

- NISIN, E-234
- Natamycin, E-235 (50% & 95%)
- e-Polylysine

The Largest Supplier of Antimicrobial Preservatives
SORBIC ACID & POTASSIUM SORBATE

Also the Largest
Supplier of Natural
Bio Preservatives

CIN : U51397MH2002PTC137273



Bimal Pharma Pvt. Ltd.

32 Years quite Young, ISO 9001 : 2015 & AEO T1 Certified Company.

fssai

Lic. No.: 10012022000599

FSSAI LICENSE No. : 10012022000599 | AEO T1 No. : INAABCB9186E1F220

ISO No. : 110661/A/0001/UK/En | UDYAM MSME No. : UDYAM-MH-18-0061131

Tested & Tried Successfully,

INGREDIENTS FOR WINE / BEER MAKING

Natural Bio Preservatives

- NISIN, E- 234
- Natamycin, 50% Food Grade, E- 235

Stabilizers

- Potassium Sorbate, E- 202
- Tartaric Acid, E- 334 (CAS No. : 87-69-4) (Acidulant)
- Citric Acid, E- 330 (Acidulant)
- Sodium Citrate, E- 331 (Acidity Regulator)
- Potassium Bitartrate, E- 336 (Cream of Tartar) (CAS No. : 868-14-4)
- Sodium Benzoate, E- 211 (Class II Preservative)
- Calcium Chloride, E- 509



Anti-Oxidants

- Potassium Meta Bisulphite, E-224
- Ascorbic Acid, E- 300
- Di Ammonium Phosphate (DAP), E-342(ii) (Yeast Nutrient)



Colour And Taste Improver

- Gelatin, E-441
- Tartaric Acid, E- 334
- PVPP (Polyvinyl Poly Pyrrolidone), E-1202



All Products Certified,
KOSHER & HALAL



Mfging. facilities approved as per
ISO 9001 ; ISO 14001 ; ISO 22000
BRC / FAMI – QS, for Food safety.

NATURAL BIO PRESERVATIVES

NISIN (E- 234)

- CAS No. : 1414-45-5
- HS Code No.: 29181190
- Whitish to off-white, Micronized Powder
- Potency / Bio Activity : ≥ 1150 (IU / mg.)
- It is a Natural, Non-poisonous and effective Food Class II Preservative, listed in FSSAI Book.
- Packing : 500 gms. / 1000 gms. Plastic Jar



Natamycin, 50% Food Grade (E- 235)

- CAS No. : 7681-93-8
- HS Code No.: 29181190
- White to Yellow Crystalline Powder.
- Concentration : More than 50 % (in Lactose / NaCl / Glucose)
- Effectively inhibits Yeast and Mould.
- Reliable and Safe for Human consumption.
- Packing : 500 gms. Plastic Jar



Shelf Life : 2 Years

Storage Condition : Store in the airtight & dark place at a Temp. of up to 22°C in Original Packs.

ANTI-OXIDANTS

Potassium Meta Bisulphite, E- 224 (Anti Browning Agent) (Preservative)

- CAS No. : 16731-55-8
- HS Code No. : 28322010
- Free Flowing, Highly Crystalline White Powder, Pungent odour
- Purity : 95.0 % Minimum.
- Packing : 25 kgs Bag with Double PE Liner inside
- Acts as an Anti Oxidant, removing all the oxygen suspended in the Wine, which slows down Aging. Preserves the colour of the Wine.

Ascorbic Acid, E- 300 (Vitamin C Plain)

- CAS No. : 50-81-7 | HS Code No. : 29362700
- Free Flowing, Highly Crystalline White Powder
- Purity : 99.0 % Minimum.
- It is quick-acting, powerful Anti oxidant, used in white Wine to protect against Light and short aeration.
- Packing : 25 kgs Carton / Drum with Double PE Liner inside



Di Ammonium Phosphate (DAP), E- 342(ii) (Yeast Nutrient)

- CAS No. : 7783-28-0 | HS Code No. : 31053000
- Free Flowing, Highly Crystalline White Powder
- P₂O₅ Content : 46.0% Minimum.
- Packing : 25 kgs Bag with Double PE Liner inside
- It is a Yeast Nutrient, resulting in stronger and more viable Yeasts, that in some cases, work faster.

Shelf Life : 3 Years

Storage Condition : Store in well closed container, Dry and Cool place.

STABILIZERS

Potassium Sorbate, E- 202 / FCC IX

- CAS No. : 24634-61-5 | HS Code No. : 29161990
- Free Flowing, Whitish Granular / Whitish Powder
- Purity : 99.0 % Minimum & very soluble in water, slightly soluble in Alcohol.
- Used to Stabilize the Wine & Prevent a renewed Fermentation.
It inhibits the Yeast cell from being to multiply, grow and begin a new Fermentation.



