

Brewer Yeast Powder

CAS No.: 8013-01-2

Other Names: Yeast *Saccharomyces Cerevisiae*

EINECS No.: 232-387-9



Product Description:

Preparation method Brewer's yeast is a by-product produced during the brewing and fermentation process of beer. When brewing beer, the wheat juice, the raw material for brewing, is first quenched, and then added with yeast and hops and other additives for low-temperature fermentation. After fermentation, the yeast will retire, become dead bacteria, and settle in the beer tank. However, at this time, the yeast has already absorbed the essence of the wort, and after being picked up, washed, sterilized, dried and other steps of processes, it becomes beer yeast.

Function:

1. Improve blood sugar: Beer yeast powder can increase insulin sensitivity and reduce the body's requirement for insulin after taking the appropriate amount, so as to achieve the effect of regulating blood sugar level, improving diabetes and preventing complications.
2. Improving immunity: Beer yeast powder can provide sufficient nutrients, improve the human immune system, and rapidly increase resistance.
3. Regulate the stomach: Beer yeast powder can induce the proliferation of beneficial bacteria, inhibit the growth of bacteria harmful to the human body, prevent intestinal corruption, reduce fat intake, and the production and absorption of intestinal toxins.
4. Nutrition and slimming: The slimming nutrition of beer yeast powder and other balanced nutrients accelerate the operation of intestinal chemical book, shorten the residence time of food in the intestinal tract, reduce calorie absorption, effectively control weight, and achieve only fat loss without loss of nutrition and no rebound healthy slimming effect.
5. Beauty and skin care: Beer yeast powder is rich in antioxidant factors, which can maintain body vitality, maintain skin health, increase skin elasticity, prevent aging, make skin delicate, moist, shiny, and delay aging.
6. Refreshing and decompression: beer yeast powder reduces the feeling of fatigue after a meal and releases energy continuously.
7. Improve constipation: Beer yeast powder can moisten the intestines and laxative after being taken according to the amount, which can improve the symptoms of constipation and make daily excretion smooth

Shelf life:

12months

Package:

25kg/bag net.

Storage condition:

cool and dry place, shelter from direct sunlight.

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Product composition analysis index

Crude protein	Amino acid	Crude ash	Moisture
≥40%	≥30%	≤9%	≤9%

Amino acid composition analysis value

Aspartic acid, g/100g	3.49	Methionine, g/100g	0.34
Threonine, g/100g	1.72	Isoleucine, g/100g	1.58
Serine, g/100g	1.99	Leucine, g/100g	2.72
Glutamic acid, g/100g	4.41	Tyrosine, g/100g	0.97
Proline, g/100g	2.09	Phenylalanine, g/100g	1.55
Glycine, g/100g	1.53	Lysine, g/100g	2.69
Alanine, g/100g	2.37	Histidine, g/100g	0.76
Cystine, g/100g	0.33	Tryptophan, g/100g	0.48
Valine, g/100g	1.84	Arginine, g/100g	1.66
Total Amino Acid, (g/100g): 32.52			

Functional nutrition composition

Vitamin B1,mg/100g	14.1	Nucleic acids, g/100g	7.3
Vitamin B2,mg/100g	3.2	Nucleotides, mg/100g	23.4
Vitamin B6,mg/100g	2.41	Ca, g/100g	0.41
Vitamin B12, µg/100g	17	Na, g/100g	0.28
Nicotinic acid, mg/100g	38.0	K, g/100g	1.72
Folic acid, µg/100g	8.54x102	Mg, g/100g	0.16
Pantothenic acid, µg/100g	4.24x103	Crude fat,%	2.9
Inositol, mg/100g	130	Crude fiber,%	0.5

Suggested dosage

Piglets: 30-50kg/ton

Growth and finished pig: 30-40kg/ton

Ruminant: 30-50kg/ton

Aquaculture: 40-80kg/ton

Poultry: 20-30kg/ton

Special animals: 20-60kg/ton



Enzymatic hydrolysis of fish peptone

This product is light yellow, white powder, seafood flavor, soluble in water, is an organic nitrogen source for biological fermentation, feed, agriculture, can be directly passive, plant absorption.

Enzymatic hydrolysis of fish peptone contains eighteen amino acids, especially eight essential amino acids, polypeptides, B vitamins, nucleotides, trace elements and other bioactive substances for animals and plants.

Introduction of Fish Protein Peptides

1. High nutrition: the protein content is more than 90% higher. Currently, the protein content in the protein raw material library is the highest
2. High activity: small peptide content $\geq 85\%$, strong anti-oxidation
3. High food attractant: rich in unique taste peptides
4. High digestion: fully water-soluble, digestibility $\geq 98\%$, high safety, no biological hazards, no metabolic burden
5. High immunity: Contains taurine to clear away heat and detoxify

Ingredients:

total nitrogen: $\geq 14\%$

ash content: $\leq 10\%$

Water content: $\leq 7\%$

Packing

Net weight: 20kg

Storage conditions

This product should be stored in a dry and cool place. After use, the remaining parts should be sealed and stored to prevent moisture absorption and dissolution.

Shelf life

12 months

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Dicalcium Phosphate(DCP)

Product formula:

$\text{CaHPO}_4 \cdot 2\text{H}_2\text{O}$

Product description:

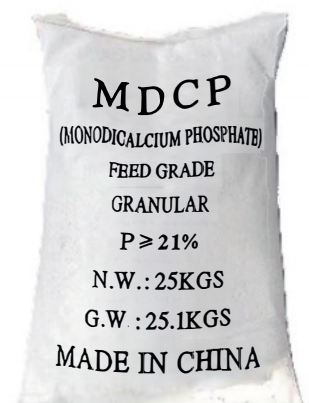
used to supply mineral nutrition such as phosphorous and calcium, which can be easily digested and absorbed. it accelerates animals to develop and grow, shortens the period for animals to fat up and increases its weight, breeding rate and survival rate. meanwhile it enhances animals capability against diseases such as chondropathy, dysentery and palsy etc. feed grade dcp include 17% and 18% as its phosphorous percent, powder & granular.

item	index
appearance	white powder & granular
phosphorus (p)	$\geq 18.0\%$
calcium (ca)	$\geq 21.0\%$
arsenic (as)	$\leq 30\text{ppm}$
heavy metals (pb)	$\leq 30\text{ppm}$
fluoride (f)	$\leq 0.18\%$
size (0.5mm)	$\geq 95\%$
moisture	$\leq 3\%$

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Mono Dicalcium Phosphate(MDCP)

Chemical formula:

$\text{Ca}(\text{H}_2\text{PO}_4)_2 \cdot \text{H}_2\text{O} + \text{CaHPO}_4 \cdot 2\text{H}_2\text{O}$

CAS:

7758-23-8

Product performance:

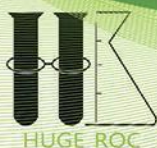
MDCP particles can stay in the animals' stomach longer and it will help for the absorption of calcium phosphate. And also MDCP produced by microparticles form, without any chemical binder. The purity of this product, calcium and phosphorus ratio appropriate to ensure a higher degree of its biological effects. The phosphorus content is more than 21% so their biological effects better. It is preparing feed raw materials to meet animal right calcium needs. Coarse its products more applicable to the preparation hens, ducks feed,

Testing Item	Standard	Result
Phosphorus(P)	≥21%	21.45%
Calcium(Ca)	13%-18%	17.30%
Fluorine(F)	≤0.18%	0.10%
Arsenic (As)	≤30PPM	12.00PPM
Heavy Metal (Pb)	≤30PPM	9.01PPM
Cadmium(Cd)	≤10PPM	5.00PPM
Moisture	≤4%	1.80%
Size(Pass 0.5mm)	≥95%	PASS

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Monocalcium Phosphate(MCP)



Molecular Formula:

$\text{Ca}(\text{H}_2\text{PO}_4)_2 \cdot \text{Ca}(\text{H}_2\text{PO}_4)_2 \cdot \text{H}_2\text{O}$

Molecular Weight:

234.1/252.07

Monocalcium Phosphate, an inorganic compound with the chemical formula $\text{Ca}(\text{H}_2\text{PO}_4)_2$, is a colorless triclinic flake, granular or crystalline powder, easily soluble in hydrochloric acid and nitric acid, slightly soluble in cold water, and almost insoluble in ethanol. It is widely used as a feed additive for aquaculture animals and livestock and poultry breeding animals. It is used as leavening agent, dough conditioner, buffer, nutritional supplement, emulsifier, stabilizer and other quality improver in food.

