

Protection you can trust We make it happen

Complete protection with an added plus.

The fastest, most effective natamycin defence

Delvo®Cid+ represents a breakthrough in natamycin technology, effectively eliminating the risk of yeast and mould growth in dairy and meat products, in the fastest time possible. It is part of our extensive portfolio of preservation solutions developed to offer manufacturers quality, reliability and peace of mind.

With accelerated solubility of natamycin crystals and significantly lower sedimentation rates, Delvo®Cid+ is a patented product, which is far superior to standard natamycin suspensions. In liquid food applications as well as spray and dipping suspensions, Delvo®Cid+ fully protects your products – fast.

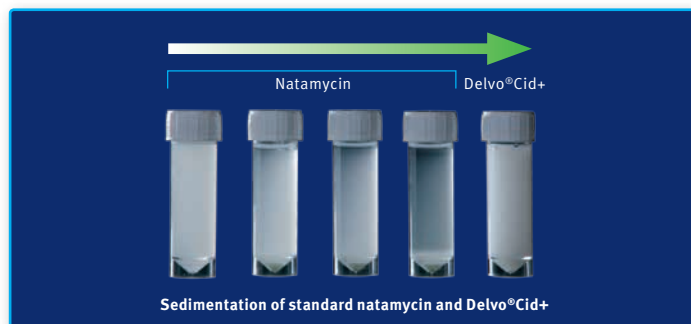
DELVO®CID+: unrivalled advantages

Faster solubility

Natamycin is active against moulds and yeasts only when dissolved. In water, natamycin has a low solubility of approximately 40 ppm. Above these concentrations natamycin is present in crystal form. Delvo®Cid+ crystals achieve the maximum natamycin concentration in water far more rapidly. By speeding up the dissolving process, liquid products can be protected in minutes rather than hours. So, from the moment Delvo®Cid+ is added, the defence action begins – a reassuring benefit for all.

Improved suspension

Delvo®Cid+ shows negligible sedimentation rates. The natamycin crystals remain active where needed, offering enhanced protection. In contrast, the crystals in standard natamycin suspensions sink to the bottom, and are therefore not present where the protection is needed. Using Delvo®Cid+ prolongs the suspension of natamycin from hours to days.



Highly convenient

A flexible, safe and easy to use product, Delvo®Cid+ is available in a standard 4% concentration or can be tailor made to your specific needs. It is ready to use and gives a reduced risk of application errors.

Cost efficient

High solubility speed provides immediate action and negligible sedimentation means Delvo®Cid+ is present where it is needed. Therefore, a smaller amount will provide the required protection – allowing you to achieve guaranteed quality for less.

DELVO®CID+ in application

A low-dosage product, Delvo®Cid+ is simple to use and suitable for both spray and dipping bath applications.

Defence for cheese ripening

Delvo®Cid+ is suitable for a range of dairy applications. Its rapid solubility makes Delvo®Cid+ particularly suitable for cheese with a high contamination risk – providing an immediate safeguard compared to the long solubility time required by traditional natamycin products.

Brine bath

In brine baths, the solubility of standard natamycin is impaired, because of the high salt levels. Therefore it can not provide the full protection required. With Delvo®Cid+, the maximum dissolved concentration is reached much faster, offering optimal functionality and a guarantee of total defence against mould and yeast.

Sausage casings

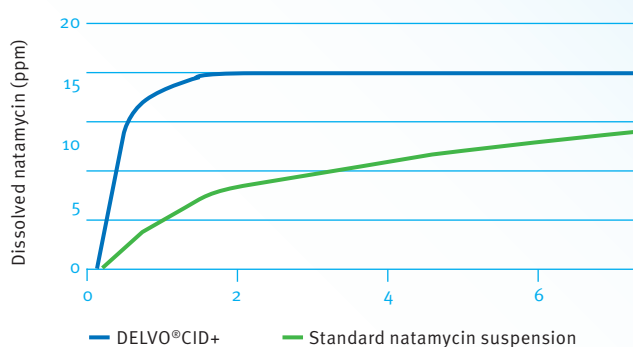
In addition, Delvo®Cid+ is highly effective for soaking sausage casings, which takes time. Standard natamycin is again less effective here because its sedimentation prevents optimal use. With the superior suspension of Delvo®Cid+, the effect of the natamycin is optimised.

Unlimited experience

DSM Food Specialties is a pioneer of natamycin-based products. With over half a century of experience, we offer unparalleled expertise in the production and application of effective preservation solutions. High quality products, manufactured at state-of-the-art facilities deliver unmatched effectiveness, bringing you peace of mind.

Our experienced sales team and in-house experts are on hand to respond to any query and work closely with you to gain optimum performance from Delvo®Cid+. This customer focused approach and proven industry understanding ensures you benefit from an effective, added value solution designed to deliver real improvements to process and product quality.

Natamycin concentrations of a standard natamycin and Delvo®Cid+ 20 ppm suspension at various times after application



Example of Delvo®Cid+ in use for Brine: In a 1,000 litre brine bath, add 250 ml Delvo®Cid+ (4%) for initial cleaning (10 ppm). Then add 250 ml Delvo®Cid+ (4%) per ton of cheese.

For Protection You Can Trust™, contact us now:
www.dsm.com/food | www.protectionyoucantrust.com | Info.food@dsm.com

Or get in touch with one of our local sales offices/sales representatives.

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