# Foodchem

L-Citrulline is one of the popular food additives and ingredients in most countries, As a professional L-Citrulline supplier and manufacturer, **Foodchem International Corporation** has been supplying and exporting L-Citrulline from China for almost 10 years, please be assured to buy L-Citrulline at Foodchem. Any inquiries and problems please feel free to send emails to us via EMAIL, we will reply you within 1 working day.

## **Product Specification**

Product Name:L-Citrulline

Produced according to customers' demands.

## L-Citrulline FAQ

#### 1, What kinds of certificates can you offer?

Foodchem is an ISO2008 9001 certified company, as for L-Citrulline, we can offer HAPPC, KOSHER, HALAL Certificates, ect.

#### 2, Is Foodchem a manufacturer or just a trading company?

Foodchem is both manufacturer and trading company, we are L-Citrulline distributor, at the same time, we are manufacturer of other products.

#### 3, What is the Min Order Quantity of L-Citrulline?

Different products have different MOQ, for L-Citrulline, the MOQ is 500kg.

#### 4, What is the price of L-Citrulline?

Foodchem is a famous supplier and manufacturer of L-Citrulline in China, and has been corporate with many L-Citrulline suppliers for several years, we can provide you with cost-effective L-Citrulline.

#### 5, How long shall we wait for your reply?

We can guarantee to reply your inquiries of L-Citrulline in less than 24 hours in working days.

#### 6, What kinds of transportation types can you provide?

Our main transportation methods include air transportation, land transportation and water transportation.

#### 7, What kinds of payment terms can you accept?

The most commonly used payment terms are T/T, L/C, D/P, D/A, etc.

#### 8, How long will I receive my good?

Foodchem has its own EDC warehouse in Shanghai, when your purchase order has been confirmed, inventory products will deliver within 1 week, other products delivery in 2 weeks.

### **FOODCHEM Hot Products**

Acidulants (Citric acid, Malic acid, Tartaric acid, etc.);

Antioxidants(Sodium erythorbate, BHT, etc.);

Perservatives(Potassium sorbate, Sodium benzoate, etc.);

Thickeners(Xanthan gum, Agar agar, Carrageenan, Sodium carboxymethyl cellulose, etc.);

Sweeteners(Sodium saccharin, Aspartame, Acesulfame potassium, Sucralose, etc.);

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Amino Acids(L-Glutamine, Creatine monohydrate, L-Glycine, BCAA, etc.);

Plant Extracts (Green coffee bean extract, Oat glucan, Resveratrol, etc.);

Vitamins (Vitamin C, Vitamin E, Vitamin A, Vitamin B1, etc.);

Starch (Corn starch, Modified starch.);

Flavourings(MSG, <u>I+G</u>, <u>Yeast extract</u>, <u>Hydrolyzed vegetable protein</u>, <u>etc.</u>);

Aromas (Vanillin , Ethyl vanillin , Ethyl maltol , etc.);

Phosphates (Sodium acid pyrophosphate, Sodium tripolyphosphate, etc.)?

Inorganic Salts (Sodium bicarbonate , Ammonium bicarbonate , Calcium sulfate dihydrate);

Natural Food Ingredients (Cocoa powder, Tomato Powder .)?

### **Contact Us**

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