Manufacturing flow chart

Health Porcine cartilage —[extract] NaOH NaCl 6～8h→ extractive liquid —[enzyme method] HCl protease 45℃～50℃ PH8.5～9→

filter liquid —[precipitation once] alcohol 55～60° 6~8h→ precipitate once —solution filter NaCl 70℃→

filter liquid(clean) —[oxygenate] H_2O_2 8～12 PH 10～11→ filter liquid —[refined filter]→

filter liquid —[precipitation twice] alcohol 70° PH 6.5～7.5→ **precipitate twice** —[dehydrate]→

semi finished product(wet) —[drying]→ **semi finished product(dry basis)**

—aseptic packing Grinding→ **Chondroitin Sulphate Porcine**