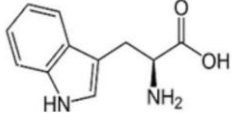


## Product description

|                    |   |
|--------------------|---|
| <b>Description</b> | <p>Tryptophan is the fourth limiting amino acid after lysine, threonine and methionine in pigs. In addition to its effect on protein synthesis, L-tryptophan plays a specific role in other physiological processes. For example, being a precursor of niacin or of the neurotransmitter serotonin, which is involved in feed intake regulation. BestAmino™ L-Tryptophan is a high quality feed grade amino acid produced by bacteria fermentation with tryptophan activity of minimum 98%.</p> |
|--------------------|---|

## Chemical description

|                           |   |
|---------------------------|---|
| <b>Chemical structure</b> |  |
| <b>Chemical formula</b>   | C <sub>11</sub> H <sub>12</sub> N <sub>2</sub> O <sub>2</sub>                     |
| <b>Molecular weight</b>   | 204.23  |
| <b>Isomer</b>             | L (Laevo-rotatory)  |
| <b>CAS Number</b>         | 73-22-3   |

## Additional information

|                  |  |
|------------------|--|
| <b>Stability</b> | <p>Product is stable for at least 3 years if stored under recommended conditions. Kraft Paper bag unopened: product is stable for at least 3 years if stored under recommended conditions. The batch number and the production date are printed on the bags.</p> |
| <b>Storage</b>   | <p>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.</p>  |

## Nutritional specification

|                      |         |         |           |
|----------------------|---------|---------|-----------|
| <b>Dry matter</b>    | 98.0%   | Maximum |           |
| <b>Digestibility</b> |         |         | 100%      |
| <b>Crude Protein</b> | 84.0%   | Minimum | N% x 6.25 |
| <b>Energy</b>        | kcal/kg | MJ/kg   | kcal/lb   |
| <b>ME poultry</b>    | 5,851   | 24.48   | 2,654     |
| <b>ME swine</b>      | 6,121   | 25.61   | 2,776     |
| <b>NE swine</b>      | 4,730   | 19.79   | 2,145     |

## Chemical/General specification

|  |     |         |  |
|--|-----|---------|--|
| <b>L-Tryptophan %</b>                          | 98  | Minimum | HPLC, Dry matter basis                         |
| <b>Moisture %</b>                              | 1.0 | Maximum | 105°C for 3 hours                              |
| <b>pH</b>                                      |     |         | 4.5 to 7                                       |
| <b>Bulk density</b>                            |     |         | 0.35 to 0.5                                    |
| <b>Melting point/Decomposition temperature</b> |     |         | 289°C  |
| <b>Solubility in water</b>                     |     |         | 1.06g/100g water at at 20°C                    |
| <b>Appearance</b>                              |     |         | Pale brownish free-flowing crystalline granule |

## Our certificates



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