

# VEGA DAILY

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July 11, 2025

## VITAMIN

01

On June 30, 2025, the European Commission issued a preliminary anti-dumping ruling on choline chloride originating from China. The temporary anti-dumping duties are as follows: AOCTER - 120.8%, Shandong FY Feed Technology Co., Ltd. - 95.4%, Shandong Yinfeng Biotechnology Co., Ltd. - 95.4%, Other cooperating companies - 99.8%, Other companies - 120.8%. The involved product's EU CN (Combined Nomenclature) codes include ex 2923 10 00, ex 2309 90 31, ex 2309 90 96, ex 2106, and 3824 99 96. The investigation period covers from October 1, 2023, to September 30, 2024, with the damage investigation covering from January 1, 2021, to the end of the dumping investigation period. Interested parties should submit hearing requests within 5 days and comments within 15 days of the announcement. The EU initiated the anti-dumping investigation on October 31, 2024.

## AMINO ACID

02

Arginine prices are currently stable at USD 3/kg. With the arrival of summer, the demand for arginine in the aquaculture industry has increased. Users are purchasing according to their needs, while manufacturers maintain steady production. The market for arginine is expected to remain stable for the time being, with attention on restocking progress.

## API

03

The price of oxytetracycline hydrochloride remains firm, with major factories still stop quotation and planned maintenance, leading to tight supply. Current market prices are in the range of USD 11.72-12.34/KG. Trading channels remain active, and short-term price stability is expected. Attention should be given to the delivery of upstream raw materials and factory shutdown plans, as well as shifts in market demand.

## FOOD ADDITIVE

04

SHANDONG FUYANG BIO-TECH. CO. LTD. has recently obtained the production license for allulose and has begun planning its domestic market layout. This approval follows the latest notice from China's National Health Commission (No. 4 of 2025), which officially recognizes allulose as a new food ingredient. Two production methods—fermentation and enzyme conversion—are specified in the approval. Fuyang's enzyme conversion method meets the requirements for obtaining this production license, making it one of the first certified enterprises in China.

*Reported by Candice, Shea and Sharon*

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