



Nisin

Nisin is an effective preservatives widely used in many countries. As a professional China Nisin supplier, Jiangsu Zipin Biotech has been supplying Nisin for many years. As a natural biological preservative, Nisin is widely used in food, cosmetics, medicine and health care products.

Nisin Product Description

Nisin is manufactured from the fermentation of a milk-based medium by *Lactococcus lactis* subsp. *lactis*. The nisin from this fermentation is concentrated, dried and standardized with sodium chloride to produce Nisin, which has a known and consistent level of nisin activity. Nisin natural antimicrobial is used to control bacterial spoilage in both heat processed and low pH foods. Nisin is effective against a wide range of Gram-positive bacteria and is particularly effective against the heat resistant spores produced by Gram-positive *Bacillus* and *Clostridium* spp. Nisin has no effect against Gram-negative bacteria, yeasts or moulds.

Nisin Specifications

Appearance	Slight brown to white powder
Potency	≥900IU/mg
Loss on drying	≤3.0%
Sodium chloride	≥50%
Lead	≤1.0mg/kg
Total counts	< 10 CFU/g
Coli group	< 3.0 MPN/g
Escherichia coli	< 3.0 MPN/g
Salmonella	Not detectable

Nisin Applications

Nisin is both safe and effective at preserving meat, dairy, snacks, beverage, canned foods, etc.



Nisin Benefits

- Effectively inhibit Gram-positive spoilage and pathogenic bacteria, and particularly effective against some heat resistant spore-former bacteria such as *Bacillus stearothermophilus*, *Bacillus cereus*, *Clostridium botulinum*
- Reduces thermal processing temperature and/or time and minimizes nutrients loss
- Improves food quality, safety and shelf life
- Cost-effective due to low dosage level
- No influence on natural microflora including probiotics in human body

Nisin Details

Packing:

500g/ bag, 10kg per carton

Storage:

Keep in shadow, close and dry place under 22°C

Nisin should not be stored together with toxic, harmful and corrosive substances. Protect from direct sunlight.

Shelf-life:

24 months from manufacturing date in the original unopened package