It is auxiliary feed for aquatic animals, poultry and livestock. Since most of aquatic animals take in feed phosphate through rectum, it is necessary to give it soluble phosphate form. The biological availability of monocalcium phosphate is more higher than other feed phosphate. It is auxiliary feed for aquatic animals, poultry and livestock. It can promote feed digestion, put on animals weight, raise laying rate or producing milk rate.

Item	Index
Phosphorus(P)	≥22.0%
Calcium(Ca)	13.0%-16.5%%
Arsenic(As)	≤30ppm
Heavy Metals(Pb)	≤30ppm
Fluoride(F)	≤0.18%
Moisture	≤4%

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Mung bean Protein Concentrate

Mun bean protein feed grade

Mung beans — a type of small, green legume in the same plant family as peas and lentils — is a high source of protein, fiber, phytonutrients. Mung beans are good source of protein and also high in fibre, low in saturated fat, low in sodium, rich in B complex vitamins, calcium and potassium.

Packing 25kgs per bag or 800kgs per jumbo bag.

Shelf life 24 months

Lead time 2-3 weeks after order confirmation.

ANALYSIS CONTENT	SPECIFICATION	TEST METHODS
PROTEIN(DRY BASIS)	≥55%	KJELDAHL METHOD
DESCRIPTION	Pale yellow powder	VISUALLY
PARTICLE SIZE	≥95% thru 100 mesh	BY 100 MESH
TASTE	Natural	MOUTH
ODOR	Natural	SMELL
PH	6--8	PH METER
MOISTURE	≤10%	GB/T5009.3-2010
ASH	≤8%	GB/T5009.4-2010
ARSENIC	≤100PPB	GB/T5009.11-2003
CADMIUM	≤100PPB	GB/T5009.15-2003
LEAD	≤100PPB	GB/T5009.12-2012
MERCURY	≤100PPB	GB/T5009.17-2003
AEROBIC PLATE COUNT	≤30000 CFU/g	GB4789.2-2010
YEAST & MOLD	≤50 CFU/g	GB4789.15-2010
COLIFORMS	≤30 MPN/100g	GB4789.3-2010
E.COLI	<3.0 MPN/g	AMERICA 3M PETRIFIL
SALMONELLA	Negative in 25g	GB4789.4-2010

Amino acids list

1 threonine%	2.01	9 leucine %	4.72
2 methionine%	0.22	10 phenylalanine%	3.28
3 glutamic acid	10.3	11 lysine %	4.02
4 isoleucine%	2.27	12 proline %	4.14
5 glycine %	1.92	13 valine %	2.61
6 alanine %	2.27	14 Aspartic acid%	6.17
7 histidine %	1.53	15 tyrosine%	1.94
8 arginine%	3.45	16 leucine%	4.72

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Pea Starch

Starch(dry): 96 Above

Good brightness and whiteness

Pea Starch With High Toughness

Pea starch is made by high quality non-GMO pea. Using the most advanced foreign close loop flowing technology, through the process of isolation, rinse, vacuum dehydration and drying. High % of Amylose, excellent whiteness, good brightness, strong elasticity, high toughness and high viscosity.

Applications:

Vermicelli, Bean Jelly, Meat Products, Confectionary Products, Noodles, Extruded Snacks, Thickening.

Pea Starch is a necessary ingredient for Vermicelli production, also the best ingredient in bean jelly making.

Aside from that, its excellent gelling properties allow it to be used at a 20-30% lower usage level offering economic advantage to meat and confectionary.

Name/ Batch number	pea starch	Production date Expiry date	2020-07-15--2022-02-14
PACKAGE	25Kg/BAG	Quantity (MT)	20
Test results			
Test items	Standards	Test data	Single conclusion
Moisture %	≤14.0	11.1	Qualified
Ash %(dry basis)	≤0.5	0.3	Qualified
Pea Protein %(dry basis)	≤0.5	0.3	Qualified
Whiteness	≥90.0	94.0	Qualified
Fats%(dry basis)	≤0.5	0.2	Qualified
Starch(dry basis)	≥96.0	97.9	Qualified
Test Conclusion			

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Pea protein



Pea protein is based on the high-quality non-GM yellow peas from Canada and the United States. It uses pure natural biotechnology to extract and isolate protein. The protein content is from 50-85%, free of hormones, free of cholesterol and no allergen. The eight essential amino acids meet the requirements of FAO / WHO Value, especially lysine content than soy protein isolate even higher.

Compared with other plant proteins, the pea protein contains no hormones and no allergen. The proportion of small molecule protein accounts for 95%. Its anti-nutritional factor is very low, which is more beneficial to human body absorption. The eight kinds of essential amino acids meet the requirements of FAO / WHO The recommended values, especially lysine, are higher than soy protein isolate.

Application:

Because pea protein has good functional properties, such as solubility, water absorption, emulsification, foaming and gel formation, etc. it can be used as a food additive for meat processing, snack foods, etc., to improve product quality and nutrition. The role of structure.

1. Food: Adding pea protein and pea flour to steamed buns can effectively improve the powder properties of flour and increase the nutritional value of steamed buns. When the added amount of pea protein is 4%, and the added amount of pea flour is within 10%, the sensory score of steamed bread is higher than that without protein and bean flour. Slow down the aging of steamed buns and prolong the shelf life of steamed buns; add pea protein powder to noodles to improve the powder properties of flour and increase the nutritional value of noodles;

2. Feed: Adding 35% pea protein isolate in fish feed has adverse effects on the digestion and intestinal tract of Atlantic salmon; replacing soybean protein concentrate and soybean meal with pea protein powder in broiler feeding rations, broiler body weight The saccharification of pea protein affects the growth of intestinal commensal bacteria, especially Lactobacillus and Bifidobacterial, and these changes in microbial composition beneficially affect the intestinal environment and promote human health.

Protein(N*6.25)	55% 60% 72% 80% 85%
Ash	≤8%
Moisture	≤10%
Fat	≤0.8%
As(mg/kg)	<0.2
Pb(mg/kg)	<0.2
Standard Plate Count	≤10000/g
CLUTEN	<20ppm

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CAS No: 222400-29-5

Source: 100% Non-GMO Natural Pea

Shelf Life: 2 years under well storage situation.

