

Product specification**NATACID®****The product**

Natacid® is a powder blend containing 50% minimum of the active principle natamycin E235 (old name: pimaricin) on glucose base. Natamycin has been used for more than 30 years since it has shown to extend the shelf life of food products by the inhibition of moulds and yeasts and preventing the fungus toxins from developing. Natamycin has not any influence on the activity of the starter cultures of fermented products. Quality, aspect, colour and smell of food are not altered by the use of Natacid®. The activity of natamycin disappears in the course of time due to the slow and natural hydrolysis of the active principle.

USE

Natacid® can be used in watery suspension during post brining step and it needs to be regularly mixed to avoid the precipitation of insoluble active crystals. It is advised to add 5-10% of salt to the suspension to prevent the brining of treated cheeses from losing effectiveness. Cheeses must be well dried before being treated with waxes, coatings and emulsions. It is advised to use the watery suspension for not more than 5 days to prevent any contamination.

PHYSICAL AND CHEMICAL CHARACTERISTICS

Composition	Natamycin (E235) 50% minimum on glucose base
Description	White to yellow crystalline powder
pH	5,0 – 7,5
Moisture	≤ 8,0%
Heavy metals (mg/kg) (as Pb)	< 10
As (mg/kg)	< 3
Pb (mg/kg)	< 5
Hg (mg/kg)	< 1

PACKAGING – STORAGE

	Plastic tins of 100 and 500 g
Storage temperature	+ 4°C / + 20°C

The product tolerates room temperature during transport – Sensitive to light – Best before 2 years

PROPERTIES

Physical-chemical	Very low solubility – Sensitive to oxidation	
Microbiological	Active against yeasts and moulds	
Activity and Stability	Best activity at pH 5-7 Stable at room temperature Protect the product from light and UV Store the suspension in glass or plastic or stainless steel containers	
Ratio Natacid®/Natamycin E235 (ppm) / (gr/lt)	Natacid® 1.000 / 1,00 2.000 / 2,00	Natamicina 500 / 0,50 1.000 / 1,00

COMPLIANCE

Natacid® is in compliance with Italian and UE legislations for surface treatment of hard, semihard and soft cheeses – salted cold cuts, dried or ripened.

Reported data are referred to sealed product, stored as indicated