

VitaPro® Natamycin

A Natural Mold Inhibitor

Code~~X~~-ing
Biotech Ingredients

Technical Data Sheet

Description: VitaPro® Natamycin, produced through the fermentation process of a gmo-free strain of *Streptomyces natalensis* is the only approved antifungal biological preservative in the world with a broad spectrum and dual antifungal effect. It is effective in inhibiting all molds and yeasts that cause food spoilage. Methods of application of Natamycin are:

- Immersion
- Coating in an aqueous suspension
- Spraying
- Plastic coating
- Direct addition

Benefits:

- A natural non-gmo shelf life extender
- Cost efficient
- Effective at low dosages even compared to chemical preservatives
- Effective against a broad spectrum of mold and yeasts and reduces antimycotic activity
- No effect on starter cultures or during ripening stages
- No effects on taste, odor or appearance of the food

Options available:

| VitaPro® Natamycin Products | Carriers | Packaging Size |
|-----------------------------|-------------|----------------|
| Natamycin 95% | 95% Pure | 100g |
| Natamycin 50% Lactose | 50% Lactose | 500g |
| Natamycin 50% NaCl (Salt) | 50% NaCl | 100g |

Applications accepted in North America:

| USA: | VitaPro® Natamycin 95% | VitaPro® Natamycin 50% Lactose & VitaPro® Natamycin 50% NaCl (Salt) |
|----------------|------------------------|---|
| Cheese | 20mg/kg | 40mg/kg |
| Yogurt | 7mg/kg | 14mg/kg |
| Cottage Cheese | 7mg/kg | 14mg/kg |
| Sour Cream | 7mg/kg | 14mg/kg |
| Soft Tortillas | 20mg/kg | 40mg/kg |
| Salad Dressing | 20mg/kg | 40mg/kg |

VitaPro[®] Natamycin

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Applications accepted in North America Continued:

| Canada: | VitaPro [®] Natamycin 95% | VitaPro [®] Natamycin 50% Lactose & VitaPro [®] Natamycin 50% NaCl (Salt) |
|------------------------|------------------------------------|---|
| 47 listed Cheese | 20mg/kg | 40mg/kg |
| Grated/shredded cheese | 10mg/kg | 20mg/kg |

Physical chemical properties

| VitaPro [®] Natamycin 95% | Physical chemical properties | Heavy Metals | Microbiological Specifications |
|---|-----------------------------------|------------------------------|--|
| Appearance: | Off-white to cream-colored powder | As ≤1 mg/kg Pb ≤1 mg/kg | Total aerobic microbial count: ≤ 100 CFU/gram |
| Loss on drying: | 6.0-9.0% | | |
| pH: | 5.0-7.5 | | |
| Purity: (on dry basis) | 90-102% | | |
| VitaPro [®] Natamycin 50% Lactose & NaCl | Physical chemical properties | Heavy Metals | Microbiological Specifications |
| Appearance: | Off-white to cream-colored powder | As ≤2 mg/kg Pb ≤1.2 mg/kg | Total aerobic microbial count ≤ 100 CFU/gram |
| Loss on drying: | ≤8.0% | | |
| pH: | 5.0-7.5 | | |
| Purity: (on dry basis) | ≥50.0% | | |

Packaging Size: Natamycin 95% (100g) Natamycin 50% Lactose (500g) Natamycin 50% NaCl (Salt) (100g)

Other sizes available upon request.

Recommended Storage Conditions: Sealed in a cool and dark place, away from direct sunlight 25°C.

Shelf-life: 24 months when stored according to the recommended storage conditions.

Gmo Status: No genetically modified organisms are used at any stage in the production process. Conforms with the EU regulation 1829/2003 and 1830/2003. GMO Free

Regulation Status: Natamycin is an antimycotic product approved worldwide for use in foods as a bio-preservative. The regulation governing the use of Natamycin in food or feed may vary in different countries and local regulations concerning the status of this product should always be consulted.