



Dairy & Meat

Product Range

Date of issue: 2014 | Printing date: 23 Jun. 14 | Page 1 of 1

DAIRY

Microbial Rennet & Food Additives:

Arteezyme Ren:

Arteezyme Ren 220 XL	The microbial rennet produced from <i>Rhizomucor Mieihei</i> standardised at 220 IMCU.
Arteezyme Ren 750 XL	The microbial rennet produced from <i>Rhizomucor Mieihei</i> standardised at 750 IMCU.

Special dairy preservatives:

Arteezyme 240 NA	Natamycin formulated with lactose for dairy applications (E235)
Arteezyme 240 LY	Granulated Lysozyme (E1105) from hen's egg-white for use in the prevention of late-blowing in cheese
Arteezyme 240 NI	Preparation of powdered Nisin (E234) as natural food-additive.

MEAT

Food Additives:

Special meat preservatives:

Arteezyme 280NA	Especially formulated Natamycin for meat applications
Arteezyme 280NI	Especially formulated Nisin for meat applications

Made by Arteen Chimi Co., Iran

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.

Central office: #7, 4th Floor, No.80, Neda Junction, Kadj Blvd. Azimieh, Karaj, Iran

Tel: +98 26 32545358 & 32512132-3 Fax: +98 26 32545218

Factory: Block 41, Payam Special Economic Zone, Mehrshahr, Karaj, Iran