

DATA SPECIFICATIONS

Transglutaminase TG-F

Quality + higher added value



Product description

Transglutaminase is an enzyme used in the production of meat products, cross-links the food proteins, which makes the texture of the food more stable. For example, in the case of sliced cooked ham, a better slicing consistency can be achieved.

Application/Recommendation

Suitable for the production of cooked ham, meat products, respectively, meat products which are injected or tipped. There is no need to change the technology and the process. Recommended dosage of Transglutaminase, Maltodextrin 0,1% - 0,3% relative to the total weight.

Declaration according to Packaging and Labeling of food

Transglutaminase, Maltodextrin

Packing Details, Shelf-life and storage

5 kg x 4/ 1 kg x 10 (carton); 12 Month after manufacturing 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



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

PHYSICAL AND CHEMICAL STANDARDS

TG Activity	90 - 130 units/g (Method: Hydroxamat)
Drying loss	Less than 10% (Method: at 105° C for 2H)

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.