

## NATACID<sup>®</sup> – TECHNICAL SHEET

**Description** Natacid<sup>®</sup> 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<sup>®</sup>. The activity of natamycin disappears in the course of time due to the slow and natural hydrolysis of the active principle.

### Physical and

### chemical characteristics

Composition	Natamycin (E235) 50% minimum on glucose base
Appearance	White to cream coloured 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

### Microbiological specifications

Parameter	Limit
Total viable count	≤ 100 ufc/g
<i>Escherichia coli</i>	Ass. 1 g
<i>Salmonella</i> spp	Ass. 25 g
Staphylococcus coagulase+	Ass. 25 g
<i>Listeria monocytogenes</i>	Ass. 25 mg

### Use

Natacid<sup>®</sup> 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.

### Storage

Store the original sealed containers at below 20°C after the arrival in your factory, in a dark and dry place.  
The product tolerates room temperature during transport.

### Best before

24 months.  
The product used after the above date has not harmful effects but only a potential decreased activity.

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- Packaging** Food grade plastic tins with screwcap and hermetic sealing.  
The available sizes are 100 or 500 gr net.
- Allergens** The ingredients used in Natacid® do not contain any of the following potential allergens: Cereals containing gluten and products thereof; Crustaceans and products thereof; Eggs and products thereof; Fish and products thereof; Peanuts and products thereof; Soybeans and products thereof; Milk and products thereof; Nuts and products thereof; Celery and products thereof; Mustard and products thereof; Sesame seeds and products thereof; Sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub>; Lupin and products thereof; Molluscs and products thereof.  
Statement is available upon request.
- Compliance** Natacid® is in compliance with Italian and EU legislations for surface treatment of hard, semihard and soft cheeses – salted cold cuts, dried or ripened.  
The product is compliance with Reg. (EU) N. 231/2012.
- Certifications** Caglificio Clerici is ISO 22000:2005 and FSSC 22000:2010 certified.  
Certificates can be downloaded on [www.clerici.org](http://www.clerici.org)
- Liability** This information is based on our knowledge trustworthy and presented in good faith.  
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