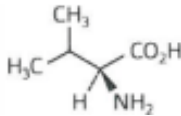


DESCRIPTION

Valine is an essential amino acid and belongs, together with isoleucine and leucine, to the group of branched-chain amino acids. Valine is the next limiting amino acid after lysine, threonine, methionine and tryptophan in pig nutrition, especially in protein-reduced diets. Addition of valine to the diets of growing pigs will open up the full growth potential of the modern high-performance pig genetics with their high requirements in protein quality, and contributes to reducing nitrogen emissions. L-Valine is a highly purified amino acid produced by fermentation with L-valine content of at least 98% on dry matter basis.

CHEMICAL DESCRIPTION

Molecular formula	C ₅ H ₁₁ NO ₂
Molecular weight	117.15
Isomer	L (Laevo-rotatory)
Chemical structure	
CAS number	72-18-4

COMMERCIAL GUARANTEE

Valine, %	minimum	96.5	HPLC
Moisture, %	maximum	1.5	105°C for 4 hours
Purity, %	minimum	98.0	L-valine on dry matter
Crude protein, %	minimum	74.4	(N x 6.25)

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NUTRITIONAL RECOMMENDATIONS

Energy	Kcal/kg	MJ/kg
ME poultry	5,258	22.0
DE swine	5,778	24.2
ME swine	5,547	23.2
NE swine	4,102	17.2

PACKAGING

25 kg 3-Ply Kraft paper bag with 1-ply P.E. liner
500 kg P.P. woven bag with P.E. liner
800 kg P.P. woven bag with P.E. liner

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

Product is stable for at least 2 years if stored under recommended conditions. Kraft paper bag unopened: product is stable for at least 2 years if stored under recommended conditions. The batch number and the production date are printed on the bags.

ADDITIONAL INFORMATION | DOES NOT CONSTITUTE ANY COMMERCIAL GUARANTEE

General Specifications

pH	4 to 7	solution at 10 %
Bulk density, g/ml	0.40 to 0.60	
Melting point/Decomposition temp.	298°C	
Solubility in water	5.30 to 5.70g/100g water	at 20°C

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