

L-Arginine Feed Grade

Description

L-Arginine is produced by microbial fermentation with *Corynebacterium glutamicum* from natural raw materials. In addition, L-Arginine is a conditionally essential amino acid for mammals. However, L-Arginine is an essential amino acid for poultry; unlike mammals (e.g., swine), poultries lack urea cycles to biosynthesize L-Arginine by themselves. Therefore, they need to obtain L-Arginine through diet. L-Arginine is high quality amino acid produced by microbial fermentation with arginine activity of min. 98.5%.

Appearance

A white or almost white, crystalline powder or colorless crystals

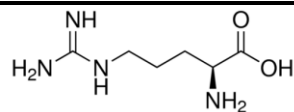
EC code

3c362

Regulation

Regulation (EU) 2018/129
Regulation (EU) 2019/12

Chemical Description



Chemical structure

Molecular formula C₆H₁₄N₄O₂

Molecular weight 174.20 g/mol

Isomer L (Laevo-rotatory)

CAS number 74-79-3

Commercial Guarantee

Parameter	Specification	Value	Method
L-Arginine, %	Minimum	98.5	HPLC analysis
Moisture, %	Maximum	0.5	105°C for 4 hours
Purity, %	Minimum	99.5	L-Arginine on dry matter
Crude protein, %	Average	193.1	(N x 6.25)

Nutritional Recommendations

Energy	Kcal/kg	MJ/kg
ME poultry	4,642	19.42
DE swine	5,101	21.34
ME swine	4,897	20.49
NE swine	3,622	15.15

Packaging

25kg P.P woven Kraft bag with 1 Ply PE inner
800kg P.P woven bag with P.E. laminated

Storage

Store in dry conditions and fresh place in a sealed or closed container that is to be protected from water, sunlight and heat.

Avoid direct contact with floor and any source of combustion.

Stability

3 years when stored in the above mentioned condition

Additional Information | Does not constitute any commercial guarantee

General Specifications

pH	10.5 to 12.0	solution at 10 %
Bulk density, g/ml	0.55 to 0.85	
Solubility in water	148g/L	at 20°C

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