

The Largest Supplier of NISIN,
Natamycin, E-polylysine In India



Bimal Pharma Pvt. Ltd.

29 Years quite Young & AEO T1 Certified Company
FSSAI LICENSE NO. : 10012022000599

Natural Bio Preservatives for Foods
Permitted by FSSAI

NISIN (E-234) (IU, More than 1150)



Yogurt



Rossogulla



Pickles



Cheese

NATAMYCIN (E- 235)

(FOOD GRADE, 50% & 95 %)



Meat Product

e- POLYLYSINE

(100 % White, A Grade)
(US GRAS No. : 000135)



Cooked Rice



Juice

Sugar Cane



NISIN (E-234)

- NISIN is a Polypeptide which is made by *Lactococcus lactis*.
- It is a Natural, Non-poisonous and effective Food Class II Preservative.
- NISIN possesses Anti-Microbial activity against a wide range of Gram-positive bacteria, particularly those that produce spores, which causes Food spoilage.
- It inhibits certain strains of the Food Pathogen.



Key Benefits

- Extends Shelf Life for Foods.
- Can be used before or after heat treatment due to its excellent Temp. stability.
- Secures desired Food Flavor and efficiency due to low dosage requirement.
- Meets consumer demands for Food protected with Natural Antimicrobials by fully or partially replacing synthetic preservatives.
- Enable reduced processing Time and Temp.
- Useable in Fermented Products (No effect on Bacteria)



Applications

- Dairy Products, including Processed Cheese.
- Canned Foods and Fruit Juice Drinks.
- Alcoholic Beverages.
- Tender Coconut Water.
- Meat Products and Marine Products.
- In Semi Cooked Roti & Idli / Dosa Batter



Cake

Packing : 500 gms. / 1000 gms. Plastic Jar

R & D Packing : 100 Gms Plastic Bottle.

Shelf life : 2 years

Storage Condition :

Store in the Airtight & Dark Place at below 10° C in Original Packs.



Semi Cooked Roti



Idli & Dosa Batter

NATAMYCIN (E-235)

Natamycin is a Natural, toxicologically safe food preservative. It is used for inhibiting Yeast and Mould in a wide range of Foods and it has no effect on Bacteria.



Meat Products

Key Benefits

- Effectively inhibits Yeast and Mould.
- Reliable and safe for human consumption.
- Extends Shelf Life for Foods, with a very low dosage. , hence, Cost Effective.
- Has no effect on Bacteria, making it useful for Food products.
- Secures desired Food Flavour and reduces Food unit cost.
- Meets consumer demands for Food protected with Natural Antimicrobials by fully replacing Synthetic Preservatives.
- Easy to apply in small quantities by Spraying or Dipping
- Very Versatile & stable at a wide pH Range (3 to 9)



Cheese

Applications

- Cheese : Surface treatment of Cheese.
- Bakery : Bread and Cakes, baked Foods .
- Meat products, Jam , Jelly, Marine Food , Fish , Chicken.
- Alcohol Beverages, Wines, Juices, Drinks
- Yogurts & Man - Made Butter.



Non Alcoholic Beverages

Packing : 500 gms. Plastic Jar.

10 / 20 kgs. HM- HDPE Plastic Drum

R & D Packing : 100 Gms Plastic Bottle.

Shelf life : 2 years

Storage Condition :

Store in the Airtight & Dark Place at below 10°C in Original Packs.



Alcoholic Beverages

e- POLYLYSINE (100 % White, A Grade)

E-polylysine is a Polymer of the Amino Acid, L-Lysine.

It is a Natural Broad Spectrum Antimicrobial with effect against Moulds, Yeasts, Gram-positive and especially Gram-negative Bacteria. It is suitable for versatile applications in Food, Feed, Cosmeceutical and Pharmaceutical Industry.

Key Benefits :

- Natural and Non-Animal Source.
- Also used as an Ingredient in Cosmetics.
- Highly heat-stable, can be used before or after heat treatment.
- Secures desired Food Flavor
- Improves cost efficiency due to the low Dosage Rate.
- Meets consumer demands for food protected with Natural Additives by fully or partially replacing Synthetic Additives.
- Effective over a wide Range of pH values (4-10).
- Very safe, Easy to use, Readily soluble in water,



Fruit Juices



Pasta



Cooked Red Meat



Noodles

Applications

- Nutrient water
- In Meat (Red- Cooked Meat) & Fish
- In Cooked Rice, Sushi, Soup & Steamed Buns
- In Beverages (Fruit Juices)
- In Prepared Foods (Dips, Pasta, Noodles, Tortillas)
- Desserts (Mousse & Doughnuts)
- In Skin Care Lotions

Packing : 250 / 500 / 1000 gms. Plastic Jars.

Shelf life : 2 years

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Food Safety and Standards
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Udyog Adhar No. MH18BA0066413



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