



### **ε-Polylysine**

ε-Polylysine is an effective natural preservative widely used in many countries. As a professional China ε-Polylysine supplier, Jiangsu Zipin Biotech has been supplying ε-Polylysine for many years. As a natural biological preservative, ε-Polylysine is widely used in food, cosmetic products.

### **ε-Polylysine Product Description**

ε-Polylysine is a high-efficiency antimicrobial agent or preservative. It is produced from a fermentation process using *Streptomyces albulus* under aerobic conditions. It has obvious inhibition to gram-positive bacteria and electronegative bacterium, yeast, mould, virus. In addition, it also has excellent safety, therefore it is widely used as a food antistaling agent.

### **ε-Polylysine Specifications**

Appearance	White to light yellow powder
Purity	≥95%
Loss on drying	≤20%
Ash	≤2%
Arsenic	≤5ppm
Lead	≤10 ppm
Total plate count	≤10 CFU/g
Coliform bacteria	≤30counts/100g
Salmonella	Not detectable

### **ε-Polylysine Applications**

ε-Polylysine is both safe and effective at preserving meat, seafood, dairy, beverage, cosmetics, etc.



### **$\epsilon$ -Polylysine Benefits**

- Effectively inhibits Gram-positive, Gram-negative bacteria
- Wide applications
- Broad antibacterial spectrum and high safety
- High thermal stability
- Wide pH range

### **$\epsilon$ -Polylysine Details**

**Packing:**

0.5kg or 1kg x 10 per carton

**Storage:**

Keep in shadow, cool and dry place

**Shelf-life:**

24 months from manufacturing date in the original unopened package