



Natamycin

Natamycin is an effective preservative widely used in many countries. As a professional China Natamycin supplier, Jiangsu Zipin Biotech has been supplying Natamycin for many years. Natamycin is a fungicide that prevents yeasts and moulds from appearing in foods. It is used in smaller quantities than potassium sorbate, and unlike other sorbates it prevents yeasts and moulds from migrating into the product, eliminating the cost of reapplication.

Natamycin Product Description

Natamycin is a natural antimycotic ingredient. Natamycin is produced by *Streptomyces natalensis* bacteria following a strictly controlled fermentation process. Natamycin not only inhibits the growth of different moulds and yeast, but also inhibits the production of their toxin. This effectively prevents toxin food poisoning. It is a safe and natural antimycotic product with broad and effective action.

Natamycin Specification

Physical form	white to cream yellow powder.
Purity	50%-95%
Moisture	≤8.0%
Residue on ignition	≤0.5%
pH	5.0-7.5
Total counts	≤100cfu/g
Lead	≤2mg/kg
Arsenic	≤2mg/kg

Natamycin Applications

Natamycin is both safe and effective at preserving meat, dairy, bakery, beverage, wine, etc.



Natamycin Benefits

- Effectively inhibit various molds and yeasts, and also formation of fungal toxins
- No influence on the natural fermentation of yoghurt, cheese, raw ham, dry sausage, etc
- Low solubility in water and in most organic solvents
- Work well on the surfaces of food
- Wide pH range: 3-9

Packing:

500g/ bag, 10kg per carton

Storage:

Keep under cool and dry condition, away from sunlight directly and avoid exposure to the air. Once opened, product should be used immediately or resealed.

Shelf-life:

24 months from manufacturing date in the original unopened package