

γ - AMINO BUTYRIC ACID (GABA)

New functional additives— γ -Aminobutyric Acid (GABA)

Product Name: γ -Aminobutyric Acid (GABA)

Chemical Name: Gamma- Aminobutyric Acid; 4- Aminobutyric Acid; Aminobutyric;
Pipicolinic acid.

CAS No.: 56-12-2

Molecular Formula: C₄H₉NO₂

Molecular Weight: 103.1

Appearance: White crystals or crystalline powder

PH: 6.5-7.5

Melting Point: 197-204°C

Assay: 99%

Packing: 25kg/Drum

Product Overview

1. Chinese State Ministry of Health on October 10, 2009 formally issued, GABA as a new food resource.
2. GABA is a natural amino acid distributing in nature, plants, animals and microorganisms, which is the most important material and inhibits the body's nerve message-transimition, people will feel anxiety, fatigue, anxiety, etc. when their body lacks of it, commonly happen after long time high-strain jobs. Such as athletes, office workers, are vulnerable to lack of GABA, and they need to replenish in time and to release emotions.
3. According to the current research, found that the physiological activity of GABA is mainly manifested in following aspects: (1) brain nerves; (2) improve sleep; (3) regulation of blood pressure; (4) resistance to fatigue; (5) ease pressure beauty; (6) the promotion of brain activation; (7) to prevent skin aging, and efficient weight loss.

Product Application

GABA as a new food resource , not only has the functionality which can not be replaced by other products, but also with strong competition in the market of GABA-rich products, because of its prominent on the international nutritional food, functional beverage, health products, feed additives .

1 Application in the beverage: In recent years, the annual output of Chinese beverage increase more than 20% upon the average annual growth rate, the beverage market has become the fastest growing markets .In Chinese food industry, consumers demand for natural, low sugar, and healthy beverages provoking the appearance of new varieties. The

functional drinks , tea drinks, juice drinks with GABA will be more favorable to consumers among all ages.

2 Application in milk products: strengthening milk product with GABA will be more competitive, as it is an innovative combination, GABA can further enhance the functional of milk products and meet the needs to more people .

3 Health care products: GABA is advocated of green food and organic food as an ideal ingredients in 21st century, and it is also very good for Disease Control and Prevention of health food and medicines for the elderly people .Taking natural GABA at 30-100mg/day will be able to play a very good role in health care.

4 Feeding applications: (1) significantly improve the animal's feed intake; (2) heat stress and cold stress and nutritional imbalances caused by varieties of stress; (3) significantly promote the growth of animals; (4) Repairing damaged intestinal tract, etc.

Usage

One: GABA is raw material of drug or health care products.

Two: GABA can be added in water, drink or milk directly .

Three: GABA is used as the dosing of feed additives.

Packing

25 kg net weight cardboard drum

Storage

Store in a well-ventilated, cool, dry area, out of direct sunlight. Keep containers tightly closed when not in use.