Storage: Keep dry and away from light

Packing: 20kgs/25kgs/900kgs/1100kgs

Certification: ISO, HACCP, ISO, HACCP, Halal, Kosher, Halal & Kosher



Test Item(s)	Unit	Test Method(s)	Test Result(s)	MDL
Aspartic acid	g/100g	GB/T 5009.124-2003	8.89	0.01
Threonine	g/100g	GB/T 5009.124-2003	3.14	0.01
Serine	g/100g	GB/T5009.124-2003	4.07	0.01
Glutamic acid	g/100g	GB/T 5009.124-2003	13.25	0.01
Glycine	g/100g	GB/T5009.124-2003	3.24	0.01
Alanine	g/100g	GB/T5009.124-2003	3.59	0.01
Valine	g/100g	GB/T 5009.124-2003	3.42	0.01
Methionine	g/100g	GB/T 5009.124-2003	0.35	0.01
Isoleucine	g/100g	GB/T 5009.124-2003	4.11	0.01
Leucine	g/100g	GB/T 5009.124-2003	6.90	0.01
Tyrosine	g/100g	GB/T 5009.124-2003	3.04	0.01
Phenylalanine	g/100g	GB/T 5009.124-2003	4.57	0.01
Lysine	g/100g	GB/T 5009.124-2003	6.13	0.01
Histidine	g/100g	GB/T 5009.124-2003	2.05	0.01
Arginine	g/100g	GB/T 5009.124-2003	6.65	0.01
Proline	g/100g	GB/T 5009.124-2003	3.43	0.01
Total Amino	g/100g	GB/T 5009.124-2003	77.83	
Cystine	g/100g	In house method	1.71	0.01
Tryptophan	g/100g	In house method	0.68	0.01



polypeptide protein Feed-grade

This product is made of fresh pork bones, produced in strict accordance with the food technology and environment, after enzymatic hydrolysis, filtration, high temperature sterilization, spray drying and other processes made.

Advantages of Feed Grade Peptide Protein

1. High protein content, comprehensive nutritional components, protein content of more than 85%, rich in more than 18 kinds of helium acids, and contain calcium, phosphorus, iron, manganese, selenium and other essential minerals and trace elements for animals.
2. Feed grade polypeptide protein has a high absorption and conversion rate of 97.5% and has good palatability. After use, it can increase the return rate of feed and reduce feeding costs accordingly.
3. It can be used in pet food, chicken feed, suckling pig feed, aquatic feed, etc., which can promote its growth and improve the appearance of animals.
4. Feed-grade polypeptide protein belongs to collagen animal protein, which itself has the effect of nourishing skin and hair. For example, it is used in fur animal feed, rich proline acid and Glycine work to improve the appearance of the animal's coat, significantly improving coat grade.

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Specification

Item	Index	Test Result
total Nitrogen	Min 90%	96%
TAN concentration	Min 2%	2.73%
Hydroxyproline	Min 3%	4.65%
Water	Max 7%	4.50%
Ash	Max 7%	5.30%
Lead	Max 1%	0.21%
Cadmium	Max 2%	0.15%
total plate count	Max 10000	<10000
Solubility in Water	Min 98%	100%
Acid Soluble Protein (Small Peptides)	Min 90%	95%
Pepsic Digestibility	Min 99%	99%

Molecular Weight Distribution (% of peptides)

Molecular Weight Range	Rate
<180 Da	3.82
500~180 Da	16.24
1000~500 Da	21.35
2000~1000 Da	21.01
3000~2000 Da	14.00
5000~3000 Da	15.69
10000~5000 Da	7.12
>10000 Da	0.78
*weight-average molar weight (MW)	2028.00

Seaweed powder



Product name:

Seaweed powder

Product introduction:

Seaweed powder is based on Marine natural seaweed, that can be consumed by humans and other animals. The World Health Organization described seaweed powder as "an interesting food for multiple reasons, rich in protein and iron, and is able to be administered to children without any risk," considering it "a very suitable food."

Seaweed powder is rich in nutrition and contains a variety of bio-active substances. The cell wall is mainly composed of protein with low cellulose content, which is easily digested and absorbed.

Seaweed powder can be used directly or indirectly as feed additives to feed animals. It can promote the growth of animals, increase the body immunity, improve production performance, reduce feed consumption. It can also be used as food additive, medicinal, pet food nutritional additive and cosmetic additive.

Shelf Life:

2 years under well storage situation.

Storage:

Keep dry and away from light

Packing:

25/50kg plastic woven bags with PE liner, 1FCL = 20MTs

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Use added:

There is no limit to the amount of seaweed powder added, and there is no limit to the amount of use

Test items	Testing method	Test Results	Detection limit
Crude fiber	GB/T 6434-2006	4.5%	/
Crude protein	GB/T 6432-2018	7.80%	/
Coarse Ash	GB/T 6438-2007	31.9%	/
Crude fat	GB/T 6433-2006	0.2%	/
Moisture	GB/T 6435-2014	4.1%	/
Water soluble	GB/T 6439-2007	9.12%	/
Volatile base nitrogen	GB/T 32141-2015	8.93 mg/100g	/
Aflatoxin B1	NY/T 2071-2011	<1.0 µg/kg	1.0 µg/kg



SODIUM BICARBONATE FEED GRADE

Molecular formula: NaHCO_3

Characteristics:

White powder or tiny crystals, no odorous and salty, easily soluble in water, insoluble in alcohol, presenting slightly alkalinity, decomposed when heating. Decomposed slowly when exposed to moist air.

Uses:

Be used: food, feed other all existing, food fermentation, detergent ingredient, carbon dioxide foamier, pharmacy, leather, ore milling and metallurgy, detergent for wool, extinguisher and metal heat treating, fiber and rubber industry, etc.

Packing:

25kgs per plastic woven bags lined with one layer polythene bag.

Shelf life:

24 months

Specification.

Index items	Index
Total alkali content (NaHCO_3) mass fraction / %	99.0~100.5
drying loss mass fraction / % \leq	0.20
PH Scale of aqueous solution (10g/L) \leq	8.5
arsenic (As) mass fraction / % \leq	0.0001
heavy metal (with Pb) mass fraction / % \leq	0.0005
ammonium salt content	through experiment
clarity degree	through experiment
chloride (with cl) mass fraction / % \leq	0.40
whiteness \geq	85

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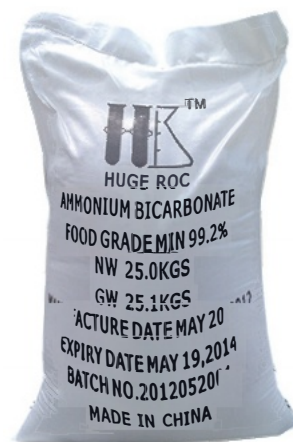
Ammonium Bicarbonate

Grade: Food Grade/Tech Grade

CAS No.: 1066-33-7

MF: NH_4HCO_3

EINECS No.: 207-439-9



Application:

As leavening agent for manufacture of bread and biscuits; manufacture of ammonium salts and pharmaceuticals; raw material for potassium carbonate; raw material for lithium battery, raw material for sodium bicarbonate; it also widely used in chemical field such as flour brightening agent, rare earth deep processing, medicine mid-body, plastics processing, electronic element etc.

Packing

25KGS PP/PE bag; 27mts per 20'fcl without pallet, or 24mts with pallet.

1200kgs/PP container bag, 24mts per container.

Shelf life:

24months

Lead time:

7-14days after order confirmation

Items	Index	Result
Appearance	White tiny crystal	
Total alkali NH_4HCO_3 wt%	99.2	99.56
Chloride Cl wt% max	0.003	0.002
Sulphate SO_4 wt% max	0.007	0.005
Fe wt% max	0.002	0.001
Ash wt% max	0.006	0.005
As wt% max	0.0002	0.0002
Heavy metals Pb wt% max	0.0005	0.0005
Water wt% max	0.5	0.4
PH value	7.5-8.0	7.7

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Soy protein



CAS No: 9010-10-0

Source: 100% Non-GMO Natural Pea

EINECS No.: 232-720-8

Soy protein isolate processed from non-GMO soybeans has the characteristics of high gel formation, emulsification, good color and flavor, etc. It can be used as a feed additive to enhance animal immunity.

Soybean protein isolate is a high-quality protein produced from high-quality non-transgenic soybeans in Northeast my country. It has the characteristics of high protein content, good emulsification, gelation, solubility, foaming, oil absorption and water holding properties.

