



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

Bimal Pharma



Pvt. Ltd.



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

34 Years Quite Young, ISO 9001 : 2015 & AEO T1 Certified

FSSAI LICENSE NO. : 10012022000599

Natural Bio Preservatives for Foods
Permitted by FSSAI



Only from **BIMAL PHARMA**

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



Sugar Cane Juice

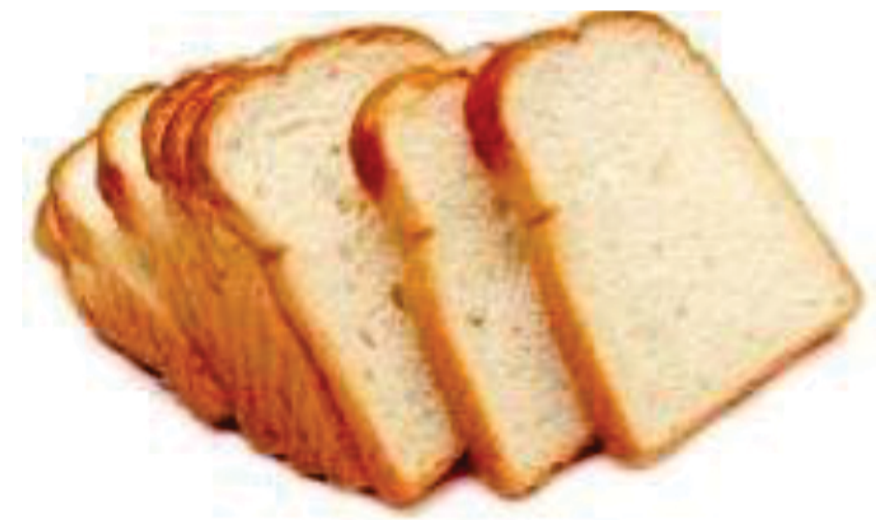
NISIN (E-234)

- 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.

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)



Meat Products



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

