

PureNis™

Conservante natural para
ovoproductos y elaborados de huevo

PROTECCIÓN NATURAL INTELIGENTE PARA EL UNIVERSO DEL HUEVO

Solución antimicrobiana basada en nisina (E 234) para el control microbiológico en matrices sensibles del sector ovoproductos y otros elaborados a base de huevo.



Control microbiológico

Eficaz frente a flora Gram positiva alterante y patógena, especialmente *Listeria monocytogenes*, *Bacillus cereus* y otros esporulados.



Extensión de vida útil

Prolonga la conservación bajo refrigeración y ayuda a optimizar la cadena de distribución.



Clean label

Encaja en estrategias de etiquetado limpio al declararse como nisina (E234) procedente de fermentación natural.

APLICACIONES PRINCIPALES



Ovoproductos líquidos pasteurizados



Tortillas y platos preparados a base de huevo



Huevos cocidos y ovoproductos listos para consumo



Salsas y emulsiones tipo mayonesa/lactonesa con huevo

POR QUÉ ELEGIR PURENIS™



Alta eficacia tecnológica



Bajo impacto sensorial



Compatible con estrategias multibarrera



Solución natural de perfil profesional



SEGURIDAD · VIDA ÚTIL · CALIDAD · CONFIANZA

Una herramienta avanzada para proteger el valor de sus elaborados de huevo.



INTABIOTECH

Your Reliable Partner in Sourcing & Supply



www.intabiotech.com



Nota técnica: La dosificación debe ajustarse en función del contenido de nisina activa y del encaje regulatorio aplicable en el país de destino.

Natural Preservative for Egg Products and Egg-Based Foods

Antimicrobial solution based on nisin (E 234) for microbiological control in sensitive matrices of the egg products sector and other egg-based foods.



PRODUCT DEFINITION

PureNis™ is a natural antimicrobial preparation based on nisin (E 234), a bacteriocin produced by *Lactococcus lactis* subsp. *lactis*. The product is formulated on a food-grade carrier (salts and/or carbohydrates) for use as a preservative in sensitive matrices of the egg products sector.

Intabiotech manufactures this product using a patented formula through an exclusive and unique biotechnological process, giving it technical characteristics that make it far superior to conventional nisins.

MAIN APPLICATIONS

- ✓ Pasteurized liquid egg products
- ✓ Egg-based tortillas and ready meals
- ✓ Cooked eggs and ready-to-eat egg products
- ✓ Sauces and emulsions such as mayonnaise/lactonesa with egg



MICROBIOLOGICAL CONTROL

Effective against Gram-positive spoilage and pathogenic flora, especially *Listeria monocytogenes*, *Bacillus cereus* and other spore-formers.



EXTENDED SHELF LIFE

Extends shelf life under refrigeration with proper packaging, optimizing the distribution chain.



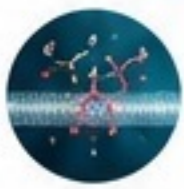
CLEAN LABEL

Fits clean label strategies as it is declared as nisin (E234) derived from natural fermentation.



Technical note: Operating doses in kg/t of PureNis™ must be calculated based on the active nisin content specified in the commercial technical data sheet of the product.

MECHANISM OF ACTION OF NISIN



1 Binding to Lipid II
Nisin selectively binds to lipid II in the membrane of Gram-positive bacteria.



2 Pore Formation
It forms transmembrane pores that disrupt cell integrity.



3 Cell Death
It causes loss of ionic gradient and effective cell death.

SPECTRUM OF ACTIVITY

- ✓ High efficacy against:
 - *Listeria* spp., especially *L. monocytogenes*
 - *Bacillus* spp., including *B. cereus*
 - *Clostridium* spp. and other spore-formers
 - Inhibition of spore germination and outgrowth
- ⚠ Limited activity against Gram-negative bacteria, improvable by combination with low pH, ACETIPRO™ or PreserFood™ UOVO or treatments that alter the external membrane.

KEY FACTORS FOR EFFECTIVENESS

- 🕒 **pH Influence:** Higher activity at acidic pH (optimal 3.5–5.5). Efficacy remains relevant up to ~pH 6 in certain matrices with adequate dosing and combined hurdles.
- 📄 **Thermal Stability:** Resistant to common pasteurization treatments. May be partially inactivated in very severe processes, but maintains sufficient residual efficacy when properly dosed.

NATURALLY EFFECTIVE. PROVEN PROTECTION.

PureNis™ helps you ensure safety, extend shelf life and deliver clean label products your customers trust.



APPLICATIONS IN A WIDE VARIETY OF SECTORS*



LIQUID EGG PRODUCTS



EGG-BASED TORTILLAS & READY MEALS



COOKED EGGS & READY-TO-EAT PRODUCTS



SAUCES & EMULSIONS



FOOD INDUSTRY INGREDIENTS



MAYONNAISE/ LACTONESA



AND MANY MORE...

*Check local regulations in your country.