Food: Applied in nutritious foods and functional foods such as meat products, fish products, dairy products, flour products, beverages, children's foods, candies, instant foods, cold foods and sugar products, it can not only effectively increase the protein content, but also improve Taste, reduce cost, extend shelf life, have high nutritional value.

Protein Content	90.5% Min (on dry basis)
Ash	≤8%
Moisture	5.0% max
Fat	0.50% max (Soxhlet Extract)
Arsenic	0.05ppm max
Cadmium	0.05ppm max
Total Plate Count	3000cfu/g max
Particle Size	95% min Pass Through 100Mesh

Shelf Life:

2 years under well storage situation.

Storage:

Keep dry and away from light, Temperature≤25℃, relative humidity≤60%

Packing:

20kgs/25kgs/900kgs/1100kgs

Certification:

ISO, HACCP, ISO, HACCP, Halal, Kosher, Halal & Kosher

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TEST RESULT(S)

Test item(s)	Unit(s)	Test method(s)	Test result(s)	Method \ detection \ limit(s)
Aspartic acid	g/100g	In house method	9.13	9.13
Threonine	g/100g	In house method	3.55	3.55
Serine	g/100g	In house method	4.67	4.67
Glutamic acid	g/100g	In house method	17.33	17.33
Glycine	g/100g	In house method	3.77	3.77
Alanine	g/100g	In house method	3.86	3.86
Cystine	g/100g	In house method	1.10	1.10
Valine	g/100g	In house method	4.32	4.32
Methionine	g/100g	In house method	0.80	0.80
Isoleucine	g/100g	In house method	4.00	4.00
Leucine	g/100g	In house method	7.07	7.07
Tyrosine	g/100g	In house method	3.33	3.33
Phenylalanine	g/100g	In house method	4.63	4.63
Lysine	g/100g	In house method	5.69	5.69
Histidine	g/100g	In house method	2.31	2.31
Tryptophan	g/100g	In house method	1.10	1.10
Arginine	g/100g	In house method	6.83	6.83
Proline	g/100g	In house method	4.96	4.96
Total Amino	g/100g	In house method	88.45	88.45

Remark: The test was carried out by a SGS laboratory

Test Item(s)	Unit(s)	Test method(s)	Test result(s)	MDL
Alanine	g/100g	GB/T 5009.124-2003	4.1	0.01
Arginine	g/100g	GB/T 5009.124-2003	8.0	0.01
Aspartic acid	g/100g	GB/T5009.124-2003	12.0	0.01
Glutamic acid	g/100g	GB/T 5009.124-2003	20.4	0.01
Cystine	g/100g	GB/T5009.124-2003	1.3	0.01
Glycine	g/100g	GB/T5009.124-2003	4.1	0.01
Histidine	g/100g	GB/T 5009.124-2003	2.6	0.01
Isoleucine	g/100g	GB/T 5009.124-2003	4.2	0.01
Leucine	g/100g	GB/T 5009.124-2003	7.7	0.01
Lysine	g/100g	GB/T 5009.124-2003	6.4	0.01
Methionine	g/100g	GB/T 5009.124-2003	1.3	0.01
Phenylalanine	g/100g	GB/T 5009.124-2003	5.4	0.01
Proline	g/100g	GB/T 5009.124-2003	5.3	0.01
Serine	g/100g	GB/T 5009.124-2003	5.6	0.01
Threonine	g/100g	GB/T 5009.124-2003	3.6	0.01
Tryptophan	g/100g	GB/T 5009.124-2003	1.0	0.01
Tyrosine	g/100g	GB/T 5009.124-2003	4.1	0.01
Valine	g/100g	In house method	4.5	0.01

Soya lecithin

CAS No: 8002-43-5

MF: C42H80NO8P

EINECS No: 232-307-2

Model NO: GMO/NON-GMO



Product Description:

Soybean Lecithin is a natural emulsifier obtained from the crushing of soybeans composed of a complex mixture of different continents. It can be used in the bio-chemical studies, also to make emulsifying agent, lubricant and as the source for phosphate and essential fatty Acids etc. Such as Bakery foods, biscuits, ice-cream, cheese, dairy products, confectionary, instant foods, beverage, margarine; Animal feed, Aqua feed: Leather fat liquor, paint & coating, explosive, ink, fertilizer, cosmetic and so on.

Application:

This product is a natural product extract from the raw soy. It is rich in lecithin (PC) cephalin (PE) inositol phospholipids (PI), which widely used in the medicine/pharmaceutical, food, animal feed and industrial emulsifying dispersant, mold release agent. And this product has the good emulsifying property, the shallow color and taste, the high activity and the good liquidity

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Items	Standard
Appearance	Yellow to brown translucent,viscous liquid
Odor	little bean flavor
Taste	little bean flavor
Specific Gravity, @ 25 °C	1.035-1.045
Insoluble in Acetone	≥60%
Peroxide value, mmol/KG	≤5
Moisture	≤1.0%
Acid value, mg KOH /g	≤28
Color, Gardner 5%	5-8
Viscosity 25°C	8000- 15000 cps
Ether insoluble	≤0.3%
Toluene/Hexane Insoluble	≤0.3%
Heavy metal as Fe	Not detected
Heavy metal as Pb	Not detected
Total Plate Count	100 cfu/g max
Coliform Count	10 MPN/g max
E coli (CFU/g)	Not detected
Salmonlia	Not detected
Staphylococcus Aureus	Not detected

SPECIFICATION

Shelf Life:

2 years under well storage situation.

Storage:

- 1) Be set to cool, dry and ventilated place, away from Fire source.
- 2) Sealed, avoid light, Prevent from rain and strong acis or alkali.
- 3) Lightly transport and protect from package damage.

Packing:

20 kgs/plastic drum, 200 kgs/iron drum or according to customer special need.

Lead time:

7-14days after order confirmation.

Certification:

ISO, HACCP, ISO, HACCP, Halal, Kosher, Halal & Kosher



Vital Wheat gluten

Packing:

25kgs, packed in paper or customized size are also available

Shelf life

2 years

Application:

Wheat gluten is separated and extracted from high-quality wheat by three-phase separation technology. It contains 15 kinds of essential amino acids and has many characteristics such as strong water absorption, viscoelasticity, extensibility, film formability, adhesion thermocoagulability, liposuction emulsification and so on.

Wheat Gluten is also called vital wheat protein, is a good modifying agent of dough, is a high-protein polymer separated from the wheat, made up of all kinds of amino phenol, is rich in vegetable protein nutritional resources. Because of their unique viscoelastic, extension, coagulation and film, emulsion liposuction, is widely used in the food industry as the basis raw materials, and, it is used in the production of high-quality and diverse food. At the same time, it is also widely used in animal feed, packaging, clothing and other industries.

Specifications:

Item	Specification	Result	Methods
Appearance&Color	Light yellow powder	Conform	
Odor&Taste	Normal taste, grain sweet smell	Conform	
Protein	Min.75% (Nx 6.25 on dry basis)	83.1%	GB/T5511
Ash	Max.1.0% (on dry basis)	0.82%	GB/T5505
Moisture	Max.8% (normal 7.50%)	7.83%	GB/T5497
Water absorption rate	Min.160% (on dry basis)	160%	
Mesh Size	Min.95% Sieve 80 mesh	98.7%	GB/T5507
Form	Powder		
Style	Dried		
Chromlum(Cr)	≤0.05mg/kg	Conform	GB5009.12-2010
DDT	≤0.1mg/kg	Conform	WM2-2001
BHC	≤0.1mg/kg	Conform	WM2-2001
Total Yeast	35CFU/G	Conform	GB/T4789.15-2003
Mold	50CFU/G	Conform	GB/T4789.15-2003
E Coli	<3 MPN/G	Conform	SN0169-92
Salmonella	Negative	Conform	SN0170-1992
Staphylococcus	<3 MPN/G	Conform	SN0170-1992
Packing and Storage	25kg bag&Leave in the shady and cool dry play		
Expiration Date	24 months		

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Wheat Starch

Application:

Wheat A starch is pure white, fine, and smooth, glossy, with high transparency and high resistance to deformation ability.

