

Stabilimento ed uffici:
26854 MUZZA DI CORNEGLIANO LAUDENSE (LO)
Viale Toscana 60-62
Tel. +39 3071 69 103 – Fax +39 0371 48 31 09
www.biotechfermenti.com – info@biotechfermenti.com

BIOTEC
BIOTEC FERMENTI s.r.l.

P.IVA 01415310182
Cod. Ident. IT 01415310182
Cod. Fisc. 01702170364



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 botuinum, Staphylococcus aureus, Listeria monocytogenes, Bacillus subtillus, 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.
Dosage	From 25 to 200 ppm

Chemical and physical specification:

Composition	Nisina, Sodium chloride $\geq 50,0\%$
moisture	$< 3\%$
pH (5% in solution)	3,10 - 3,60
Lead	≤ 1 ppm.
Arsenic	≤ 1 ppm.
Mercury	≤ 1 ppm.

Microbial specification:

Total bacteria count	< 10 ufc/g
Mould and yeast	< 10 ufc/g
Coliform	< 30 ufc/g
Salmonella	Absent in 25 grams.
E. coli	Absent in 25 grams.

Packaging:

100 gr/bottle - 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 raccomandated storage temperature under 20°C.

Dates:

Production: 25.11.2020
Exp: 25.11.2022

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PRODUCT: NISINA (E234)

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 SO 2.	NO	NO	
Lupin and products thereof	NO	NO	
Molluscs and products thereof	NO	NO	

Cornegliano Laudense, 2021 February 15

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