



October 24, 2007

SPECIFICATION

Product Name: Nasin

Product Code: F-004

Product Description: Nisin is a polypeptide extracted and purified from the fermentation of Streptococcus Lactic strain, which contains thirty-four amino acid residues. It possesses anti-microbial activity against a wide range of Gram-positive bacteria which makes foods putrid, especially inhibits the heat-resistant bacillus, Clostridium Botulinum and Listeria Monocytogenes and so on. When using it in the process of food, it can not only reduce the time of heat treatment, the time of disinfection, and the energy to use, but also can make the food retain its original character. It is a natural, nonpoisonous and high efficacious food preservative.

Appearance :	off-white to yellow
Nisin:	≥ 1000 IU/mg
Loss on drying:	$\leq 3.0\%$
Sodium chloride:	$\geq 50\%$
pH of 10% solution:	3.3-3.8
Ash :	$\leq 0.5\%$
Heavy metals:	≤ 10 ppm
Lead:	≤ 5 ppm
Arsenic:	≤ 3 ppm
Total plate count:	≤ 10 cfu/g
E.Coli:	Negative
Salmonella:	Negative
Listeria monocyto:	Negative

Product Application:

Nasin is applied under the low temperature food industry. Mainly used into meat, aquatic products, fresh milk or dairy products, canned food and fruit drink, plant protein, baked products, instant food, brewery etc. It also can be used as preservative in gelatine processing, cosmetic, drugs and healthy products.

Storage and Transportation: Keep in tightly closed container, stored in a cool, dry, ventilated place.

Package:

Carton: 500g X 10bottles/carton; 100g X 50bottles/carton; 100g X 100bottles/carton

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