

DATA SPECIFICATIONS

ingredients

Transglutaminase TG-B

Quality + higher added value



Product description

Transglutaminase B improves the strength/ elasticity of Pasta and bakery products, also the taste of the products and bread volume. It can also reduce surface moisture loss and the Humidity.

Application/Recommendation

Suitable for the production of bread, pastry and pasta. There is no need to change the technology and the process. Besides, you can pour ca 5% ~ 10% more water and ca 0.3% ~ 1.0% transglutaminase relative to the total weight.

Declaration according to Packaging and Labeling of food

Transglutaminase

Packing Details, Shelf-life and storage

5 kg x 4/ 1 kg x 10 (carton); 12 months from manufacture date in the original unopened package; sealed and light-tight package, keep under cool and dry condition.

Sensoric

generic, white to slight yellow powder.

Country of Origin

China



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PHYSICAL AND CHEMICAL STANDARDS

TG Activity	18 - 30 units/g (Method: Hydroxamat)
Drying loss	Less than 10% (Method: at 105° C for 2h)

HEAVY METALS

Arsenic	less than 2 ppm
Lead	less than 3 ppm

MICROBIOLOGICAL STANDARDS

Aerobic bacteria count	Not more than 5.000 counts/g
Coliform bacteria	Not more than 30 counts/g
E.Coli	absent in 25g
Salmonella	absent in 25g

LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.