Creative Enzymes®

# NISIN Powder

*Cat. No. EXTZ-694*

*Lot. No.* (See product label)

## Introduction

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| ***Description*** | Nisin is a polypeptide antimicrobial substance extracted from the fermentation products of Lactococcus lactis, a subspecies of Lactococcus lactis. It is approved as a food preservative in many countries around the world. Nisin can inhibit most Gram-positive bacteria, especially spore-forming Gram-positive bacteria such as Bacillus subtilis, Bacillus stearothermophilus, and Clostridium species, making it particularly suitable for heat-treated foods, such as various meat sausages, canned fungi, and pasteurized soups. |

## Product Information

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| ***Source*** | Lactococcus lactis |
| ***Form*** | White to light brown powder |
| ***CAS No.*** | 1414-45-5 |
| ***Molecular Formula*** | C141H228O38N41S7(Nisin Z) |
| ***Molecular Weight*** | 3330.31 |
| ***Purity*** | ≥900 IU/mg |