

GALACIN NISIN 101 NACL 2.5, LACIN 101

Description: *GALACIN NISIN 101 is a natural food antimicrobial product made by fermentation of Lactococcus lactis. It is used to protect a wide range of food products against pathogens and Gram-positive spoilage bacteria.*

GALACIN NISIN 101 is heat-resistant and non-dairy based.

NISIN 2.5% NaCl

PHYSICO-CHEMICAL PROPERTIES

pH (10% solution)	-	2.9 – 3.8
Loss on drying	% w/w	Max. 3.0

ACTIVITY

Potency	IU/mg	Min. 1000
---------	--------------	-----------

SENSORY CHARACTERISTICS

Appearance	-	White to light brown powder
------------	---	-----------------------------

PURITY

Active ingredient (Nisin)	% w/w	2.5 – 3.0
Sodium chloride	% w/w	Min. 90
Heavy metals (as Pb)	ppm	Max. 10
Lead	ppm	Max. 1
Arsenic	ppm	Max. 1
Mercury	ppm	Max. 1
Mesophilic bacteria	counts/g	Max. 10
Escherichia coli	counts/25g	Neg.
Salmonella	counts/25g	Neg.

REGISTRATION

Labeling ⁽²⁾	Nisin – E 234 - Nisin of natural origin – Nisin made by fermentation
-------------------------	---



CAS number	1414-45-5
GRAS status	Yes
Complies with	Eur. Reg. 231/2012 – FCC ⁽¹⁾ Kosher - Halal
GMO	Non-GMO (EC no. 1829/2003)

PACKAGING — See packaging list

STORAGE CONDITIONS — Unopened between 0 and 20°C in dry, well-ventilated room.

SHELF-LIFE — 24 months

LEGEND

⁽¹⁾ Latest edition

⁽²⁾ Several designations are allowed subject to the local regulations

