

Transglutaminase(FE-003)



Cat. No. FE-003

Lot. No. (See product label)

Product Name

Transglutaminase(FE-003)

Size

1 kg, 25 kg

Origin

Streptovercillium mobaraense; not pathogenic, not genetically modified

Description

Enzyme preparation for the formation of inter- and intramolecular crosslinks between glutamine and lysine; Food grade.

Applications

Transglutaminases increase the elasticity or firmness of foods by improving the physical properties of protein structures. Food Quality.

Parameters of Reaction

pH: optimum 7, active within pH 4.0-9.0.

Temperature: optimum 50°C active within 10-65°C.

Literature

12 months under said conditions

Activity

> 30 U/g

Form of Delivery

Light powder

Storage

Stored in vacuum packaging and under refrigeration.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY