

TECHNICAL DATA SHEET

Commercial name:
Nisina (E234)

Description	Nisina is a natural additives obtained by the fermentation of a strain of Lactococcus Lactis subsp. Lactis (GMO free). It's a natural bactericide, approved in European community, active against a large number of positive Gram bacteria, especially the bacteria responsible for spore formation like Clostridium botulinum, Staphylococcus aureus, Listeria monocytogenes, Bacillus subtilus, etc.
Appearance	Light brown powder
Usage	The Nisina finds its use in different fields: dairy, meat, fruit juices and alcoholic beverages, eggs, sauces, canned foods.

Chemical and physical specification:

Composition	Nisina \geq 50,0%, Sodium chloride
Activity	\geq 10 ⁶ IU/gr.
moisture	< 3%
pH (5% in solution)	3,10 – 3,60
Lead	\leq 1 ppm.
Arsenic	\leq 1 ppm.
Mercury	\leq 1 ppm.

Microbial specification:

Total bacteria count	< 10 ufc/g
Mould and yeast	< 100 ufc/g
Coliform	< 30 ufc/100g
Salmonella	Absent in 25 grams.
Lysteria Monocytogenes	Absent in 25 grams.
E. coli beta-glucoronidasi positiva	< 10 ufc/g

Application:

processed cheeses, pasteurized foods, frankfurters, canned vegetables, fruit juices, and many other homogenized products.

Packaging:

500 gr/bottle

GMO Status:

According to regulation (EC) no. 1829/2003.
Microorganisms used for production of this product are not genetically modified.

Storage and stability:

The product must be stored in original sealed containers.
The recommended storage temperature under 20°C.

Allergen list in accordance with Reg. CE 1169/2011 and subsequent amendments

FOOD ALLERGENS

COMMON FOOD ALLERGENS	PRESENCE	POSSIBLE CROSS CONTAMINATION	COMPONENT
Cereals containing gluten and products thereof	NO	NO	
Crustaceans and products thereof	NO	NO	
Eggs and egg products	NO	NO	
Fish and fish products	NO	NO	
Peanuts and products thereof	NO	NO	
Soybeans and products thereof	NO	NO	
Milk and milk products (including lactose)	NO	NO	
Nuts and derivatives	NO	NO	
Celery and products thereof	NO	NO	
Mustard and products thereof	NO	NO	
Sesame seeds and products thereof	NO	NO	
Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / liter expressed as SO₂.	NO	NO	
Lupin and products thereof	NO	NO	
Molluscs and products thereof	NO	NO	

Cornegliano Laudense 2023 August 16

BIOTEC FERMENTI SRL