



L-THREONINE 98.5% (feed grade)

L-Threonine 98.5% Feed Grade is produced by fermentation. It is a white to pale yellow crystalline powder

Commercial Guarantee

Threonine- Standard.NF EN ISO 17180	98% minimum
Moisture -105°C for 4 hours	0.5% maximum
Purity – threonine on dry matter	98.5% minimum

Nutritional Values

Dry matter	99.5%
Threonine	98%
Digestibility coefficient	100%
Crude Protein (N x 6.25)	72%
ME Poultry,	3570k-cal.kg-1
	14.94MJ-kg-1
DE pig	4140k-cal.kg-1
	17.32MJ-kg-1
ME pig	3790k-cal.kg-1
	15.86MJ-kg-1
NE pig	3790k-cal.kg-1
	12.34MJ-kg-1

Physical Characteristics

pH (5g in 100ml of H ₂ O)	5.0-6.5
Bulk Density	0.62 – 0.66kg/l
Solubility in water at 20°C	9.76g/100g water

Packaging

25kg bags on shrink wrapped pallets, “big bags”, bulk.

Stability

Original 25kg bags unopened; product is stable for at least 3 years if stored under recommended conditions.

Original “big bags” unopened; product is stable for at least 1 year is stored under recommended conditions.