PRODUCT DESCRIPTION

FoodTG™ E10

Description

FoodTG™ E10 is standardized transglutaminase that catalyze the acyl transfer reactions between γ-carboxyamide group of glutamine residues and ε-amino groups of lysine residues, generating new covalent intra- and intermolecular bonds.

Application areas

Meat, seafood, dairy, bakery, and soy bean foods.

Potential benefits

1. Increase gel strength and viscosity, optimize thickening.
2. Reduce syneresis with a smoother surface.
3. Improve texture and taste.

Usage levels

The following general guidelines can be given:

Sausage	0.1%-0.3%
Seafood	0.1%-0.5%
Dairy	0.03%-0.1%
Bakery	0.007%-0.01%

Directions for use

FoodTG™ E10 is suitable for use in protein food products. It can be added as a pre-hydrated slurry or as a dry powder. Depending on the application, one method may be preferred over others. In case of any need, contact our technicians for support.

Physical/chemical specifications

Appearance	Light beige powder
Loss on drying	Not more than 10%
TG Activity	Not less than 100 u/g

Microbiological specifications

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

Heavey metal specifications

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

GMO

FoodTG™ E10 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

FoodTG™ E10 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	