

Product Specification

[Product Name] Transglutaminase

[Model] TG-FN02

[Color] White or light gray powder.

[Aroma] Has the characteristic odor of transglutaminase.

[Flavor] Odorless.

[Ingredients] Transglutaminase, maltodextrin, sodium caseinate, gelatin, phosphate, carbonate.

[Technological Characteristics] Yeast extract, glycerin, and corn flour are used as raw materials, and after biological fermentation, the glutamine transaminase enzyme is produced by filtration, ultrafiltration, elution, and freeze-drying. The original enzyme is compounded with other excipients.

[Product Features] ① Strong adhesion. The enzyme covalently catalyzed by this enzyme is difficult to break under general non-enzymatic conditions, so after treatment of the minced meat with this enzyme, it will not spread after freezing, slicing, and cooking; ② PH stability is very high. The optimum PH of TG is 6.0, but the enzyme has higher activity in the range of pH 5.0-8.0; ③ Strong thermal stability. The optimum temperature of TG is about 50°C, but it has higher activity in the range of 45-55°C. ④ The quality is stable. Advanced biological fermentation production process and raw material quality control ensure long-term stable quality supply.

[Product Application] TG can catalyze the intramolecular and intermolecular covalent cross-linking of protein polypeptides, thereby improving the structure and function of proteins; it can be used in meat products, fish products.

[Dosage] According to the characteristics of food technology to add in moderation.

[Caution] If enzyme comes in contact with sensitive skin or eyes, flush thoroughly and repeatedly with water.

[Quality Index]

Test items	Standard range	Test method
Appearance	White or light gray powder	Visual inspection
Enzyme activity (u/g)	Product labeling amount 81%--130%	KFDA-2004
Loss on drying (%)	≤10	GB/T5009.3
Total arsenic (mg/kg)	≤3	GB/T5009.11
Lead(Pb) (mg/kg)	≤5	GB/T5009.12
Colonies number (CFU/g)	≤50000	GB4789.2
Coliform bacteria (CFU/g)	≤30	GB4789.3
Escherichia coli (25g or 25ml)	Absent	GB/T4789.38
Salmonella (25g or 25ml)	Absent	GB4789.4

[Packaging & Storage] Inner packing: 1kg aluminum foil bag packing. Outer packing: 1kg*10 bags or 1kg*20 bags carton packing. Store at 10°C or below, once opened product must be used/resealed immediately and stored in freezer.



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[Shelf life] 12 months from manufacture date with the original unopened package.