



*Quality Supplier of Natural Food Enhancers*

**Yiming Biotech** is the leading food enhancers provider located in prosperous east China, we are specialized in fermentation of food-grade enzymes and other enhancers for the food industry for over 30 years. In the faith of consistently providing outstanding products and a better customer satisfaction, we continuously improves our facilities to meet the highest industrial standards. The company is now consisting of three major manufacturing plants and one advanced laboratory in cooperation with Jiangnan University, a well respected academy for food sciences. Now we have an extensive sales network in Great China region and looking forward to collaborating new sales channels all over the globe.

**Jiangsu Yiming Biological Technology Co., Ltd.**

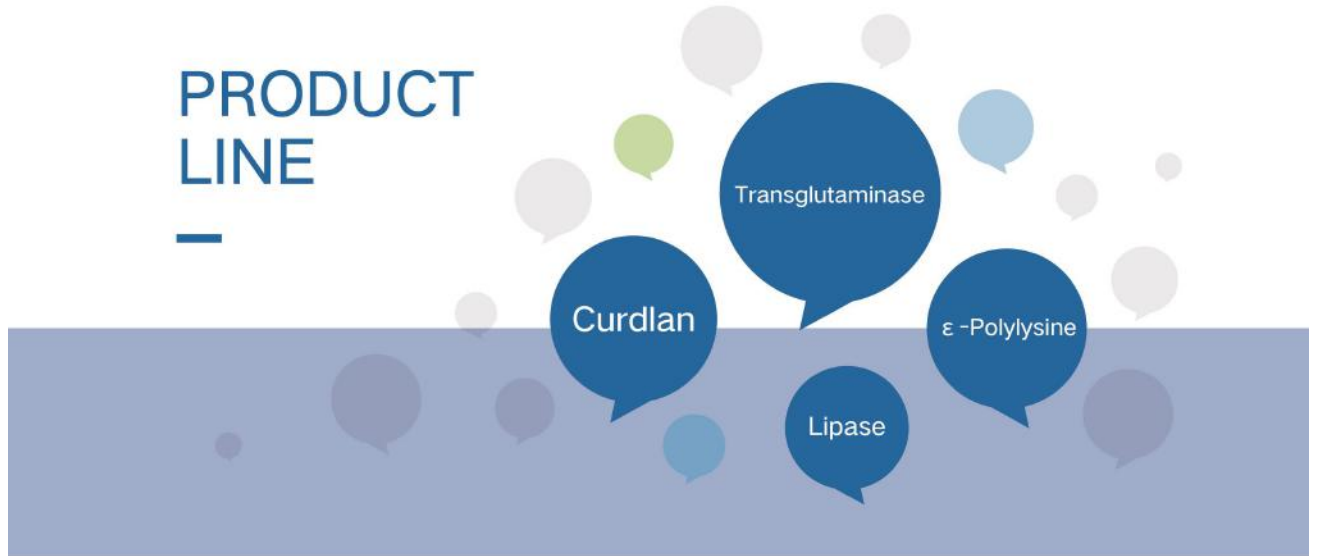
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## PRODUCT LINE



## VISION IN THE FURTHER



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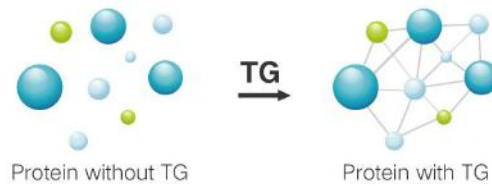
# TRANSGLUTAMINASE

## Natural Enzyme

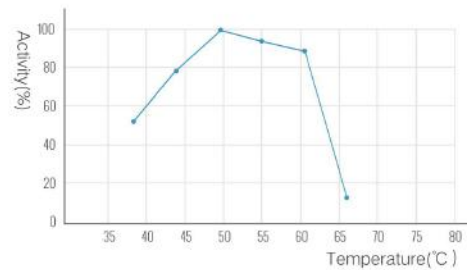
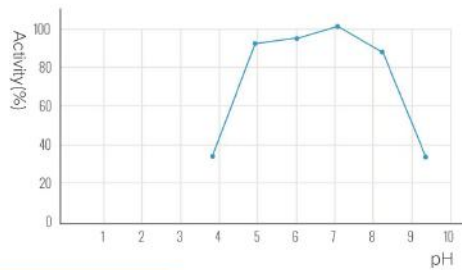
### INTRODUCTION

Transglutaminase is an enzyme that crosslinks proteins together by linking the epsilon amino group of lysine in one protein to the carboxyl group of aspartic or glutamic acids in another protein. Transglutaminase is naturally present in the majority of organisms tissues and involved in various biological processes. Our TG is fermented from streptovercillium mobaraense and its crosslinking characteristic is widely used to improve the physical and functional properties of food products.

