

Lipitalia 2000 S.p.A.	LIPAMIN	
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HYDROLYZED PROTEIN - LIPAMIN

Description:

Product obtained by the process (proccession method 1) of rendering of animal by- products belonging to category 3 - Regulation (EC) No.1069/2009.

Chemical characteristics

Description	Rif.	Un.mis	Valore
Moisture		%	25-35
Nitrogen (organic)		%	7- 8
Nitrogen (ammoniacal)		%	0,2-1
Ashes		%	9-14
pH			6-7

Physical characteristics

Description

Liquid

Organoleptic characteristics

Odor: typical of product

Color: dark brown



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Total amino acids – free amino acids (g/100g on as is)	Min 31 g/100g	Min 4 g/100g
Aminogram – percentage breakdown	% on AA tot	% on free AA
Aspartic acid	5.0	5.4
Glutamic acid	17.7	<LQ
Alanine	11.4	25.4
Arginine	5.6	5.5
Cysteine	<LQ	<LQ
phenylalanine	2.2	3.0
Glycine	17.1	15.3
Hydroxyproline	6.5	2.5
Isoleucine	2.0	3.5
Histidine	1.9	<LQ
Leucine	4.8	9.2
Lysine	5.5	5.8
Methionine	1.1	2.5
Proline	10.9	8.1
Serine	2.3	4.7
Tyrosine	1.1	2.4
Threonine	1.3	<LQ
Tryptophan	<LQ	1.1
Valine	3.5	6.8
TOTALE	100	100
Terms of delivery		
T° storage	C°	30-40
T° delivery	C°	25-30



LIPITALIA 2000
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