

ESM[®] FAQs

Q: How many types of eggshell membrane exist?

A: Currently in the market you can find different eggshell membranes from 5 different manufacturers: two American, two Spanish and one Japanese.

Q: Is the TOROLIS eggshell membrane registered?

A: The eggshell membrane manufactured by TOROLIS can be used under several registered trademarks: ESM[®], membraflex[®], membrapet[®], membraderm[®] and membrasport[®]

Q: Is it mandatory to sign a contract to use the registered trademarks?

A: Yes. This contract will be provided to the client by SOLCHEM.

Q: Why does TOROLIS offer different qualities of eggshell membrane?

A: Currently, the eggshell membranes found in the market come from eggshells from caged hens. Given the sensitivity of consumers, Torolis also offers two other qualities: free-range chicken eggs and ORGANIC, being the only ones in the world that offer these two additional qualities.

Q: Why does the TOROLIS eggshell membrane have such a low microbiology?

A: Unlike other eggshell membrane manufacturers, which receive eggshells from different geographical areas and that when stored can produce an increase in microbial contamination, TOROLIS receives eggs directly from poultry farms. Once the shell is separated from the content of the egg, the shell is processed so that the risk of microbial contamination is minimized.

Q: Is the collagen containing ESM[®] hydrolyzed?

A: ESM[®] is obtained by a natural process using water and is not subjected to any subsequent treatment that produces the hydrolysis of the collagen it contains. Therefore, the collagen is native or non-hydrolyzed.

Q: Is the ESM[®] eggshell membrane Novel Food?

A: ESM[®] is not Novel Food and can be used in food supplements.

Q: Why does TOROLIS offer a soluble ESM[®] eggshell membrane?

A: The eggshell membrane is not soluble because the collagen it contains is not hydrolyzed. However, TOROLIS has a 100% water-soluble ESM[®] eggshell membrane because it has a particle size of 30 microns, which facilitates its total dispersion in water.

Q: Is the soluble ESM[®] eggshell membrane stable in soluble preparations?

A: Yes. It has been demonstrated by a test that the ESM[®] eggshell membrane is stable in aqueous solution.

Q: Can the soluble ESM[®] eggshell membrane be used in cosmetics?

A: Yes, it can be used in cosmetics.

Q: Is the eggshell membrane ESM[®] stable at pasteurization temperatures?

A: Yes. It has been demonstrated by a test that the ESM[®] eggshell membrane is stable when subjected to drying temperatures between 120 and 140 °C for 30 minutes.

Q: What kind of studies does the ESM[®] eggshell membrane have?

A: The ESM[®] eggshell membrane has a clinical study in patients diagnosed with knee osteoarthritis and an in vitro test in human skin fibroblasts.

Q: What ESM[®] eggshell membrane dosage is recommended?

A: According to the results of the clinical study, a dosage of 300 to 500 mg per day is recommended in one take during breakfast.

Q: Is the ESM[®] eggshell membrane safe?

A: None of the participants who consumed ESM[®] in the clinical study showed no adverse effects.

Q: Does the ESM[®] eggshell membrane have any contraindications?

A: The only known contraindication is for people with an allergy to eggs and their derivatives.

Q: What is the shelf life of ESM[®] eggshell membrane?

A: The ESM[®] eggshell membrane powder has a 3-year shelf life demonstrated by a real-time stability testing.

Q: Should ESM[®] eggshell membrane be declared as an allergen?

A: Although the eggshell membrane comes from the inner part of the shell, it has to be declared as an allergen, since the claim includes *eggs and derivatives*.

Q: Is the eggshell membrane suitable for vegetarians and/or vegans?

A: The egg membrane, whatever it is, is of animal origin and therefore is not suitable for vegans. The vegetarians ("lacto-ovo vegetarians"), can consume it, but in no case can it be considered as vegetable.

Q: How should it be indicated on the label?

A: ESM[®] should be indicated as "*inner eggshell membrane*" or simply "*eggshell membrane*".

Q: Is the egg membrane considered GRAS in the USA?

A: Yes. The egg membrane is listed as GRAS by the FDA.

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VERY IMPORTANT: To use the trademark and/or logo of the ingredient, **it is mandatory to sign a co-branding agreement**, as well as send the packaging design and the marketing material to be approved by the owner of the brand. The improper or unauthorized use of the brand or the non-compliance of the contract will conduct to the corresponding legal actions.