as the strong use of collagen in traditional Chinese Medicine, steadily increasing industrialisation and increased awareness towards nutrition and well-being," **Manicka** said.

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