



APPLICATIONS OF E-POLYLYSINE

Applications In :

- Foods
- Cosmetics
- Daily Chemical Products
- Medical Products

Foods

- Nutrient water



Safe for 1 Year



Boiled Rice
Safe for 10 Days

➤ Starters

- Vegetables
- Soup
- Tortillas
- Steamed Buns
- Rice
- Noodles



Safe for 40 / 45 Days



• Main Courses

- Pasta
- Fried Noodles
- Sushi
- Steaks
- Fish



Safe for 4 days



Safe for 48 Hrs.



Safe for 48 Hrs.

➤ Desserts

- Mousse
- Doughnuts



Daily Chemical Products

- Toothpaste
- Mouthwash
- Soap
- Hand Washing
- Wet Wipes
- Baby Diapers
- Sanitary Napkins
- Kitchen Detergent.



Soap



Toothpaste



Handwash

Cosmetics Products

- Cosmetics are very easily deteriorated due to microbial contamination in the process of Production, Storage and Using. Spoiled cosmetics are especially harmful to human skin. E-Polylysine has Broad Antibacterial Spectrum and it can effectively inhibit the growth of Microbes & ensure the good Quality of Cosmetics.
- Various Functions : E-polylysine molecules are cationic, surface active agents in water due to their positively charged Amino Groups. This property imparts many benefits when used as an Ingredient in Cosmetics & is acting as **Preservative and Surfactant**.
- Since E - polylysine is a polymer of Amino Acids, to be known as **Nutritional Preservative**, so it is much more **Environmentally-Friendly, safe and efficient**.

➤ Application : In Skin Care (Emulsions) & Lotions



Skin Care Emulsions



Skin Care Lotion



Wet Napkins



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Udyog Aadhaar No. MH18A0066413



Signifying Holder's Authority & Trustability in Global Market



Inspiring Trust, Assuring safe & Nutritious Food

Common Usage Level of Polylysine In Typical Foods

	Food Type	Recommend Usage
Cooked product	Sausages	100—250 mg / kg
	Ham (Pig Meat)	100—250 mg / kg
	Red-Cooked Meat	200—400 mg / kg (surface treatment)
Fresh Meat	Cold Fresh	200—400 mg / kg (surface treatment)
	Frozen Meat	200—400 mg / kg (surface treatment)
Rice	Cooked Rice	100—200 mg / kg
Beverages	Pure Water	50—100 mg / L
	Fruit Juices And Fruit Flavored Drinks	100—200 mg / L
	Protein Beverage (Energy & Sport Drinks)	100—200 mg / L
	Water-Based Seasonings Drinks	100—200 mg / L
	Tea, Coffee, Herbal Drink	100—200 mg / L
	Beer	100—200 mg / L
Seafood	Fresh Aquatic Product	200—400 mg / kg (surface treatment)
	Frozen Seafood And Product	200—400 mg / kg (surface treatment)
	Prefabrication Of Aquatic Products	150—300 mg / kg
	Cooked Aquatic Products (Fish Etc.)	150—300 mg / kg
Bakery	Bread	100—200 mg / kg
	Asian Pastry	150—250 mg / kg
Prepared Foods	Dips, Sauces, Salad Dressings	50—100 mg / kg
	Pasta And Noodles	50—200 mg / kg

Approval and Regulations

ε-Polylysine is food grade and meets FAO / WHO specifications It is certified as GRAS (**Generally Recognized As Safe**) by the US FDA with US GRAS No.: GRN000135, Currently, ε-Polylysine has approval as a food additive in Korea, Japan USA and some more countries.