### MECHANISM



### OPTIMUM PH AND TEMPERATURE



### CHARACTERISTICS



Natural and safe



Strong binding force



Good pH and thermal stability

### APPLICATION



Texture Improvement



Meat Reconstruction



Dairy Products

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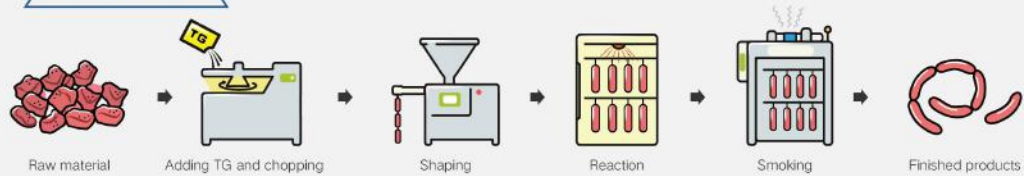
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# TRANSGLUTAMINASE

## Texture Improvement

### SAUSAGES

#### PROCESS

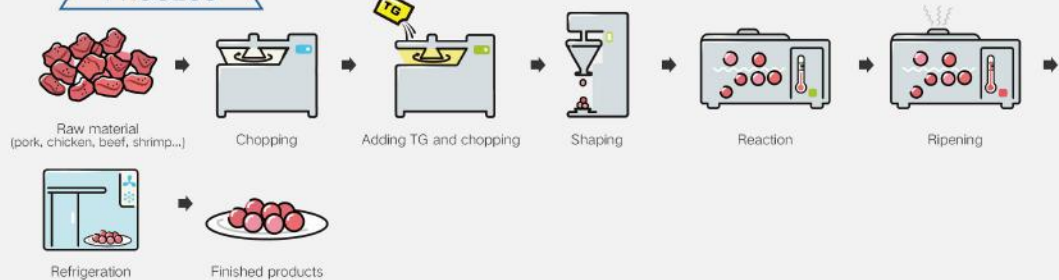


#### ADVANTAGES

- Improves gel strength, elasticity and quality
- Prevents splittig and improves slicing
- Reduces production cost by eliminating the addition of raw material
- Increases water-holding capacity and yield
- Reduces syneresis in storage

### MEAT BALLS

#### PROCESS



#### ADVANTAGES

- Improves texture and elasticity
- Prevents splittig
- Reduces production cost by eliminating the addition of raw material
- Increases water-holding capacity and yield
- Reduces syneresis in storage

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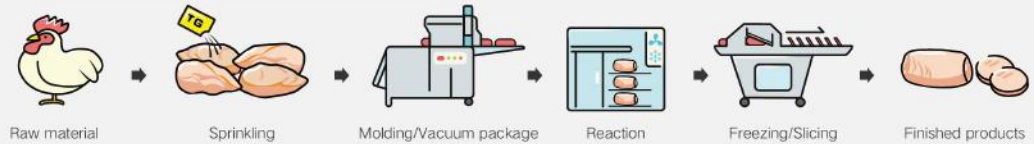
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# TRANSGLUTAMINASE Meat Reconstruction

BEEF, PORK, POULTRY, SEAFOODS ETC...

## PROCESS—SPRINKLE METHOD

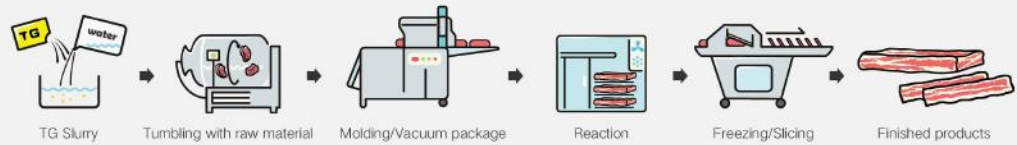


## ADVANTAGES

- Cost-effective
- Transforms cuts into uniformed portions with a high added value
- Water retention
- Structured products are thermo-irreversible

BEEF, PORK, POULTRY, SEAFOODS ETC...

