

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.