









Traced & Innovative Amino Acids

## **Keramine HD**

Free Amino Acids, palatability enhancer

Version 1 -

Product advantages

High solubility (200 g/l)
High palatability
Amino acids digestibility (96,3%)
100% L-form
Stable profile

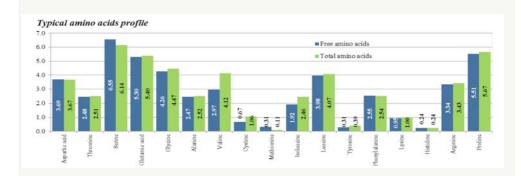
Free amino acids are precursors of Maillard reaction

Quality - Safety

GMO free Allergenless (Molecular weight < 800 daltons) Delivery upon releasing analysis Food grade facility

## Composition

Items	Results
Dry matter	98.2%
Total amino acids (CE	49.8%
Free amino acids (CE	47.5%
Nitrogen NTK	7.7%
Crude ashes	43.7%
Sodium	18.6
Chlorides	26.7%
Total amino acids / Nitrogen	6.5



Labelling

L-Cystine extraction by-product

Physical characteristics

Beige powder Fishy odour

Solubility in 20°C water: 200g/l In solution pH: in between 4 and 5

Handling and storage

Can be stored at room temperature Need to be stored in dry conditions

Keep closed Shelf life: 2 years

Packaging

Hermetically heatsealed bag

Net weight: 25 Kg

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Non contractual document

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FABRIQUÉ EN FRANCE



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