

# 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), poultry 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

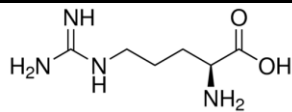
## EC code

3c362

## Regulation

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

## Chemical Description



### Chemical structure

**Molecular formula** C<sub>6</sub>H<sub>14</sub>N<sub>4</sub>O<sub>2</sub>

**Molecular weight** 174.20 g/mol

**Isomer** L (Laevo-rotatory)

**CAS number** 74-79-3

## Commercial Guarantee

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

## Nutritional Recommendations

Energy	Kcal/kg	MJ/kg
<b>ME poultry</b>	4,642	19.42
<b>DE swine</b>	5,101	21.34
<b>ME swine</b>	4,897	20.49
<b>NE swine</b>	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

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