Product Specification Sheet

DELVO®CID Salt

Product number: 319

Last revision: 10 July 2023

Product Information

Product description	This product is a powdered formulation of Natamycin (E235). It is derived from a special strain of the soil microorganism *Streptomyces natalensis*.
Application	Bio-preservation
Appearance	White, to off-white powder
Status	• 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

Identity Natamycin (HPLC)	positive	Lead	≤ 2 ppm
Content Natamycin (HPLC)	≥ 50%	Arsenic	≤ 1 ppm
Bulking agent	sodium chloride	Mercury	≤ 1 ppm
Heavy metals (as Pb)	≤ 10 ppm (as Pb)		

Microbiological specifications

Standard plate count	≤ 100 CFU/g	Coagulase positive staphylococci	≤ 1 CFU/g
Enterobacteriaceae (MPN)	≤ 1 CFU/g	*Salmonella*	absent in 25 g
Escherichia coli	≤ 1 CFU/g	*Listeria monocytogenes*	absent in 25 g

Composition

Detailed composition statement available on request.

Regulatory information

Natamycin (E235) has a limited approval in most countries for the use with food products.

Local legislation must always be consulted.

Packaging & Storage

Packaging	Product number 319: 500 gr one way plastic bottle
Storage	Store in original packaging in a dark and dry place at ambient temperature (‹ 25 °C).
Shelf life	Should preferably be used within 3 years after the indicated production date.

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