

## Transglutaminase

Transferase, EC 2.3.2.13

Description:	Enzyme preparation for the formation of inter- and intramolecular crosslinks between glutamine and lysine; Food grade.		
Origin:	<i>Streptoverticillium mobaraense</i> ; not pathogenic, not genetically modified		
Application:	Increasing the elasticity or density of foods by improving the physical properties of protein structures.		
Activity:	> 30 U/g		
Parameters of reaction:	<u>pH</u>	optimum 7	active within pH 4.0 – 9.0
	<u>temperature</u>	optimum 50°C	active within 10 – 65°C
Order-no.:	3440		
Form of delivery:	light powder		
Storage:	cool and dry		

**Purity:**

This product complies with Regulation (EC) No. 178/2002 of the European Parliament and of the Council of 28 January 2002 on the general principles and requirements of food law and Regulation (EC) No. 852/2004 of the European Parliament and of the Council of April 29, 2004 on food hygiene.

Loss on drying < 10%

Chemical purity:

Arsenic ( $\text{As}_2\text{O}_3$ ) < 2 mg/kg

Lead (Pb) < 5 mg/kg

Total heavy metals: < 20 mg/kg calculated as lead

Microbial purity:

Total bacteria count: < 5 000 CFU/g (Colony forming units)

Coliform germs: negative

Mesophilic germs: < 5 000 CFU/g

Salmonellae: negative in 25 g