Tartaric Acid, E- 334 (Acidulant) (To correct the Acidity of the wine)

- CAS No. : 87-69-4 | HS Code No. : 29181200
- Free Flowing, Highly Crystalline White Powder
- Purity : 99.0 % Minimum.
- It plays a vital Role in maintaining the Chemical Stability of the Wine, the Wine's Colour and Taste.

Citric Acid, E- 330 (Acidulant)

- CAS No. : 77-92-9 | HS Code No. : 29181400
- Free Flowing, Highly Crystalline White Powder
- Purity : 99.0 % Minimum.
- It is used as Acid Supplement during fermentation to boost the Acidity of Wine.
- Also used as Stabilizer to prevent Ferric Hazes.



Sodium Citrate, E- 331 (Acidity Regulator)

- CAS No. : 6132-05-4 | HS Code No. : 29181520
- Free Flowing, Highly Crystalline White Powder
- Purity : 99.0 % Minimum.
- Used as a Preservative & Flavouring Agent.

Potassium Bitartrate, E- 336 (Cream of Tartar)

- CAS No. : 868-14-4 | HS Code No. : 29181310
- Free Flowing, Highly Crystalline White Powder
- Purity : 99.0 % Minimum.
- Used as a Seeding Agent to promote Cold Stabilization.

Sodium Benzoate, E- 211 / FCC VIII (Class II Preservative)

- CAS No. : 532-32-1 | HS Code No.: 29163140
- Free Flowing, Fine Crystalline White Powder
- Purity : 99.0 % Minimum.
- Used as a Preservative to suppress the growth of Yeast so as to avoid re-fermentation in Bottles.



Packing	: 25 kgs Square Carton with Double PE Liner inside (Potassium Sorbate) 25 kgs Bag with Double PE Liner inside (Except Potassium Sorbate)
Shelf Life	: 3 Years

Calcium Chloride, E- 509

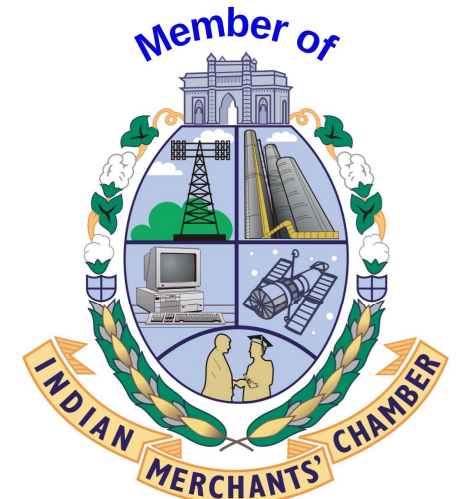
- CAS No. : 10035-04-8 | HS Code No.: 28272000
- Free Flowing, White Granules / White Powder
- Purity : 98.0 % Minimum.
- It Replaces Gypsum salt (to add Calcium without Sulfate).
- Used to Lower pH during Mashing & Brewing.



COLOUR AND TASTE IMPROVER

Gelatin, E- 441 (Clearing Agent)

- CAS No. : 9000-70-8 | HS Code No. : 35030010 / 35030020
- Light Yellow / Yellow with White-Grain Powder
- It improves Colour & Flavour of the Wine and reduces bitterness.



EST. 1907

Membership No. : PVT4720

Tartaric Acid, E- 334

- CAS No. : 87-69-4 | HS Code No. : 29181200
- Free Flowing, Highly Crystalline White Powder
- Purity : 99.0 % Minimum.
- It plays a vital Role in maintaining the Chemical Stability of the Wine, the Wine's Colour and Taste.



International Customs Cert.
Cert. No. : INAABCB9186E1F220

PVPP (Polyclar) (Polyvinyl Poly Pyrrolidone), E- 1202

- CAS No. : 25249-54-1 | HS Code No. : 39059990
- Free Flowing, White Powder, Hygroscopic
- It is Highly effective Wine Stabilizer & Fining Agent & Reduces "Pinking" & "Browning" of white Wine.



URS : UKAS

Cert. No. : 110661/A/0001/UK/En

- Packing** : 20 kgs Bags with Double PE Liner inside (Gelatin & Tartaric Acid)
20 kgs / 25 kgs Round Drum with Double PE Liner inside (PVPP)
- Shelf Life** : 3 Years
- Storage Condition** : Store in well closed container, Dry and Cool place.

BIMAL PHARMA PVT. LTD.

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FEDERATION OF INDIAN
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Setup By Ministry of Commerce, Government of India

RCMC No. : WR/1830/2018-2019



MSME

MICRO, SMALL & MEDIUM ENTERPRISES
सूक्ष्म, लघु एवं मध्यम उद्यम

Udyam MSME No. : UDYAM-MH-18-0061131