It has the unique performance with which others can't compare. It is mainly used in food industry to act as thickening agent, gelatinizing agent, adhesive or stabilizing agent, and it could also be used in starch sugar industry. It is the raw material for sheet jelly, silk noodles, fried rice noodles, quick-frozen dumpling, biscuit, instant noodles, ham sausage and ice cream.

A starch is also a significant basic industrial raw material used in fields like starch sugar, amino acid, alcohol, antibiotics, monosodium glutamate, Citric acid, textile, food and medicine etc.

Shelf life:

2 years under well storage situation.

Storage:

Keep dry and away from light

Packing:

20kgs/25kgs/900kgs/1100kgs

Certification:

ISO, HACCP, ISO, HACCP, Halal, Kosher, Halal & Kosher

Item	Specification	Analysis Result
APPEARANCE	WHITE POWDER	WHITE POWDER
ODOUR	GRAIN FRAGRANCE	GRAIN FRAGRANCE
MOISTURE	≤14.0%	8.2%
ASH(DRY BASE)	≤0.25%	0.25%
PROTEIN(DRY BASE)	≤0.3%	0.29%
ACIDITY (DRY BASE)	≤20T	1.280T
FAT (DRY BASE)	≤0.07%	0.07%
VISCOSITY	≥50 map's	50 map's
SPOT	≤2.0/cm2	0.2/cm2
WHITENESS	≥93%	93.1%
FINENESS	≥99.8%	99.8%
SO ₂	≤30 mg/kg	<30 mg/kg
ARSENIC	≤0.5 mg/kg	<0.5 mg/kg
LEAD	≤1.0 mg/kg	<1.0 mg/kg
COLIBACILLUS	≤70 MPN/100g	<70 MPN/100g
TOTAL BACTERIAL COUNT	≤100 CFU/g	<100 CFU/g

THIS IS TO CERTIFY THAT THE ANALYSIS RESULT OF THE GOODS IS AS FOLLOWS:

Soy Isoflavones

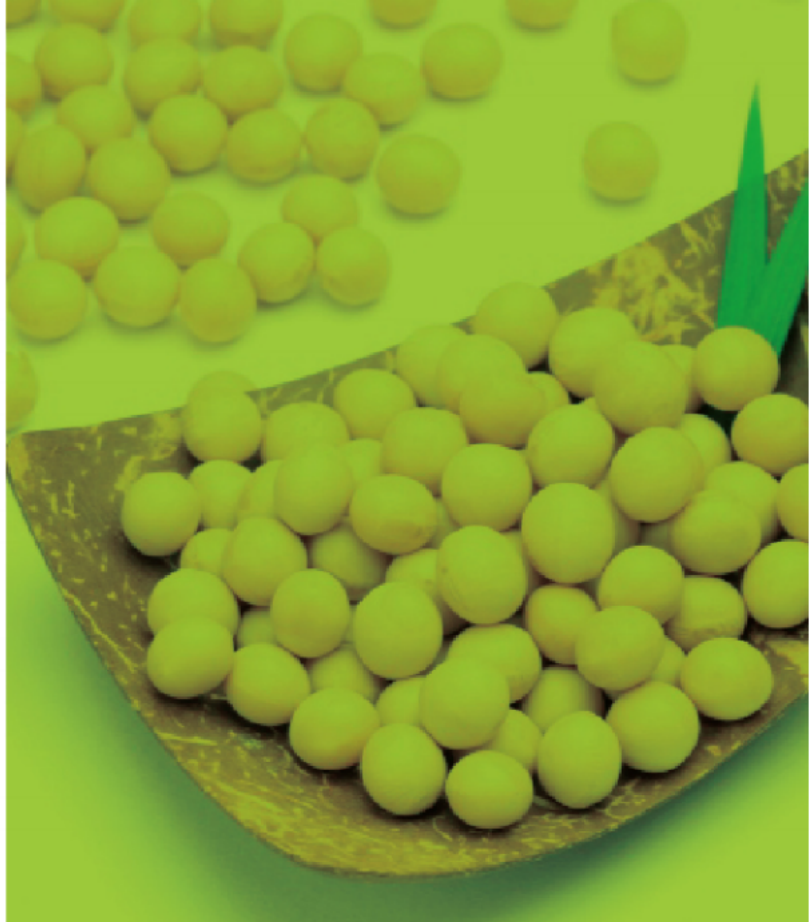
Chemical Formula: C₁₅H₁₀O₂

CAS No: 574-12-9

EINECS No: 611-522-9

Hs Code: 130219

Soy isoflavones is a kind of mixture with polyphenol structure isolated and extracted from soybeans. There are mainly three types: daidzin groups, genistin groups, glycitin groups, each of which exists in four forms: free type, glucoside type, acetyl glucoside type and malonyl glucoside type (free type is generally called aglycone, and the latter three types are classified as conjugated glycoside form)



Application:

- Soybean Isoflavones Improve milk production and quality.
- Soy isoflavones can prolong the laying period, increase the laying rate and increase the egg weight.
- Soybean isoflavones directly affect the main digestive enzyme activity of rumen microorganisms in ruminants, improving digestive function.

Total isoflavones	≥5%, 10%, 20% , 40% , 80%
Daidzin	
Glycitin	
Genistin	
Daidzein	
Glycitein	
Genistein	

Packing: 25kgs/bag or 25kg/drum

Loading: 1x20' fcl can hold 11 tons without pallet

Storage: Keep dry and away from light

Shelf life: 24 months

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Corn Gluten Meal 60% feed grade

CAS No.:66071-96-3

EINECS No: 266-116-0

ITEM	SPECIFICATION	RESULT
PROTEIN	60%min	60.3%
MOISTURE	12%MAX*	8.1%
FIBRE	3.0%MAX	2.8%
FAT	2.5%MAX	2.2%
ASH	3.0%MAX	2.9%
MELANMINE	NOT DETECTED	PASS
AFLATOXIN B1	0.02MG/KG	PASS

Application:

Corn gluten meal has high protein content and rich amino acids, which can be directly used as protein raw material and is a feed material with high feeding value.

Packing

50kg/bag;22mt/20' fcl

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Sodium Benzoate

CHEMICAL FORMULA: C₇H₅NaO₂

CAS NO.:532-32-1

MOLECULAR WEIGHT:144.11

Application:


The addition of sodium benzoate in feed/food can effectively prevent mildew and prolong the storage period.



PACKING:

Powder:25kgs/bag;16mt/20' fcl Granular:25kgs/bag;20mt/20' fcl Columnar:25kgs/bag;16mt/20' fcl

No	Items	Unit	Standard Specs
A	Content	%	99.0 min
B	Loss on drying	%	≤ 1.5
C	The Acid & Alkalinity		≤ 0.2ml
D	Appearance		Free flowing white granules or Powder
E	Clarity of Solution		Clear & Colourless
F	Chlorides	%	≤ 0.02
G	Total Chlorine	%	≤ 0.03
H	Heavy Metal	%	≤ 0.001%



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Benzoic Acid



Molecular Formula:C7H6O2

CAS NO.:65-85-0

Molecular weight:122.13

EINECS NO.:200-618-2

No	Items	Unit	Standard Specs.
A	Content	%	99 min
B	Melting Point	℃	121- 123
C	The Acid Dissolving	-	Clear and Bright Liquid

Application:

Food: Benzoic acid is mainly used as a preservative,

Feed: Benzoic acid has the potential role of preventing feed mildew, improving piglet diarrhea and improving growth performance.

