

| Technical Data Sheet | | Date: 01-10-22 | Rev.04 |
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| Nisin: | A bacteriocin | | |
| Potency: | ≥ 1000 IU/mg | | |
| Molecular formular: | $C_{143}H_{230}N_{42}O_{37}S_7$ | | |
| Molecular weight: | 3354.07g/mol | | |
| Description: | <p>Nisin has broad-spectrum antibacterial activity that is produced by the <i>Lactococcus lactis</i>. In the food industry.</p> <p>Nisin is obtained from the cultivating of <i>Lactococcus lactis</i> on natural substrates, such as Yeast extract or milk. It serves as a natural, antibacterial, and toxicologically safe food preservative which protects against many bacteria that are food-spoilage pathogens. As a food additive, Nisin is popularly used in food production, such as milk, meats, fast food, beverages, health care products and medicines, etc. It is effective to decrease sterilization time, lower temperature during food sterilization, improve food quality, lessen damage to nutrition, and extend shelf life by suppressing Gram-positive spoilage and pathogenic bacteria.</p> | | |
| Applications: | Commonly used in Dairy products e.g., processed cheese, Natural ripened cheese, Milk drinks, Sterilized cream, thick cream, Canned food, Bakeries, Poultry, Salad dressings, Beverage, Fish, Meat and ready to eat products | | |
| Direction of use and quantities: | <p>The recommended use is from 20mg to 500mg/ kg/ litre of food. Exact dose is specific to the application.</p> <p>Always adhere to the local regulatory body, FDA, or Contact Biozymes Aps for advice</p> | | |
| CAS Number: | 1414-45-5 | | |
| Halal and Kosher | Manufactured according to Halal and Kosher Pareve | | |
| Sodium Chloride: | Min. 50% | | |
| Form: | Powder | | |
| Color: | Light brown to off-white color | | |
| E number: | E234 | | |
| Chmeical Specification: | Lead (Pb) | Max 1mg/kg | |
| | Arsenic (As) | Max 1mg/kg | |
| | Mercury (Hg) | Max 1mg/kg | |
| | Copper (Cu) | Max 50mg/kg | |
| | Zink (Z) | Max 25mg/kg | |
| | pH | 3,2 – 3,8 | |
| Microbial Specifications: | Total aerobic microbial count | ≤ 10 Cfu/g | |
| | Coli form bacteria | < 3.0 MPN/g | |
| | Eshericia coli | Absent in 25g | |
| | Salmonella | Absent in 25g | |
| | Listeria | Absent in 25g | |
| | Staphylococcus | Absent in 25g | |
| Storage: | Cold dry place, keep sealed with no direct sunlight | | |
| Packaging size: | Doypags | 20g to 20kg as per customer specifications. | |
| Shelf life: | Day of production | 24 months | |
| Purity and legal status | Nisin is a food grade and complies to FAO/WHO and EU food chemical codexes. complies with USFDA and classified GRAS status | | |