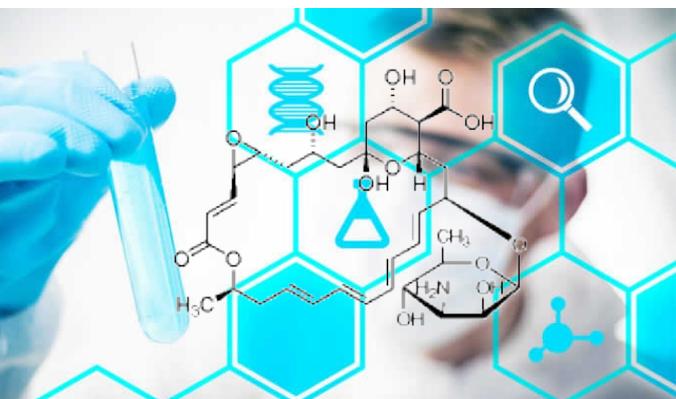


Quantitative analysis of natamycin concentration in cheese production



Natamycin, also known as pimaricin and sometimes sold as Natacyn, is a naturally occurring antifungal agent produced during fermentation by the bacterium *Streptomyces natalensis*, commonly found in soil. Natamycin is used in the food industry as a natural preservative. In cheese production, it allows manufacturers to produce the product that is acceptable to the aesthetic demands of consumers (no discoloration or off flavors) by eliminating the growth of mold and yeast that occurs during aging and storage.

Regulations of Maximum levels of natamycin

Regions	MRL	Products
EU	1 mg/dm ²	Semi-hard and semi-soft cheese and dry, cured sausage
USA	20 mg/kg	Cheese
Canada	20 mg/kg	Surface of cheese & cheddar cheese
Canada	10 mg/kg	Surface of grated or shredded cheese / cheddar cheese

Conventional method for natamycin testing

The international standard method, ISO 9233-1:2018 Cheese, cheese rind and processed cheese, specifies 2 methods for natamycin determination, HPLC and Molecular absorption spectrometric method. The LOD is 0.5mg/kg, and 0.03 mg/dm² for cheese

Ringbio Natamycin ELISA Kit



Product Code	E6011
Sensitivity	2 ng/mL
Detection Limit	2 - 160 ng/mL
Detection Time	45min
Samples	Cheese, milk, brine, etc

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