Packing:

25kgs/bag;20mt/20' fcl



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Calcium Propionate

Formula: $(\text{CH}_3\text{CH}_2\text{COO})_2\text{Ca}$

Molecular weight: 186.22 g/mol

CAS No.: 4075-81-4

EINECS No.: 223-795-8



GRANULE



POWDER

Items	Standred	Results
PH (1:10 aqueous solution)	7.5~ 10.5	7.9
Assay (dry basis),%	98.0~ 100.5	99.9
Insoluble Substances,%	≤0.2	0.1
Water (by KF),%	≤5.0	4.2
Fluoride (as F), ppm	≤30	30
Magnesium(as MgO)	Passed test	Passed test
Lead , ppm	≤2	< 2

Application:

1. Calcium propionate can be used as an antiseptic for food/feed, and as a preservative for bread and pastry. Calcium propionate is easy to mix with flour evenly, which can provide the necessary calcium for the human body while serving as a preservative, and play a role in strengthening the function of food.
2. It has an inhibitory effect on mold and aerobic bacillus which can cause mucilaginous substance in bread, but has no inhibitory effect on yeast.
3. It is effective against mold, aerobic bacillus, Gram-negative bacteria and aflatoxin in starch, protein and oil containing substances, and has unique anti mold and anti-corrosion properties.
4. As a feed additive, it can effectively inhibit the mildew of feed and prolong the shelf life of feed. If combined with other inorganic salts, it can also improve the appetite of livestock and increase the milk yield of dairy cows. Calcium propionate has the advantages of low volatility, high temperature resistance and good adaptability to animals.

Packing

25kgs/bag; 18mt/20' fcl; 28mt/40' fcl

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Potassium Sorbate

Product Name: Potassium Sorbate

Chemical Formula: $C_6H_7KO_2$

CAS No: 24634-61-5

Hs Code: 2916190090



Potassium sorbate is a versatile preservative widely used in both the food and feed industries. In the food industry, it helps inhibit the growth of yeasts, molds, and bacteria in products like baked goods, dairy items, sauces, fruit juices, and processed meats. Similarly, in the feed industry, potassium sorbate is used to prevent spoilage caused by microbial growth in animal feed. By inhibiting the growth of harmful microorganisms, it helps maintain the nutritional integrity of feed products and ensures the health of livestock and aquatic animals.

Appearance	White Granule or Powder
Assay	99%~101.0%
Free Acid (as Sorbic Acid)	< 1%
Free Alkali (as K_2CO_3)	< 1%
Loss On Drying	$\leq 1.0\%$
Arsenic (as As)	≤ 3 Ppm
Mercury	≤ 1 Ppm

Packing: 25kgs/carton

Loading: 1x20' fcl can hold 14 tons without pallet,
1x20' fcl can hold 12 tons with pallet

Storage: Keep dry and away from light

Shelf Life: 24 months

Application:

- Potassium sorbate can inhibit the growth of mold in the feed, especially the formation of aflatoxin.
- Promotes the growth of antimicrobial agents in the intestinal tract of animals. Potassium sorbate has a neutral taste and is suitable for use in feed.
- Potassium sorbate is an unsaturated fatty acid that can be used as a feed ingredient for easy digestion without negative effects.
- Used as mold and yeast inhibitor and preservative/antioxidant for food.

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Calcium Formate

Chemical Formula: $C_2H_2O_4Ca$

CAS No.: 544-17-2

EINECS No: 208-863-7

Hs Code: 2915120000

Calcium Formate is an odourless, free-flowing white crystalline solid.

! Is a convenient source of calcium and formate ions for aqueous solutions.

Application:

- Calcium formate is an organic salt suitable for use in pig and poultry diets. It acts as a feedstock preservative and has an acidifying effect on the gastro-intestinal tract, which promotes good gut health.
- Silage Treatment : formate in the silage suppresses the formation of side reaction products such as propionic acid, while promoting the formation of desirable lactic acid in anaerobic fermentation.
- Leather Tanning : Calcium formate is used extensively in the leather industry as a masking agent in the chrome tanning process.

Specification	
Calcium Formate, wt %	0 min
Moisture, wt %	0.5 max
Water Insoluble, wt %	0.05 max
Typical Properties	
Melting Point	decomposes
pH of 10% Water Solution	7.5
Bulk Density lbs / ft ³	2.6

Packing: 25kgs per bag or customized according to customer

Loading: 1x20 fcl can hold 26 tons without pallet, and 22 tons with pallets

Storage: Keep dry and away from light

Shelf life: 24 months

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Potassium Carbonate

Molecular Formula: K_2CO_3

Molecular Weight: 138.21

CAS: 584-08-7

HS CODE: 28364000

Application:

1. Adding feed grade potassium carbonate into the feed can supplement the insufficient absorption of potassium ions in animals, improve immunity, improve feed taste, improve livestock appetite, facilitate absorption and promote growth, inhibit the growth of microorganisms in the feed, and play a role in anti-corrosion and anti-oxidation.

Index		GB/T 1587-2000
Content	\geq %	98.5
Loss on Ignition	\leq %	1.0
Water Insolubles (dry basis)	\leq %	0.05
Fe	\leq %	0.003
Sulphur Compound (K_2SO_4)	\leq %	0
Chlorides	\leq %	0.10

In the food industry: 1. Acidity regulator: It can be used to neutralize acidic ingredients in food and improve the taste and texture of food. 2. Leavening agent: It can make baked goods more soft, while improving the elasticity and ductility of food. 3. Stabilizer: It can be used to protect pigments, prevent oxidation and maintain the pH value of food, to maintain the stability and quality of food. 4. Nutritional fortifier: It can be used as a nutritional fortifier to provide additional nutritional value for food.

Packing

25KG/BAG ,BIG BAG

Loading quantity: 24MT/20FCL

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Haematococcus Pluvialis Powder(Astaxanthin)

IUPAC Name:3,3'-dihydroxy- β,β -carotene-4,4'-dione

Chemical Formula:C40H52O4

CAS No: 472-61-7

Hs Code: 3203001990

Haematococcus pluvialis powder(astaxanthin) is orange red or red powder, has a slight seaweed flavor. It is obtained through the processes of concentration, wall breaking, spray drying, etc. Under the conditions of purified water and clean air, using a fully enclosed bioreactor to expand the culture step by step. Rich in natural astaxanthin, as well as protein, fat, carotenoids and other.

Application:

For feed of salmon, trout, shrimp, crab, poultry, livestock, etc.

Appearance	Orange red or red powder
Odor	Slight smell of seaweed
Total Astaxanthin (UV)	1.0%
Particle Size	100% through 60 mesh
Moisture	$\leq 7.0\%$
Crude Fat	$\geq 5\%$
Protein	$\geq 15\%$
Lead	$\leq 5.0\text{mg/kg}$
Arsenic	$\leq 2.0\text{mg/kg}$
Cadmium	$\leq 2.0\text{mg/kg}$
Chromium	$\leq 5.0\text{mg/kg}$



Packing: PE Plastic and Aluminum Foil bag, 2kg or 20kg per bag in one paper carton

Storage: Store in a dry and cool place, away from light, high temperature and oxygen. Recommended temperature for long-term storage $\leq 10^\circ\text{C}$.

