

PRODUCT DESCRIPTION - PD 201723-8.1EN

Material no. 104419

NATAMAX®

Natural Antimicrobial, Food protectant; 500 gr

Description

NATAMAX® is a natural antimycotic based on natamycin produced by fermentation using a strain of 'Streptomyces natalensis' and blended with lactose.

NATAMAX® is protected under European patent EP754239B, US patent US5942611, Australian patent AU677890, Canadian patent CA2186259, Japanese patent JP2750222 and Mexican patent MX193119.

Application areas

Surface treatment of cheese, including coatings and suspensions and spraying onto shredded cheese; surface treatment of processed meat and fish products; direct addition to yoghurt, sour cream, cream cheese and cottage cheese; direct addition to fruit juices and fruit pulp; canned foods; quick frozen lobster, fish pastes, fish roe and spawn.

Potential benefits

- Effectively kills or inhibits yeasts and moulds
- Extended shelf life
- Reduced risk of fungal mycotoxin production
- Meets consumers' demand for natural products
- More effective than chemical preservatives at much lower dosages
- A minimum of change or deterioration of taste, odour, colour, texture and nutritional value
- No adverse effect on bacteria and starter culture in fermented products

Usage levels

The recommended dosage of NATAMAX® is in the range 5-50 ppm (5-50 g per metric ton). Exact dosage cannot be stated as it depends on the nature of the product for which it is intended.

Directions for use

The method of applying NATAMAX® depends on the application for which it is used. Please contact us for specific information.

Composition

NATAMAX® is composed of:

Natamycin (E235)	min. 50 %
Lactose	max. 50 %

All percentages are by weight.

Physical/chemical specifications

Form at 25°C	powder
Colour	off-white to cream
Odour	mild organic
pH (1% suspension)	5.0-7.5
Water	approx. 7 %

Colour variations may occur from batch to batch.

Microbiological specifications

Total bacterial count	max. 100 CFU/g
Coliforms	max. 10 /g (MPN)
Salmonella	Negative to test

Heavy metal specifications

Arsenic (As)	max. 1 ppm
Mercury (Hg)	max. 1 ppm
Lead (Pb)	max. 2 ppm
Heavy metals (as Pb)	max. 10 ppm

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Nutritional data

Approximate values for Nutrition labelling per 100g.

Contribution to energy level is insignificant at recommended usage levels.

Energy	341 Calories/100g
Protein	NA
Carbohydrate	92.5 g/100g
- of which sugars	max. 50 g/100g
Fat	NA
Ash	< 0.5 g/100g
Moisture	7 g/100g

Storage

Conditions:

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.

Shelf life:

Shelf life is 24 months when stored according to recommendations.

Packaging

NATAMAX® is available in 500 g polyethylene bottles with integral, tamper-proof seals.

Product is available in other quantities.

Purity and legal status

The natamycin in NATAMAX® is food grade and meets FAO/WHO and EU specifications and complies with the USA Code of Federal Regulations.

The regulations governing the use of natamycin vary considerably in the countries in which it is currently approved.

Local food and/or feed regulations should always be consulted concerning the status of this product, as legislation regarding its use in food or feed may vary from country to country. Advice regarding the legal status of this product is available on request.

Safety and handling

A Material Safety Data Sheet (MSDS) is available on request.

Country of origin

Denmark

Kosher status

This product is certified by the Orthodox Union as kosher dairy.

Halal status

This product is certified Halal by Islamic Food Council of Europe and IFANCA International.

GMO status

According to regulations EC nos. 1829/2003 and 1830/2003:

Microorganisms used for the production of this product are not genetically modified.

Questionnaire has been used as documentation.

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Allergens

Below table indicates the presence (as added components) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	Wheat	
	X	Other cereals containing gluten	
	X	Crustaceans	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	Used as fermentation nutrient
X		Milk (including lactose)	Lactose
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulphites (>10mg/kg)	
	X	Lupin	
	X	Molluscs	

* used as fermentation nutrient. Danisco has determined that fermentation nutrients are outside the scope of US and EU food allergen labelling requirements. Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.