



L-Arginine (Free Base) Feed Grade

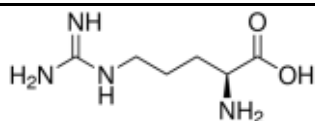
Description

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%.

Appearance

A white or almost white, crystalline powder or colorless crystals

Chemical Description



Chemical structure

Molecular formula C₆H₁₄N₄O₂

Molecular weight 174.20 g/mol

Isomer L (Laevo-rotatory)

CAS number 74-79-3

Commercial Guarantee

L-Arginine, %	Minimum	98.5%	HPLC analysis
Moisture, %	Maximum	0.5%	105°C for 4 hrs

Nutritional Recommendations

Digestibility, %	100		
Crude Protein, %	193.1	Minimum	(N x 6.25)
Energy	Kcal/kg	MJ/kg	Kcal/lb
ME poultry	4,642	19.42	2,106
ME swine	4,897	20.49	2,221
NE swine	3,622	15.15	1,643

Packaging

25kg double poly-ethylene bags with a silica-gel in fiber drum

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

Solubility in water	148.7g/L	At 20°C
Bulk density, g/ml	0.72 to 0.81	

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