Shelf life: 24 months

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Rosmarinic Acid 5%

Molecular Formula: C₁₈H₁₆O₈

CAS NO.: 20283-92-5

EINECS NO.: 606-487-1

Items	Unit	Standard	Result	Single decision
Appearance	—	Brown powder	Comply	Pass
Oder	—	Rosemary smell	Comply	Pass
Total antioxidants (in rosmarinic acid), w/%	%	≥ 5	5.4	Pass
Residue ethanol	mg/kg	≤ 1000	237.5	Pass
Residue ethanol	mg/kg	≤ 50	42.6	Pass
Water	%	≤ 5	3.37	Pass
Arsenic (As ICP-MS)	mg/kg	≤ 3	0.032	Pass
Lead (Pb ICP-MS)	mg/kg	≤ 2	< 0.05	Pass
Total Plate Count	cfu/g	≤ 1000	< 10	Pass
Yeasts & Moulds	cfu/g	≤ 100	< 10	Pass
E. Coli	MPN/g	≤ 3	< 3	Pass
Conclusion	Pass			

Application: 1. Water soluble phenolic acid antioxidants. It has good antioxidant biological activity and certain bacteriostatic and antiseptic effects, product is maturely used in the fields of baked food, fruit juice, beverage, pickle, compound antioxidant, biopharmaceutical, feed and cosmetics etc.

2. Feed: regulate intestinal health in animals, protects the liver, antioxidant in the body.

Packing: 25kgs/Paper Barrel; 17mt/20' fcl

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Vitamin C

Chemical name : Ascorbic Acid

Chemical Formula: C₆H₈O₆

CAS NO.50-81-7

Application:

It applies mainly to production of various medicines as clinically important material for supplementary cure practice in different sectors. Being food additives, it acts as superior and reliable agent in nutrition, antiseptic and flour processing aspects. It also helps enhance the immune system of animals as being served in feed additives.

Specification:

Identification : Positive Reaction

Melting point : About 190°C

PH of 2 Percent Water Solution : 2.1-2.6

Clarity Of Solution : Clear

Colour Of Solution : BY7max

Copper : 5mg/kg max

Heavy Metals : 10ppm max

Iron : 2ppm max

Oxalic Acid : 0.2% max

Sulphate Ash (Residue On Ignition) : 0.1% max

Specific Optical Rotation : +20.5.-+21.5.

Organic Volatile Impurities : Pass

Assay : 99.0%-100.5%

Loss on drying : ≤0.4%

Arsenic : ≤3ppm

Mercury : ≤0.1ppm

Lead : ≤2ppm

Package: 25kg net weight carton box with two plastic inner linings and vacuum-sealed bag

Shelf life: three years

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Nicotinamide

Chemical Formula: C₆H₆N₂O

CAS NO.98-92-0

Application:

Nicotinamide is a nutrient enhancer used in food additives and feed additives.

Feed additives: promote the growth of livestock and poultry, improve egg production and hatching rate, and ensure good feather development.

Items	Standard	Results
Characteristics	White,crystalline powder	White,crystalline powder
Solubility	Freely soluble in water and in alcohol; soluble in glycerin	Complies
Identification	Complies	Complies
Melting range	128~ 131°C	129~130°C
Loss on drying	Loses not more than 0.5%	0.1%
Residue on ignition	Not more than 0.1%	Complies
Heavy metals	Not more than 0.003%	Complies
Readily carbonizable	No more color than Matching Fluid A	Complies
Assay	98.5%~ 101.5%	99.7%
Decide	Comply with USP43 regulations	

Packing: Net 25KG/Fibre drum, lined with PE bag

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Sodium Metabisulphite

Chemical Formula: $\text{Na}_2\text{S}_2\text{O}_5$

CAS NO. 7681-57-4

Application:

- food industry as additive preservative, antioxidant and antimicrobial for fruits (dries, glazed and candied), vegetables (onions, potatoes, etc.), juices (citrus and grapes) and fish (shrimps and prawns).
- silage treatment as antifermentative
- desalting plants with reverse osmosis or drinking water treatment (for removing excess chlorine)
- Starch and sweeteners Production as bacteriostatic

Na ₂ S ₂ O ₅ content	97.0 %min
SO ₂	65.0%min
Iron (Fe)	30ppm max
Heavy metal as Pb	5ppm max
Arsenic(As)	1ppm max
Water insoluble	0.02%max
PH Value (10% solution)	4.0-4.6

Packing:

25KG Polypropylene Woven /Paper bags with inner PE liner.

1000KGs/1100KGs/1200KGs Jumbo Bags
27mts/20fcl

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Tricalcium Phosphate

Chemical Formula: $\text{Ca}_3(\text{PO}_4)_2$

CAS NO.7758-87-4



Application:

TCP is used as feed material, mainly offer mineral nutrients such as Phosphorus, Calcium, etc for farm livestock fodder. It's easy to be digested and absorbed by farm livestock, accelerating their growth and development, shortening the fattening period, gaining weight rapidly.

Item	SPECIFICATION		
Execution Standard: GB/T22549-2008			
Color	Gray White(TCP-Na)	White	Yellow Gray
P	≥ 18.50	≥ 18.00	≥ 18.00
Ca	≥ 30.50	≥ 30.00	≥ 30.00
Na	≥ 4.00	/	/
F	≤ 0.05	≤ 0.05	≤ 0.05
As	≤ 0.0010	≤ 0.0010	≤ 0.0010
Pb	≤ 0.0010	≤ 0.0010	≤ 0.0010
Moisture %	≤ 4.00	≤ 4.00	≤ 4.00

Packing: Plastic woven bag (25/50kg); Ton bag (1000kg)

Loading quantity: 25mts/20ft

Shelf life: two years

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Choline Chloride

CAS No. 67-48-1

Chemical Formula: C₅H₁₄ClN_o

E No: 200-655-4

HS Code:2309901000



DESCRIPTION:

Choline chloride: production varieties include choline chloride 50%, 60% and 70% corn cob powder, 50% silicon base powder, choline chloride 70% and 75% liquid

Index	Choline Chloride (50 corn cob)	Choline Chloride(50 silicon base)	Choline Chloride(60 corn cob)	Choline Chloride(70 corn cob)
Content	≥ 50 %	≥ 50%	≥ 60.0%	≥ 70.0%
Loss on Drying	≤ 2.0%	≤ 18.0	≤ 2.0%	≤ 2.0%
(As) / mg/kg	≤ 2.0	≤ 2.0	≤ 2.0	≤ 2.0
Heavy Metals(Pb)	≤ 20	≤ 20	≤ 20	≤ 20
as(CH ₃) ₃ N %	≤ 0.03	≤ 0.03	≤ 0.03	≤ 0.03

Index	Choline Chloride(70 liquid)	Choline Chloride(75 liquid)
Content	≥70%	≥75%
PH Value	6.0 - 8.0	6.0 - 8.0
Ash%	≤0.2	≤0.2
Heavy Metals(Pb) (mg/kg)	0.002	0.002
Ethylene Glycol	≤0.5%	≤0.5%
Trimethyl amine	≤0.03	≤0.03

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Betaine

Name: Betaine Hydrochloride

Chemical Formula: $C_5H_{11}NO_2 \cdot HCl$

CAS NO.590-46-5

Name: Betaine Anhydrous

Chemical Formula: $C_5H_{11}NO_2$

CAS NO.107-43-7

Name: Compound Betaine

Chemical Formula: $C_5H_{11}NO_2$

CAS NO.107-43-7



Application:

1. It can be used as methyl supplier to provide high efficient methyl and replace the methionine & choline chloride partially.
2. It can take part in the biochemical reaction of animal and provide methyl, it is helpful to the synthesis & metabolism of protein and nucleic acid.
3. It can improve the metabolism of fat and increase the meat factor and improve immunologic function.
4. It can adjust the penetration pressure of cell and reduce the stress response to help the growth of animal
5. It is a good phagostimulant for marine lives and it can improve the feeding quantities and the surviving rate of animal and improve the growth.
6. It can protect epithelial cell of intestinal tract to improve the resistance to coccidiosis.

