



Food Preservative Natamycin Antibiotic CAS 7681-93-8 White Powder

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Hongbaiyi
- Certification: COA, HPLC MR
- Model Number: HBY-Natamycin
- Minimum Order Quantity: 1KG
- Price: Negotiable
- Packaging Details: Aluminum Bag or 25KG/Fibre Drum
- Delivery Time: 3-5 work days after your payment
- Payment Terms: Western Union, T/T,
- Supply Ability: 4000kg/Month



Product Specification

- Product Name: High Quality Food Preservative Raw Materials Natamycin Powder
- CAS No: 7681-93-8
- Outlook: White Powder
- Assay: 99%Min
- Shelf Life: 2 YEARS
- Storage Temperture: In Cool,dry Place.keep Away Straight Lighting
- Molecular Formula: C33H47NO13
- MW: 665.73
- Highlight: **Food Preservative Natamycin Antibiotic, CAS 7681-93-8 Natamycin Antibiotic, White Natamycin Powder**



Product Description

What is High Quality Food Preservative Raw Materials Natamycin Powder?

Basic Information:

Product Name	High Quality Food Preservative Raw Materials Natamycin Powder
CAS	7681-93-8
Purity	99%min
MF	C ₃₃ H ₄₇ NO ₁₃
Storage	In cool,dry place.keep away straight lighting
Deliver Time	Within 24 Hours After Receiving The Payment
MOQ	1KG

Brief Introduction:

Natamycin food preservative (also known as Streptococcus lactic peptide) is a polypeptide, with 34 amino acid residues widely used as a food preservative. Nisin possesses anti-microbial activity against a wide range of Gram-positive bacteria and their spores in food, and inhibits the heat-resistant bacilli, such as *B. Stearothermophilus*, *Cl. Butyricum* and *L. Monocytogenes*. It is not effective against Gram-negative bacteria, yeasts or mould. It is catabolized to amino acid in human body, so it is no harm or vice-effect to people. Extensive micro-biological tests have not shown any cross resistant between Nisin and medical antibacterial drug. It is a natural food preservative which is highly efficient, safe and has no side-effects. In addition, it has excellent solubility and stability in food.

Product Image:



Application:

Not only used for pharma, but also widely used as a preservative in peanut butter, fried noodles, Japanese box lunch, cakes, pastry, snack foods, butter, salads, sauces, beverages, wine and meat products.

Advantage:

1. Strong inhibiting activities. Nisin specifically targets the stubborn *Bacillus* spp. and their spores.
2. High safety. Nisin can be quickly digested into amino acids with the aid of enzymes in human stomach.
3. Good stability. Nisin is stable in acid conditions and can keep active even at 121°C for 30mins.

Package and Shipping of High Quality Food Preservative Raw Materials Natamycin Powder

Under 25kg: inner: A PE bag in aluminum foil bag; Outside: carton

Over 25kg: inner: Double PE bags; Outside: 25kg/ fibre drum

**Shipping:**

With 3-5 work days after your payment

FAQ of High Quality Food Preservative Raw Materials Natamycin Powder

Q1: Do you Accept Sample Order?

A: Yes. The smallest order we accept is 1kg.

Q2: Do you accept VISA business credit card?

A: Yes. VISA business credit card is in our payment .

Q3: Is there any discount?

A: Yes, if you want to purchase larger quantity, we can offer better price for you.

Q4: How long does it take to me if I order?

A: About 3-5 days upon receipt of payment.

Q5: What kind of transportation do you have?

A: We have many ways of transportations, eg: Air, Sea, Special Lines,TNT, FEDEX, EMS, ect.



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