

All About Life Choice® Amino Acids

Life Choice® amino acids are free-form and made from natural sources.

The fermentation method is a natural production, similar to the method used in producing yogurt, beer, vinegar, miso (bean paste), soy sauce, etc.

Life Choice® amino acids are produced using the fermentation method. Raw materials such as syrups are added to microorganism culture media and the proliferating microorganisms are allowed to produce amino acids. Enzymes play an important role as well. Enzymes, which are proteins to catalyze a chemical reaction in the living body, are indispensable to degrade and synthesize substances. Consecutive reactions by 10 to 30 kinds of enzymes are involved in the process of fermentation, producing various amino acids as a result of these reactions.

CHEMICAL EXTRACTION

Uses 3-5 enzymes

Comes from human or animal materials: human sewage, duck feathers, horse or human hair

Amino acids are derived with chemicals, and chemical residue may remain on the finished product.

FERMENTED EXTRACTION

Uses 30 enzymes

Comes from vegan, non-GMO sugar cane

Certified Kosher and Halal; free form for cellular delivery. No questionable residues on finished product.

Production of L-Arginine by Fermentation

