

## **APPLICATIONS OF NATAMYCIN (FOOD ADDITIVE)**

**Natamycin** possesses Antifungal activity to most all Moulds and Yeasts.

The Activity of Natamycin is **500 times higher** than that of Sorbic Acid, very little amount of Natamycin shows the Antifungal activity.

It is very adaptable to use as Food preservative.

Some of the applications of NATAMYCIN are listed as follows:

1. Cheese, Surface treatment of Cheese
2. Guangdong-flavor-moon Cakes
3. Bread and Cakes, baked Foods
4. Meat products, Jam , Jelly , Marinated Food , Fish , Chicken
5. Salad Sauce
6. Soy Sauce
7. Fruit Juice, Drinks
8. Others: The application of Natamycin on Rice cake, Steamed Bread, Dressings as Vinegar, Beer, and Wine etc. could inhibit the growth of Moulds and Yeasts effectively.