



MILK-O®-NIS

Product Data Sheet

Date of issue: 26 September 2022

Formulated nisin preparation for the dairy industry

Description: MILK-O®-NIS is a formulated nisin preparation containing 2.5 % nisin, a natural antimicrobial produced by *Lactococcus lactis*. MILK-O®-NIS exhibits antimicrobial activity towards a wide range of Gram positive bacteria and is particularly effective against spores.

Properties:

Ingredient: Nisin	E-no.: E234
Purity: 2.5% (>900 IU/mg)	Form: powder
Moisture: <3%	Colour: white to cream

Colour and appearance may vary from batch to batch. Colour intensity is not an indication of activity.

Application: MILK-O®-NIS is used as preservative in dairy applications to help and extend the shelf life of the treated product. Examples of applications are given in below table.

Application	Dosage	Recommendation
Processed cheese	150-500 g/t	Add to the cheese mixture
Pasteurised milk	10-300 g/t	Possible both before and after pasteurisation stage
Dairy desserts	25-400 g/t	Amount strongly dependent on storage temperature
Ricotta cheese	100-200 g/t	Targets Listeria
Yoghurt preparations	20-50 g/t	To limit the over-acidification and syneresis

All data are indicative only, efficacy of Nisin applications always dependent of the contamination level and storage conditions of the food product

GM Status: The product and its constituents are not genetically modified. Active ingredients are produced by fermentation of classical microorganisms, which are removed and not present in the final product. Only agricultural raw materials of non-genetically modified (non-GM) origin are used for the fermentation process and in the final formulation.

Composition: MILK-O®-NIS is standardized with sodium chloride.

Packaging and storage: MILK-O®-NIS is packed in food-grade HDPE, UN certified containers of 500 g net. When stored in the original, food-grade sealed containers at 20 °C in a dark and dry place, the product activity is preserved for 24 months.

Safety and caution: Wash skin carefully with clean water and a mild detergent after contact. Flush eyes with clean water. Please consult the separately available Safety Data Sheet for further information.



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Compliance and legal: The product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), and conforms with the recommended specifications of the Food Chemical Codex for food enzymes.

The use and labelling of MILK-O®-NIS are only foreseen in accordance with the EU Directive EC 95/2 for the food additive Nisin (E235).

Purity criteria:	Total plate count	≤ 100 CFU per g
	Coliforms	≤ 10 CFU per g
	Mould and Yeast	≤ 10 CFU per g
	Staphylococci	absent in 10 g
	Salmonella	absent in 25 g
	Listeria monocytogenes	absent in 25 g
	Heavy Metals (as Pb)	< 10 ppm
	Lead	< 5 ppm
	Arsenic	< 3 ppm
	Cadmium	< 0.5 ppm
Mercury	< 0.5 ppm	

Special diet information:	Kosher:	certified
	Halal:	certified
	Vegan/Vegetarian:	the product or any constituents are not of animal origin

Certification: WeissBioTech GmbH has a certified quality management system according to ISO 9001:2015 and a certified Food Safety Management System according to FSSC 22000 incl. HACCP, which are reviewed in regular audits.

Made by WeissBioTech GmbH, Germany

To the best of our knowledge, the information contained herein is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.

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