

Product Specification Sheet

Delvo[®] Cid+ 07015/3

Protected by the following patents EP 1846566 B1, US 9096633 B2

Product number: 23024

Last revision: 10 July 2023

Product Information

| | |
|---------------------|--|
| Product description | This product is a liquid formulation of Natamycin (E235). It is derived from a special strain of the soil microorganism <i>Streptomyces natalensis</i> . with DelvoCid+ technology. |
| Application | Bio-preservation |
| Appearance | Off-white aqueous dispersion . |
| Status | <ul style="list-style-type: none"> • Kosher approved • Halal approved • The product has not been genetically modified according to the definition of Regulation (EC) No 1829/2003 of the European Parliament and of the Council (22 September 2003) on genetically modified food and feed. • The producing micro-organism is of non-GM origin (statement available on request) |

Physical & Chemical specifications

| | | | |
|-------------------|-------------------|-----------------|-----------|
| Content Natamycin | 36000 - 44000 ppm | pH ¹ | 4.5 ± 0.5 |
| | Natamycin (E235) | | |
| Coloring agents | absent | | |

Microbiological specifications

| | | | |
|---------------------------|---------------|----------------------------------|----------------|
| Standard plate count | ≤ 1000 CFU/ml | Coagulase positive staphylococci | absent in 1 ml |
| <i>Enterobacteriaceae</i> | ≤ 10 CFU/ml | <i>Salmonella</i> | absent in 25 g |
| Coliforms | ≤ 10 CFU/ml | <i>Listeria monocytogenes</i> | absent in 25 g |
| <i>Escherichia coli</i> | ≤ 1 CFU/ml | | |

Composition

Detailed composition statement available on request.

Regulatory information

Local legislation must always be consulted.

Liquid solutions are preserved to assure microbial quality during shelf life.

Packaging & Storage

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|------------|--|
| Packaging | Product number 23024: 10 kg one way plastic drums |
| Packaging | Product number 27763: 195 kg one way plastic drums |
| Storage | Store between 5 and 25 °C, protect from freezing. |
| Shelf life | Should preferably be used within 18 months after the indicated production date. Color may turn somewhat yellowish through shelf-life. |

Footnotes

¹ = at time of quality release

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