

CHITOLY™ OM (0502)

PRODUCT DATA SHEET

Description

Chitoly™OM water-soluble fungal chitosan is made from the cell walls of *Aspergillus niger* of oyster mushroom. The product is used as edible coating to extend the freshness by delaying the microbial spoilage and browning in fruit and beverage.

Key Benefits

- Inhibit spoilage bacteria and pathogens
- Retard oxidative rancidity
- Reduce ascorbic acid degradation
- Shelf life extension
- Natural, clean-label

Applications

Applications		Rec. dosage	Key benefits	
Food categories	Typical cases			
Fruits and vegetables	Fresh fruits	Oranges, lemons	5-10 mg/kg	
		Apples, pears	3-10 mg/kg	
	Peach, apricot	Cherries, lychee	10 mg/kg	Prevent rot
		Nectarine	5-10 mg/kg	
		Fig	4-10 mg/kg	
	Avocado, mango	Strawberries	10-20 mg/kg	
		Grape		5-10 mg/kg
				3-10 mg/kg
	Tomato		2-10 mg/kg	
	Melon		5-20 mg/kg	

Composition

Chitosan (based on dried substance w/w)	≥ 95%
Loss on drying (w/w)	≤ 10%
Ash (w/w)	≤ 3%

Molecular Characteristics

Degree of acetylation (mol%)	0-30
Viscosity 1% In HAc 1% (mPa.s)	1-15

Heavy metals

Total heavy metals (mg/kg)	≤ 20
Lead (mg/kg)	≤ 1.0
Arsenic(mg/kg)	≤ 1.0
Mercury(mg/kg)	≤ 0.2
Cadmium (mg/kg)	≤ 0.2

Microbiological specifications

Total bacterial count (cfu/g)	≤1,000
<i>Escherichia coli</i> (cfu/g)	absent
<i>Salmonella</i> (U25g)	absent

Physical/chemical specifications

Appearance	White and fine yellow powder
pH value	7-8

Shelf life

2 years, store unopened between 0-20°C in dry conditions, away from direct sunlight and odorous products.

Packaging

Chitoly™ OM is available in 1kg or 5kg/ barrel.

Regulation

Fungal Chitosan has been recently approved for use as a novel food ingredients and aid-processing in Europe ((EC) No. 258/97, EFSA), USA (21 CFR 170.36, FDA), Australia and New Zealand (F2014L00033, Food Standards Australia New Zealand)

Labeling

Labelled as chitosan

Country of Origin

Belgium

Allergens

Components	Y/N
Peanut or its derivatives	N
Tree Nuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts or their derivatives	N
Sesame or its derivatives	N
Eggs or its derivatives	N
Fish or its derivatives	N
Crustaceans and shellfish or their derivative	N
Soy or its derivatives	N
Wheat, triticale or their derivatives	N
Mustard or its derivatives	N
Milk or its derivatives (e.g. Lactose)	N
Sulphites	N



The information contained in this file is based on our own testing analysis and is, to the best of our knowledge, reliable. Users should, however, conduct their own test to determine the suitability of our products for their own specific purposes.