

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

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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