

TECHNICAL DATA SHEET

NATAMYCIN 50% IN LACTOSE

Introduction: Natamycin is a natural antimycotic product which is classified as a polyene macrolide and can be produced during fermentation by the bacterium *Streptomyces* spp. Natamycin not only inhibits the growth of different moulds and yeasts broadly and high-effectively, but also inhibits the production of their toxin. It can be widely used in food preservation and anti-fungal treatment. Natamycin has no effect on bacteria, so it does not prevent in the natural maturing process of yoghurt, cheese, fresh Ham, sausage, etc.

Specification: Meet the GB25532-2010 and FAO / WHO standards

Appearance	White to creamy white crystalline powder	Total plate count	≤100 CFU/g
Loss on drying	≤8.0%	Coliform Group	≤30 MPN/100g
pH	5.0-7.5	Salmonella	Negative in 25g
Assay (as natamycin)	≥50%	Listeria monocytogenes	Negative in 25g
Lactose	≤50%	E.coli	Negative in 1g
Heavy metals (as Pb)	≤10 ppm	Arsenic (As)	≤2 ppm
Lead (Pb)	≤3 ppm	Mercury (Hg)	≤1 ppm

Applications: Natamycin can be added directly to foods by mixing, dipping or spraying. Depending on the application, the amount of natamycin needed varies. To prevent growth of all known food spoilage yeasts and moulds, up to 0.01g/L or 0.04 g/gallon is sufficient.

Surface Spraying: Block cheese and shredded cheese, Salami and other sausages.

Direct Addition/Mixing: Yogurt, Sour Cream, Cream cheese and Cottage cheese, Fruit juice and Fruit preparations.

Natamycin can also be applied to grain, silage storage preservation and fruit storage area, it can kill over one hundred kinds of the mold may contaminate the grain and feed.

Safety: Natamycin is nontoxic to human bodies and no any carcinogenesis, mutagenesis or hypersensitivity reaction (HSR) was observed after its use. No normal resistance of moulds and yeasts to natamycin was observed.

ADI 0-0.3mg/kg (FAO/WHO, 1994); Safe to apply on food (FDA, 172.155, 1994); LD50: 2.73g/kg (experiment with matured male mouse)

Composition: Contains 50% natamycin (E235) (CAS#7681-93-8) blend with Lactose (as carrier)

Packaging: 500g HDPE bottle

Shelf life and storage: 2 years when stored in a cool, dry place without direct sunlight and temperature below 20°C.