

Product Specification Sheet

DELVO[®] CID XT₃ 07071

Protected by the following patent: US 9018178 B2

Product number: 12107

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> .
Application	Bio-preservation
Appearance	White, to off-white aqueous suspension .
Status	<ul style="list-style-type: none"> • Halal approved • Kosher 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)
Utilization	Spraying or dipping.

Physical & Chemical specifications

Content Natamycin	≥ 1250 ppm Natamycin (E235)	pH ¹	3.9 ± 0.1
Viscosity	300 - 600 mPa-s		

Microbiological specifications

Standard plate count	≤ 1000 CFU/ml	<i>Salmonella</i>	absent in 25 ml
<i>Enterobacteriaceae</i>	≤ 10 CFU/ml	<i>Listeria monocytogenes</i>	absent in 25 ml
Coliforms	≤ 10 CFU/ml	Yeasts	≤ 10 CFU/ml
<i>Escherichia coli</i>	≤ 1 CFU/ml	Molds	≤ 10 CFU/ml
Coagulase positive staphylococci	≤ 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 12107: 250 gallons one way totes
Storage	Store between 40 and 80 °F, protect from freezing.
Shelf life	Should preferably be used within 6 months after the indicated production date. The activity of Natamycin (E235) may slowly decrease in time.

Footnotes

¹ = at time of quality release

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