

PRODUCT DESCRIPTION

ProBinder™ MR10

Description

ProBinder™ MR10 is a transglutaminase preparation, which is suitable for use as a binder to form a bond between meat and poultry proteins, holding smaller pieces together.

Application areas

Small pieces of roast beef, restructured meat, seafood

Potential benefits

1. Easy handling, High stability during further processing steps as slicing, marinating, heating, and packaging.
2. Standardized, portion controlled and highly value added products.

Usage levels

ProBinder™ MR10 is usually dosed based on the protein in the product. Levels of 0.75%-1.0% of system protein are common. In some cases, System protein may be required for the desired reaction.

Directions for use

1. Dry addition as a powder. Added in dry form by sprinkling on the product during mixing or pre-blended with other dry ingredients.
2. Water Slurry: In cases where it is difficult to mix and distribute in the required time, ProBinder™ MR10 can be mixed with water prior to incorporating into the system.

Physical/chemical specifications

Appearance	Light beige powder
Loss on drying	Not more than 10%

Microbiological specifications

Total plate count	Max. 5,000 CFU/g
Coliforms	Max. 30 CFU/g
E.Coli	Negative/ 25 g
Salmonella	Negative/ 25 g

Heavy metal specifications

Lead	Not more than 5 ppm
Arsenic	Not more than 5 ppm

GMO

ProBinder™ MR10 does not consist of, nor contain, nor is produced from genetically modified organisms according to the definitions of Regulations(EC) 1829/2003 and Regulations(EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003. For the raw materials having the potential of being produced from genetically modified organisms we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.

Purity and legal status

ProBinder™ MR10 meets the specifications laid down by the FAO/WHO, the EU, the Food Chemicals Codex .

Storage

Keep under cool (chilling or frozen are the best) and dry condition, away from sunlight directly and avoid exposure to the air. Once opened, product should be used immediately or resealed and frozen.

Safety and handling

A Material Safety Data Sheet (MSDS) is available on request.

Country of origin

China

Kosher status

This product is Kosher certified. A Kosher Certificate is available on request.

Hala status

This product is Halal certified. A Halal Certificate is available on request.

Packaging

1kg net in foil bag, 10kgs net in carton

Allergens

Below table indicates the presence(as added component) of the following allergens and products there of:

Yes	No	Allergens	Description of components
	×	Cereals containing gluten	
	×	Crustaceans	
	×	Eggs	
	×	Fish	
	×	Peanuts	
	×	Soybeans	
√		Milk(including lactose)	
	×	Nuts	
	×	Celery	
	×	Mustard	
	×	Sesame seeds	
	×	Lupin	
	×	Molluscs	