## PROCESS—SLURRY METHOD



## ADVANTAGES

- Cost-effective
- Transforms cuts into uniformed portions with a high added value
- Water retention
- Structured products are thermo-irreversible

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# TRANSGLUTAMINASE

## Dairy Application

### YOGHURT PRODUCTS

#### PROCESS

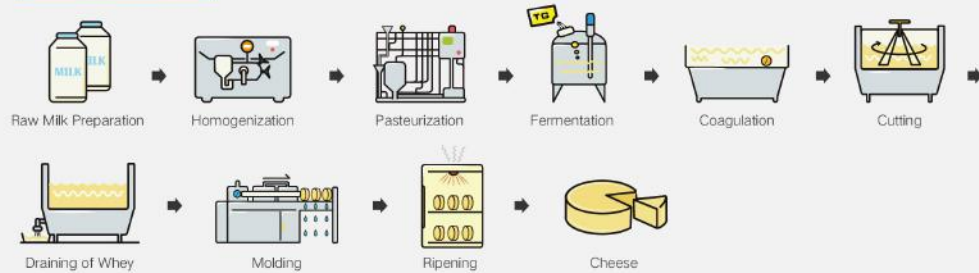


#### ADVANTAGES

- Reduces syneresis
- Enhances the gel strength
- Improves the viscosity and consistency
- Reduces or replaces the usage of emulsifiers or stabilizers
- Enables cost savings through reduction of proteins and other additives

### CHEESE PRODUCTS

#### PROCESS



#### ADVANTAGES

- Reduces syneresis
- Increases yield in cheese between 10% - 20%
- Facilitates slicing process
- Provides a better structure
- Reduces and eliminates the addition of proteins, standardizing and reducing final product costs

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# CURDLAN

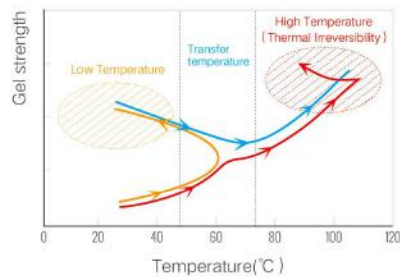
## Natural Gum

### INTRODUCTION

Curdlan was discovered in 1976 by Prof. Tokuya Harada and started manufacturing since 1989. Curdlan is a  $\beta$ -1,3 glucan, produced by microbes in glucose fermentation. It's odorless, tasteless, thermal irreversible, colourless and insoluble.

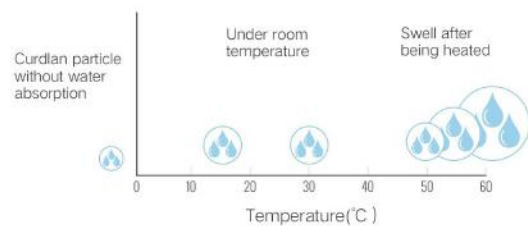
### CHARACTERISTICS

#### 1. Gelling ability



#### 2. Strong water-holding capacity

Curdlan can absorb 10 times of water at room temperature, and the water absorption capacity is highest at 50°C.

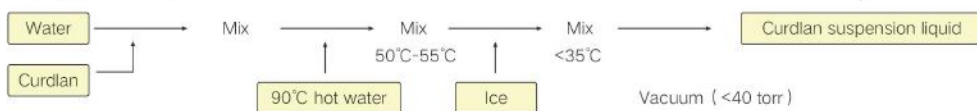


### PREPARATION OF SUSPENSION LIQUID

#### 1) High speed stirring method



#### 2) High viscosity method



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## APPLICATION



Meat Products



Aquatic Products



Wheat Products



Snacks



Vegetarian Products

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## COMPARISON OF CURDLAN WITH OTHER GUMS

	Water dissolution	The needed steps and conditions for gelling				Irreversibility of gel
		Only need heat	Heat + cool	Add ion	Ph value	
Curdlan	Insoluble	●	●	● (Ca <sup>++</sup> or Mg <sup>++</sup> )	2-10	Irreversible or reversible
1-carrageenan	Soluble		●		5-8	Reversible
K-carrageenan	Soluble		●		>3.2	Reversible
Agar	Soluble		● <sup>1)</sup>		5-8	Reversible
High methoxyl pectin	Soluble*				2.7-3.2	Reversible
Low methoxyl pectin	Soluble*			● (Ca <sup>++</sup> )	3.2-6.8	Reversible
Sodium alginate	Soluble*			● (Ca <sup>++</sup> )	>4.3	Reversible
Gellan gum	Soluble		● <sup>2)</sup>		3.5-8	Reversible
Gelatin	Soluble		●		5-8	Reversible
Albumen powder	Soluble*	●			6-8	Irreversible
Whey protein	Soluble*	●			7-8	Irreversible
Isolated soy protein	Soluble*	●			6-8	Irreversible
Konjac powder	Soluble*			● (Ca <sup>++</sup> )	10-13	Irreversible

