



## Product Specification

**[Product Name]** Transglutaminase

**[Model]** TG-022

**[Color]** White or light gray powder.

**[Aroma]** Has the characteristic odor of transglutaminase.

**[Flavor]** Odorless.

**[Ingredients]** Transglutaminase, maltodextrin, sodium caseinate, gelatin.

**[Technological Characteristics]** Yeast extract, glycerin, and corn flour are used as raw materials, and after biological fermentation, the glutamine transaminase enzyme is produced by filtration, ultrafiltration, elution, and freeze-drying. The original enzyme is compounded with other excipients.

**[Product Features]** ① Strong adhesion. The enzyme covalently catalyzed by this enzyme is difficult to break under general non-enzymatic conditions, so after treatment of the minced meat with this enzyme, it will not spread after freezing, slicing, and cooking; ② PH stability is very high. The optimum PH of TG is 6.0, but the enzyme has higher activity in the range of pH 5.0-8.0; ③ Strong thermal stability. The optimum temperature of TG is about 50°C, but it has higher activity in the range of 45-55°C. ④ The quality is stable. Advanced biological fermentation production process and raw material quality control ensure long-term stable quality supply.

**[Product Application]** TG can catalyze the intramolecular and intermolecular covalent cross-linking of protein polypeptides, thereby improving the structure and function of proteins; it can be used in meat products, fish products.

**[Dosage]** According to the characteristics of food technology to add in moderation.

**[Caution]** If enzyme comes in contact with sensitive skin or eyes, flush thoroughly and repeatedly with water.

**[Quality Index]**

Test items	Standard range	Test method
Appearance	White or light gray powder	Visual inspection
Enzyme activity (u/g)	Product labeling amount 81%--130%	KFDA-2004
Loss on drying (%)	≤10	GB/T5009.3
Total arsenic (mg/kg)	≤3	GB/T5009.11
Lead(Pb) (mg/kg)	≤5	GB/T5009.12
Colonies number (CFU/g)	≤50000	GB4789.2
Coliform bacteria (CFU/g)	≤30	GB4789.3
Escherichia coli (25g or 25ml)	Absent	GB/T4789.38
Salmonella (25g or 25ml)	Absent	GB4789.4

**[Packaging & Storage]** Inner packing: 1kg aluminum foil bag packing. Outer packing: 1kg\*10 bags or 1kg\*20 bags carton packing. Store at 10°C or below, once opened product must be used/resealed



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immediately and stored in freezer.

**[Shelf life]** 12 months from manufacture date with the original unopened package.