

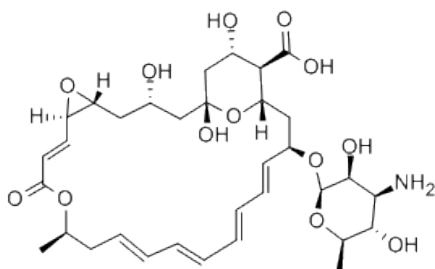
■ Natamycin

Introduction

Natamycin (also known as Natamicina, Natamycine, Natamax, Natacid) is a new broad and high-effective natural food preservative and the only approved anti-fungal preservative in the international area. Natamycin not only inhibits the growth of fungi, but also inhibits the production of their toxin. Natamycin has no effect on bacteria, so it does not prevent the natural maturing process of yogurt, cheese, fresh ham, sausage, etc. It would not impact food taste. Meanwhile, natamycin is difficult to be absorbed by human digestive tract so that it is safe for human being. Until now Natamycin has been approved as food preservative in more than 40 countries, and is widely applied in cheese, meat food, cakes, fruit juice/sauce/jelly, salted products, and other foods.

Ingredient

Chemical Name	Natamycin
CAS	7681-93-8
MF	C ₃₃ H ₄₇ NO ₁₃
MW	665.73
MS	



Item and Standard

ITEM	UNIT	STANDARD
Appearance		White to yellow crystalline powder
Assay	%	≥95%
Moisture	%	6.0-9.0%
pH		5.0-7.0
Total plate counts		Absent

Total heavy metals(as Pb)	≤ 10 ppm
Pb	≤ 3 ppm
As	≤ 1 ppm
Hg	≤ 1ppm

Application

Usage: Spraying on the surface of cheese, meat food, meat soup, ham, Guangdong flavor moon cakes, fresh juice, easily-moulded food and food processing devices to inhibit the growth of mould and yeast.

1. Cheese

Inhibit the growing of adverse mould and promote the growing and metabolization of functioning fungus.

2. Meat

Spraying the mixed suspension fluid on the surface of meat to effectively avoid the moulding, especially to dried sausage.

3. Baked food

Spraying on the surface of moon cakes, pastries and bread to effectively avoid moulding, extend their shelf-life and maintain the original taste of food. Particularly for Guangdong-flavor moon cake, the egg yellow filling shall be digged into the liquid for about 2 mininutes.

4. Drinks

Adding some Natamycin drops to fruit juice can kill the mould and yeast it contained without influencing the original taste of juice and effecively avoid juice from getting sour. The shelf life of juice can be extended. Several to dozens of ppms can achieve an ideal effect.

5. Fruit

Spraying on the surface of apples, pears, oranges, strawberry, cherry and chestnut to prevent quality deterioration.

6. Miscellaneous

Prevent moulding of jam, jelly, marinated food, fish, chicken, man-made butter.





Packaging

25kg

Storage

Please reading safety data sheet before carrying or using the product.
Cool and dry, keep tightly closed, quality guarantee period is two years.