

Product expectation sheet

Leucine

Description

Leucine is naturally produced from the thermally induced hydrolysis of protein in vegetables during the cooking process for the production of flavors in Europe. Afterwards leucine is separated from the rest of the insoluble compounds obtaining a high purity natural amino acid using our proprietary technology. It is a circular ingredient with a low carbon footprint.

Application

- Food supplements
- Sports nutrition

Characteristics

Parameter	Value
Physical form	Powder
Purity	>85 %
Isoleucine	<5 %
Tyrosine	<2 %
Na+	<2 %
Cl-	<1 %
Water	<0.5 %

Microbial specifications

No micro-organisms are expected to be present in the final product.

Heavy metals specifications

No heavy metals are expected to be present in the final product.

Country of origin

Netherlands (Europe)

Possibilities

If you would like a different variant of this ingredient (color, odor, purity, etc...), please contact us.