● Forming gel

\* Soluble in cold water

<sup>1)</sup> Add sugar

<sup>2)</sup> Add ion

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# ε-POLYLYSINE

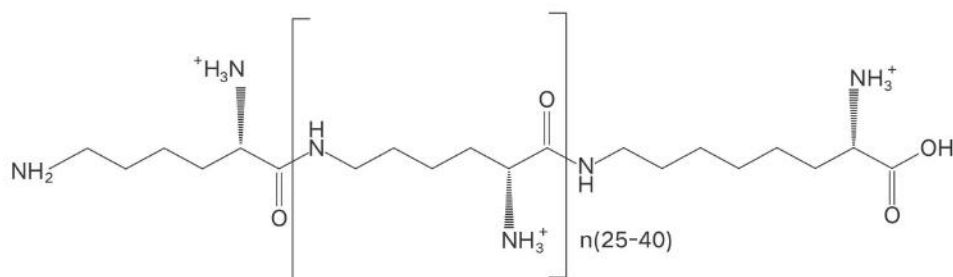
## Natural Preservative

### INTRODUCTION

ε-Polylysine is a natural, safe and healthy antibacterial food preservative. It is produced from fermentation process by using *Streptomyces albulus* under aerobic conditions. It has obvious inhibition to gram-positive bacteria and gram-negative bacteria, yeast, mould, virus, therefore it is widely used as an antistaling agent.

### MOLECULAR STRUCTURE

ε-Polylysine is homopolymer of L-lysine, one of the essential amino acids. It is connected by ε-amido bond compounded by a ε-amido of L-lysine and a ε-carboxyl of another L-lysine. The chemical formula for ε-Polylysine is shown below:



### ADVANTAGES



Natural and healthy



Broad spectrum of antibacterial



Great water-solubility & thermal stability



Friendly blend with other preservatives



Wide range of applications

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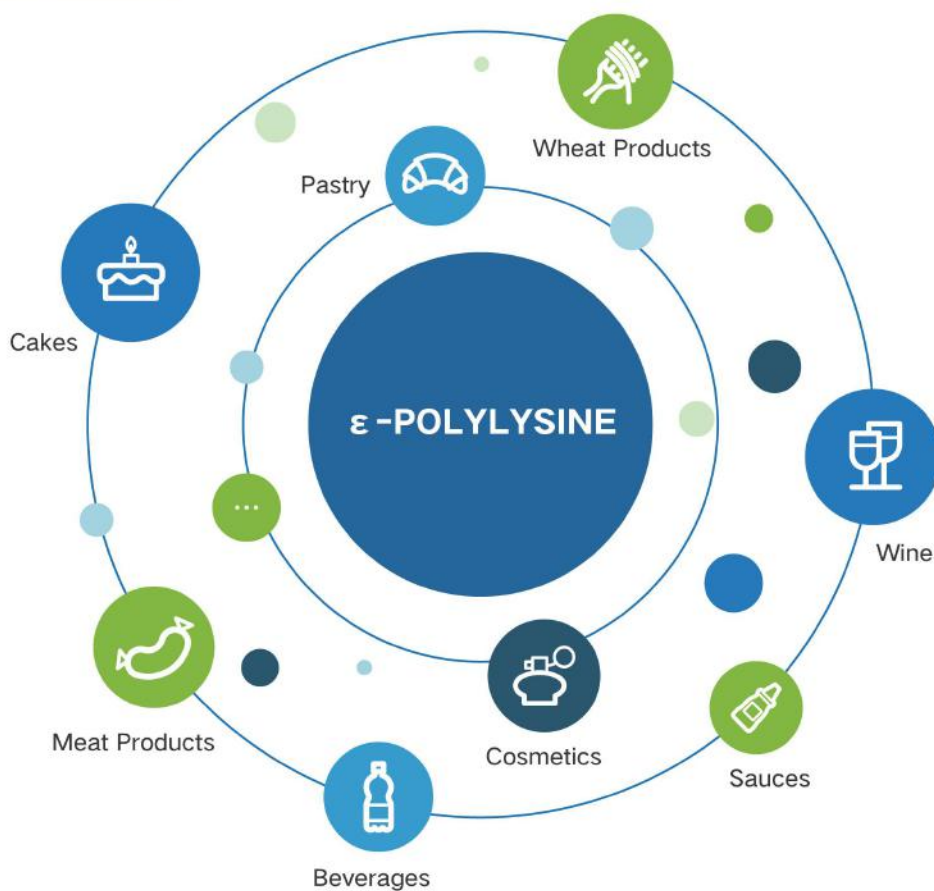
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APPLICATION



USAGE

Prepare 5%-10%  $\epsilon$ -Polylysine solution with cold water or distilled water, then mix with the rest of ingredients.  $\epsilon$ -Polylysine could provide a better result when it cooperates with other food preservatives.

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