



Food Grade Food Preservative Natamycin for Anti-Mycotic CAS 7681-93-8

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



Product Description

What is Food Grade Food Preservative Natamycin For Anti-Mycotic CAS 7681-93-8?

Basic Information:

Product Name	Food Grade Food Preservative Natamycin For Anti-Mycotic CAS 7681-93-8
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 is also called pimarcin or tennecetin, which is produced by *Streptomyces* sp. And purified by modern separation technology.

Natamycin is a fungicide that prevents yeasts and moulds. The action of natamycin does not destroy other microorganisms, meaning that it does not alter the food's natural maturing process.

Natamycin contains 50% lactose/glucose/salt and 50% Natamycin, which prevents the formation of moulds and yeasts on the surface.

Product Image:



Function:

Natamycin is a natural occurring anti-mycotic product which is classified as a polyene macrolide and can be produced through fermentation by *Streptomyces* spp. Natamycin not only broadly and highly effectively inhibits the growth of various moulds and

yeasts, but also inhibits the production of their toxins. Natamycin can be widely used in food preservation and as an anti-fungal treatment. Natamycin has no effect on bacteria, so Natamycin does not inhibit the natural maturing processes of yoghurt, cheese, fresh ham, sausage, etc.

Features:

1. It can effectively inhibit the growth of mold and yeast in food.
2. It ensure the quality of food, improve food quality, extend the shelf life of food.
3. It has no inhibitory effect on the growth of bacteria (does not affect yogurt, cheese, dry sausage, ham's natural mature process)
Content is low, and can guarantee food quality, to some extent, save the cost.
4. It can replace part of chemical preservatives, meet the needs of customers and consumers of natural preservatives.

Package and Shipping of Food Grade Food Preservative Natamycin For Anti-Mycotic CAS 7681-93-8

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 Food Grade Food Preservative Natamycin For Anti-Mycotic CAS 7681-93-8

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.



Shaanxi Hongbaiyi Biotech Co., Ltd.



18192109180



tracy@sxhongbaiyi.com



peptide-powder.com

Hengjia Business Building, No.115 Weiyang Road, E&T Development Zone, Xi'an, Shaanxi, China.