

Technical Data Sheet issue		Date: 01-10-22	Rev.03_G
<b>Natamycin:</b>	An antifungal food bio-preservative also called pimarinin		
Content:	≥ 50% Natamycin		
	≤ 50% Glucose		
Molecular formular:	C <sub>33</sub> H <sub>47</sub> NO <sub>13</sub>		
Molecular mass:	665.733 g/mol		
Description:	<p>Natamycin, also known as pimarinin, is a fungicide of the polyene macrolide group, Natamycin inhibits the growth of yeast and mould, also prevents the production of their toxins, but has no effect on bacteria as their membrane lacks sterols. Its mechanism of action is binding to sterols (principally ergosterol) in the fungal cell membrane instead of permeabilizing the membrane, which is the functional mechanism of chemical synthesized preservatives; <u>sorbates</u> and <u>benzoates</u>.</p>		
Applications:	Commonly used as a bio preservative in the surface treatment of cheeses, sausages Yogurt, Bakeries, Pastries, Confectionaries, Beverages, and wines, to inhibit growth of yeasts, moulds and fungus		
Direction of use and quantities:	<p>The low solubility of natamycin is an advantage for the surface treatment of food as it will stay on the surface of the food where most moulds and yeasts may grow thus preventing their growth.</p> <p>In contrast, the artificial preservatives, potassium sorbate and sodium benzoate are water-soluble and can penetrate food, thus making its concentration at the surface going down and therefore mould will grow.</p> <p>Can be used from 0,5mg to 20mg direct in food production and on surface treatment up to 300mg/litre. Before use, always consult local FDA for direction of use and contact Biozymes Aps. Denmark for any other specific concerns</p>		
CAS ID:	7681-93-8		
Form:	Powder		
Color:	Off white color		
E number:	E235		
Chemical Specification:	Lead (Pb)	Max 1.2mg/kg	
	Arsenic (As)	< 1 mg/kg	
	Mercury (Hg)	Max 1mg/kg	
Microbial Specifications:	Total aerobic microbial count	≤ 100 Cfu/g	
	Coli form bacteria	Absent 1 g	
	Salmonella	Absent in 25g	
Nutritional values per 100g:	Energy	384kcal	
	Protein	8g	
	Carbohydrates	88g	
	FAT	0g	
	Ash	<0,1g	
	Moisture	Max 4g	
Storage:	Cold dry place (<25dgr.C) to be kept sealed with no direct sunlight		
Packaging size:	As Per customer specifications	Form: Doybags with zip	
Shelf life:	Day of production	24 months	
Purity and legal status:	Approved and used in more than 150 countries around the world. The World Health Organization (WHO), European Food Safety Authority (EFSA) and Food and Drug Administration (FDA)		
Country of origin:	Biozymes Denmark	Contacts:	Info@biozymes.dk