



## **Fermented Meats**

*Natamycin is a fungicide that prevents yeasts and moulds from appearing in foods. It is extremely effective when used in small amounts. It is used in smaller quantities than potassium sorbate, and unlike other sorbates it prevents yeasts and moulds from migrating into the product, eliminating the cost of reapplication. The action of natamycin does not destroy other microorganisms, meaning that it does not alter the food's natural maturing process. Unlike other antimicrobial agents, it does not affect the appearance, taste or colour of the products.*

**NATAMYCIN** is both economical and effective because it works in less than the amounts of potassium sorbate and, unlike other sorbates, it prevents yeasts and moulds into the product, eliminating the cost of further applications.

Safely and effectively protects many foods that can cause deterioration to moulds, yeasts and other fungi and prevents the formation of moulds and yeasts on the surface.

Natamycin can be applied to the sausage by spraying or dipping. Unlike sausages treated with potassium sorbate, those treated with natamycin have a longer-lasting antifungal effect. Furthermore, while potassium sorbate and sorbic acid are chemical food preservatives, natamycin is completely natural.

*The effectiveness of the product is because it's not soluble (only dispersible) and therefore, it remains on the surface of the casing instead of migrating inside of the stuff. Just dilute 1–2 g/litre in water, (1%-2% solution) stir from time to time and dip the stuffed casings for 10 seconds, or spray on.*

## **Cheese**

*Natamycin is approved worldwide as a food additive to be applied on the surface of (specific) **cheese(s)**, preventing the growth of unwanted moulds and yeasts.*

*It is also used mixed with cottage and soft cheeses, including pre-packaged ground and cheese slices.*

## **Horticulture: Greenhouse, Nursery, Garden, Vegetables and fruit**

Natamycin is a fungicide of the polyenemacrolide group produced by natural strains of *Streptomyces natalensis* or of *Streptococcus lactis*. It has a non-toxic mode of action, it is especially effective against yeasts and moulds, preventing the germination of fungal spores

Plant diseases caused by fungi are one of the major reasons for causing agricultural losses. Grey mould disease, caused by the fungus *Botrytis cinerea*. The disease used to be and is still being mainly controlled by toxic chemical fungicides.

*A 0.2% solution of Natamycin (2 g/litre of water) for spraying, this quantity seems right, stir from time to time. Controls a wide range of moulds on plants and fruit.*

*Also used to dip vegetable and fruit in packing houses.*

---

If an accurate balance scale is not available, a 2.5 ml **level** measuring spoon = 1 gm (5 ml spoon = 2 gm)



Available with 50% Rapamycin + 50% salt carrier or 50% Natamycin + 50% Glucose carrier

In 50 gm, 100 gm, 500 gm and 5 kg containers