

# **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.

**Tel:** 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com

1/1