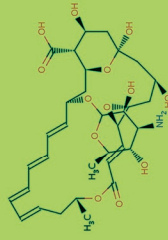




Natamycin



Molecular formula: $C_{33}H_{47}NO_{13}$

Introduction

Natamycin is a naturally 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, ect.

Advantages

- Effectively inhibits yeast and mold.
- Non-toxic, Odorless, Neutral flavor impact.
- Extends the shelf life of foods.
- Replaces traditional chemical preservatives.
- Does not affect useful bacteria.
- Cost efficiency due to little dosage but stronger effect.

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: Yoghurt, Sour Cream, Cream cheese and Cottage cheese, Fruit juice and Fruit preparations.
- Natamycin also can be applied to grain, silage storage preservation and fruit storage area, it can kill over one hundred kinds 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)

Quality

- Meet the GB25532-2010 and FAO / WHO standards
- We offer technical research team to test the efficacy and use of natamycin in food products, and assist clients in application development trials.

Packing and Storage

- 50%-Natamycin (Lactose, Glucose or NaCl Carrier) and 95% natamycin (UPS/FCC).
- 500g, 10kg, 25kg or packed to customer's requirements.
- Keeping in cool place with no direct sunshine exposure and the temperature is below 20°C, the validity period is two years.

Patent

CN 200810187280.6 A method of recovery natamycin.

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