

# MVTL 2007

## NATAMYCIN USED TO PROTECT CHEESE

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### THE WHAT, WHERE, AND HOW OF NATAMYCIN

Natamycin (Primaricin) is an antimyotic food additive used to protect cheese from mold and yeast growth.

Natamycin is currently approved by the FDA for use on the surface of cut and slices of cheese where the standards for such cheese provide for the use of safe and suitable mold inhibiting ingredients. Natamycin may be applied to cheese by dipping or by spraying.

Animal studies on rabbits, dogs, and cows indicate that Natamycin has no toxic effects even at high levels of ingesting. In addition, Natamycin was found to have no reproductive or mutagenic qualities. Animal studies show that Natamycin is fat and water

insoluble, allowing an estimated 90% to be excreted through normal gastrointestinal functions. Natamycin is approved for use by the FDA and has been widely used in Europe for over 35 years.

The use of Natamycin on cheese allows manufacturers to produce cheese 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. Secondary benefits include reducing the risk of mycotoxin growth and longer shelf life.

The official method used at MVTL for the detection of Natamycin is the International Dairy Federation Standard Method #140A:1992

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For Other Organic Testing,  
Contact Your Sales Representative for pricing  
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Natamycin HCLP >50 ppm  
Natamycin HCLP <25 ppm  
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### FDA DIRECTIVES REGARDING NATAMYCIN

The FDA recently amended its food additive regulations to allow for the use of a dry mix of Natamycin and cellulose (to prevent caking) on the surface of cuts and slices of cheese. The amendment excludes the use of the dry mix on grated or shredded

cheese. Europe has used Natamycin for decades and has currently implemented a new European Union directive that authorizes the EU member states to create a national law allowing only for the treatment of hard,

semi hard, and semi soft cheeses with Natamycin. This directive requires that no cheese may contain the presence of Natamycin at a depth greater than 5 millimeters.

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