

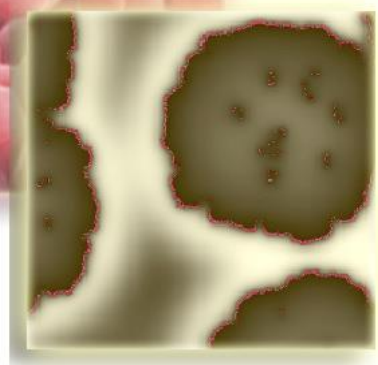
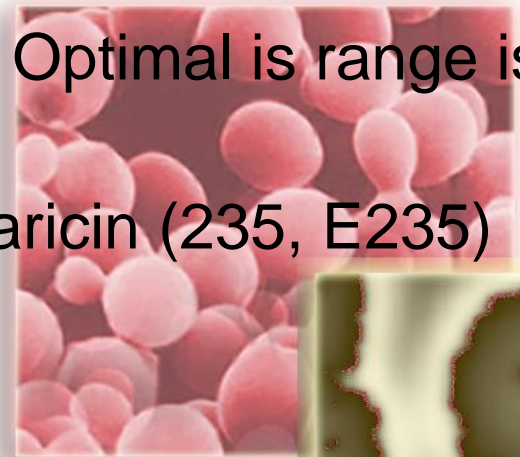


# Natajen<sup>®</sup> & Nisitrol<sup>®</sup>

# Natajen<sup>®</sup>

## An antimycotic food additive

- Controls spoilage in food due to yeast & moulds
- Naturally produced by *Streptomyces Natalensis*
- Stable at ambient temperatures and is not affected by short exposure to 100°C
- Effective within the pH range 3-9. Optimal is range is between 5-7
- Also known as Natamycin or Pimaricin (235, E235)



# Natajen<sup>®</sup>

## Application

### – Dairy

- Cheeses e.g. Cream Cheese, Shredded & Block Cheese, Yoghurts, Sour Cream, Cottage

### – Beverages

- Juice e.g. Fruit Juice, Fruit Pulp, Preps
- Wine

### – Savoury

- Meat e.g. Salami/Pepperoni, Sausages, Fish, Frozen Lobster & Prawns

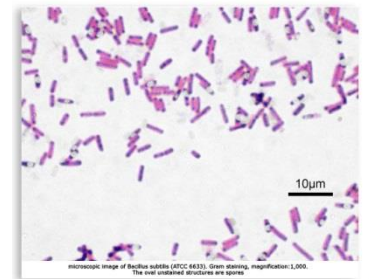
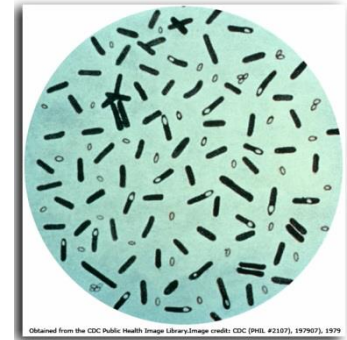


Usually applied between 5 to 50 ppm

# Nisitrol<sup>®</sup>

A natural antimicrobial agent used to preserve food

- Active ingredient is Nisin (GRAS, 234, E234) on a 50% Salt base
- Effective against a wide range of gram-positive bacteria
- Inhibits food pathogens such as *Clostridium Botulinum*, *Bacillus subtilis*, *Bacillus stearothermophilus*, *Staphylococcus aureus*, *Listeria*
- *D 15096* does not have an E Number



# Nisitrol<sup>®</sup>

## Application

### – Dairy

- Cheeses e.g. Cream Cheese, Shredded & Block Cheese, Yoghurts, Sour Cream, Cottage
- Fresh & recombined Milk
- Cream & Cream Products
- Pasteurized Dairy Desserts
- Canned Evaporated Milk

### – Soy

- Soy Milk
- Soy Bean curd



# Nisitrol<sup>®</sup>

## Application

- Savoury
  - Dressings & Sauces
  - Retort Pouched Packet Food
  - Meats & Sausages
- Baked Goods
  - Muffins & Cakes
- Beverages
  - Beer & related products
  - Fruit & Vegetable Juices



Usually applied between 50 to 200 mg/kg.

# Nisitrol<sup>®</sup>

## Application

- Canned & Bottled Vegetables
  - Peas, Beans & Potato
  - Mushrooms
- Other
  - Liquid Egg Products
  - Fresh Coconut Milk
  - Flour products e.g. Pasta, Noodles



Usually applied between 80 to 200 mg/kg.