

NISINZ[®] P (0304)

Description

NisinZ[®] P is a ultrapure Nisin Z concentration powder, produced by fermentation using the bacterium *Lactococcus lactis* obtained from sauerkraut, it is used in processed foods and during production to extend shelf life by decomposing Gram-positive spoilage and pathogenic bacteria.

Key Benefits

- 100% vegetal origin and non-allergenic.
- Anti-bacterial spoilage and pathogens.
- Active ingredient for therapeutic improvement.
- Have an excellent heat-stable and useable over the pH range from 2.0 to 7.0.
- Can be used alone or in combination with other antimicrobial substances.

Applications (recommendation)

Clinical application

- As an efficient alternative to antibiotics for the treatment of staphylococcal mastitis during lactation in women Fernandez et al. (2008).
- Can be used as sanitizer against mastitis pathogens *Staphylococcus* and *Streptococcus* species) in lactating cow (Cao, WU, et al, 2007)

Healthcare application

- Can be used as antimicrobial solution in toothpaste and skin care products.

Composition

Nisin Z concentration (% w/w on dried base)	≥95.0
Moisture (% w/w)	≤5.0

Activities

Hydrous Potency (IU/mg)	≥38,000
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Heavy Metals

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

Physical/Chemical Specifications

Appearance	Creamy/off-white powder
Particle size	200mesh≥90%

Storage

36 months, store unopened below 20°C in dry conditions, away from direct sunlight and odorous products. When opened, store at approx 20°C in original container.

Packaging

NisinZ[®] P is available in 100gr/bottle with integral, tamper-proof seals.

Certificate Available

Health Certificate, Origin Certificate, HALAL Certificate

Regulation

CAS#: 1414-45-5 (US FDA)
E#: E234 (EU EFSA)
INECS/ELINCS #: 215-807-5

Country of Origin

Belgium

GMO Status

According to regulations (EC) no. 1829/2003. Microorganisms used for the production of this product are not genetically modified.

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.