

DF30 (30% solution of Fumaric acid) (Material to maintain freshness and sterilize)

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Food additive



5kg (in the bottle)

What is DF30 ?

DF30 is 30% solution of Fumaric acid.

Fumaric acid is one of organic acid and it is one of food additives. It has strong bactericidal function, but Fumaric acid has not been used a lot especially in food industry, because it does not dissolve in water easily. (Normally, solubility of fumaric acid is 0.6g/100gH₂O at room temperature.)

Now, we have developed a method to produce Conc.Fumaric acid solution called "DF30" by using ultrafine particle of Fumaric acid and special kind of stabilizer, which is certified as food additives. When you dilute this Conc.Fumaric acid with water, it will immediately dissolve. With this development, Fumaric acid can be used more in food industry to maintain freshness and sterilize. You can dip the foods (vegetable, fish, meat, fruit, etc.) into 0.2-1.0% DF30 for 1 to 10 minutes, then it will remove all of bacteria, and maintain freshness.

What is Fumaric acid ?

Fumaric acid is an organic acid, which is very similar to Citric acid and Malic acid.

Fumaric acid is certified as food additive material, and it is safe material to use.

The report says, it has strong bactericidal activity towards O-157 or Legionella bacteria.

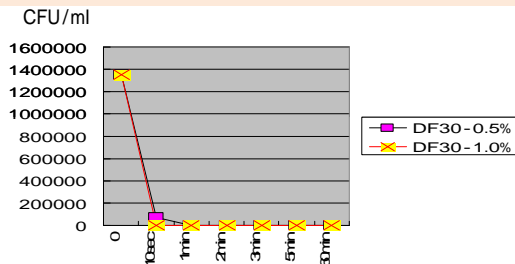
Fumaric acid does not easily dissolve in water.

Dissolubility of DF30

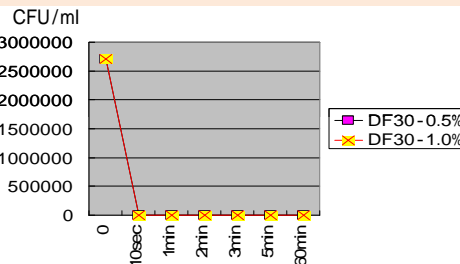
[DF30] is 30% solution of Fumaric acid. Once you dilute the solution with water to 0.2-1.0% solution, Fumaric acid will immediately dissolve.

Bactericidal activity of DF30

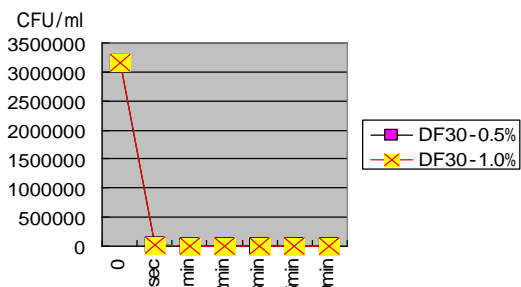
Experimentation: cultivate bacteria add [DF30] incubate at 30 take samples of it at regular interval measure the number of colony



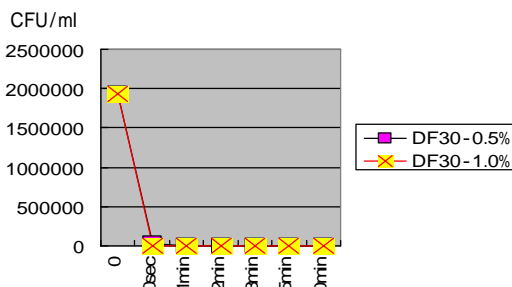
E. coli bacteria



Pseudomonas aeruginosa



Staphylococcus aureus



Bacillus subtilis

Usage of DF30

1. To sterilize and maintain freshness of fruits and vegetables.
2. To sterilize and prevent discoloration of fish and meat.
3. Cleaning and sterilizing of foods.
4. To sterilize kitchen apparatus.