

NATASAN™ (0102)

Description

Natasan™ natamycin slurry provides the most efficient protection from yeast and mold in food and beverages.

Key Benefits

- Full protection against yeast and mold
- Even distribution of natamycin antimicrobial activities
- Shelf life extension
- Negligible sedimentation
- Faster process
- Easy in use
- Cost-efficient in use
- No change in flavour, colour nor texture

Applications

In general, to deploy Natasan™ dipping solution with cold boiled water or distilled water or Ethanol to form a thick paste, then to spray or dip on the surface of foods or direction to add into foods.

Composite

Natamycin assay (w/w)	35%
Mushroom content (w/w)	65%

Microbiology

Total Plate Count	≤5 cfu/g
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Heavy metals

Arsenic (mg/kg)	≤3
Lead(mg/kg)	≤2
Mercury(mg/kg)	≤1

Storage Conditions

NATASAN™ is available in 500g/bottle.

Packaging

24 months, Store unopened in dry, cold conditions, away from direct sunlight and odorous products.

Regulation

FDA, GRAS

Labeling

Natamycin coating

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



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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.