Packing: 25kg bag, inner PE lining; 20mts/20fcl

Index	Betaine Hydrochloride	Betaine Anhydrous	Betaine F
Betaine Hydrochloride	$\geq 98\%$	$\geq 96\%$	$\geq 30\%$
Loss on drying	$\leq 1.0\%$	$\leq 1.0\%$	$\leq 10\%$
Residue on ignition	$\leq 1.0\%$	$\leq 3.0\%$	$\leq 3.0\%$
Heavy metals (as pb)	$\leq 10\text{ppm}$	$\leq 10\text{ppm}$	$\leq 10\text{ppm}$
As	$\leq 2\text{ppm}$	$\leq 2\text{ppm}$	$\leq 2\text{ppm}$

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Cholesterol

CAS: 57-88-5 MF: C27H46O

Application:

It can be used as emulsifier, artificial bezoar, vitamin D, liquid crystal, synthetic hormone raw material, and also used as an analytical reference for biochemical research.

It can also be used for cephalin cholesterol flocculation test.

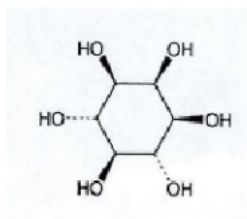
Packing: 25kg/Drum, 10MT per 20' FCL

Description	White or similar sheet crystal or powder
Testing	Specifications
Melting point	$\geq 147^{\circ}\text{C} - 150^{\circ}\text{C}$
Cholesterol content	95%–102%
Solubility	Clear and no deposit
Identification	Positive
Loss on drying	$\leq 0.2\%$
Solubility in alcohol	No deposit or turbidity is formed
Residue on ignition	$\leq 0.2\%$
Optical rotation	$-34^{\circ} \sim -38^{\circ}$
Acidity	$\leq 0.4 \text{ ml}$
Heavy Metals	$\leq 20\text{ppm}$
Pseudomonas aeruginosa	Negative

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Inositol

CAS: 87-89-8

Standard: FCC12



Application:

In infant formulas, In pharmaceuticals. In cosmetics. In feed industry: promote appetite, regulate metabolism, improve nutrient digestion&absorption, increase milk production; Enable animals to grow thicker hair. Improve the quality of fur; Improve the digestive function, inhibit the development of fatty liver, improve survival rate.

Packing: 25kg/drum, 12MT per 20' FCL without pallet. 10 MT per 20' FCL with pallet.

Item	Specification
Description	Inositol occurs as fine, white crystals or as white, crystalline powder. Its solutions are neutral to litmus. It is optically inactive. It is stable in air. One is soluble in 6 ml of water. It is slightly soluble in alcohol, and is insoluble in ether and in chloroform.
Identification (A,B)	Positive reaction
Assay, on the dried basis(%)	≥ 97.0
Calcium	Passes test
Chloride(%)	≤ 0.005
Sulfate(%)	≤ 0.006
Loss on drying(%)	≤ 0.5
Melting range(℃)	224.0~227.0
Residue on Ignition(%)	≤ 0.1
Lead(ppm)	≤ 4
Aerobic Plate Count(CFU/g)	≤ 1000
Molds and Yeasts(CFU/g)	≤ 100
Escherichia.Coli(MPN/g)	≤ 3.0
Salmonella	Negative/25g
Packaging/Storage	20kg drum/25 kg drum Keep dry, and store in tight containers at ambient temperature.
Country of Origin	China
Shelf Life Expectancy	4 Years

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L-Lysine sulphate

MF: [C₆H₁₄N₂O₂]₂H₂SO₄

CAS: 60343-69-3

White or near-white free-flowing crystalline powder



Application:

Improve animal health.

Dietary protein level can be reduced by adding enough lysine to feed. It is conducive to the conversion of protein into more muscle protein in the body, and improve the lean meat rate and slaughter rate of livestock and poultry carcasses.

ITEM	UNIT	STANDARD
C ₆ H ₁₄ N ₂ O ₂ Content (dry basis)%	%	≥ 55.0
Loss on Drying%	%	≤ 3.0
Ignition Residue	%	≤ 4.0
PH		3.5-6.5
Lead (as pb)	mg/kg	≤ 10
Arsenic (as As)	mg/kg	≤ 2
Mercury (as Hg)	mg/kg	≤ 0.1

Packing & loading weight: 25kg/bag, 17mts per 20 FCL without pallet

Shelf life: 2 years.

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L-lysine HCL

Product Name: L-lysine monohydrochloride

MF: C₆H₁₄N₂O₂.HCL

CAS: 657-27-2

Application:

In feed: It is a feed nutrition fortification agent, which has the function of enhancing the appetite of livestock and poultry, improving the disease resistance, promoting the healing of trauma and improving the quality of meat. In food: It can be used to process flour, biscuits and bread for noodles. In biochemical: It is used in biochemical research, and is used in medicine to promote children's growth and development, increase appetite and gastric acid secretion.

Item	Standard GB 34466-2017
Appearance	White or brown powder with no smell or light special smell
L-lysine monohydrochloride (C ₆ H ₁₄ N ₂ O ₂ .HCL) Content (Dry basis)	≥98.5%
L-Lysine (dry basis)	≥78.8
Dry weightlessness %	≤1.0%
Burn draft %	≤0.3%
PH	5.0~6.0
Ammonium salt %	≤0.04%
D Specific rotation	+18.0°~+21.5°
Heavy metal (as Pb)%	ND
Arsenic %	ND

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DL-Methionine

Molecular Formula: C₆H₁₁NO₂S

CAS: 59-51-8

Application?

DL-methionine is an essential amino acid for human and animal nutrition. It is often used in the formulation of complex amino acid infusion, and is also a drug for the treatment of acute hepatitis and cirrhosis, as well as a drug antidote. It is widely used as a compound feed for cattle, pigs and broiler chickens.

Item	Standard GB 34466-2017
Appearance	White or light grey crystal
DL-Methionine %	≥99.0
Dry weightlessness %	≤0.3
(以NaCl计) (chloride) (%)	≤0.2
Heavy metal	≤20
As	≤2

Packing & loading weight: 25kg/bag, 25kg/bag, 20mts per 20'FCL without pallet

Shelf life: 2 years.

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L-Threonine

Formula: $C_4H_9NO_3$

Percent Nitrogen: 11.50%

Description: Yellowish-white Crystal Powder

Packing: 25KG/900KG per bag

Solubility in H₂O: 9.76g/100g water at 20°C

Purity(on a dry matter basis): 98.5~101.5%

Bulk Density kg/L: 0.5-0.6

CLENBUTERAL: NONE

Application:

It is an amino acid that can not be synthesized by the animal itself, but is very needed.

It can be used to accurately balance the amino acid composition of the feed, meet the needs of animal growth and maintenance, improve the weight gain and lean meat rate, and reduce the feed to meat ratio.

It can improve the nutritional value of feed materials with low amino acid digestibility and improve the production performance of low energy feed.

It can reduce feed crude protein level, improve feed nitrogen utilization and reduce feed cost.

It can be used for raising and breeding pigs, chickens, ducks and high-grade aquatic products.

ITEM	STANDARD
Purity (on a dry matter basis)	98.5~101.5
Residue on ignition%	≤0.3%
Loss on drying %	≤0.35%
Specific rotation $[\alpha]_D^{20}$	-26° ~-29°
Heavy metals (As Pb)	≤10PPM
Arsenic (As)	≤1PPM

Packing & loading weight: 25kg/bag, 22mts per 20'FCL without pallet

Shelf life: 2 years.

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