Creative Enzymes®

Natamycin (Food grade)

Cat. No. CEFX-367

Lot. No. (See product label)

Introduction

Description	Natamycin is a safe and highly effective biological preservative, which can widely and effectively inhibit the growth of various moulds and yeasts, as well as inhibit the production of mycotoxins, and can effectively extend the shelf life of pastries, meat products, cheese, mayonnaise, and fermented wine.
Applications	Widely used as a safe preservative in cheese, bread and pastry, meat products, salad dressings, sauces and beverages.

Product Information

Appearance	Nearly white or creamy yellow crystalline powder
CAS No.	7681-93-8
Purity	95%

Usage and Packaging

Package	500g/bottle, 10kg/bucket, 25kg/bucket, or packaged according to customers' requirements.

Storage and Shipping Information

Storage	Store sealed, protected from light and below 20°C.