PRESERVATIVES IN COATINGS

Maturing process

Cheeses are products that undergo a **maturing** process, a process of maturing over time.

During this process, the unwanted growth of **moulds** and **yeasts** is one of the biggest problems.

Preservatives allowed in the EU

The main preservative used is **natamycin**, as it has no effect on bacteria and is very effective against most types of mould and yeast.
Sorbates and **propionates** are used in combination with natamycin.

The **choice of preservatives** to prevent the growth of mould and other micro-organisms is not an easy task.

At **Concentrol** we have developed multiple solutions in coatings with the mission of adapting to the specific needs of each client and their production, in order to guarantee the best results.

Concentrol
Food Processing Aids