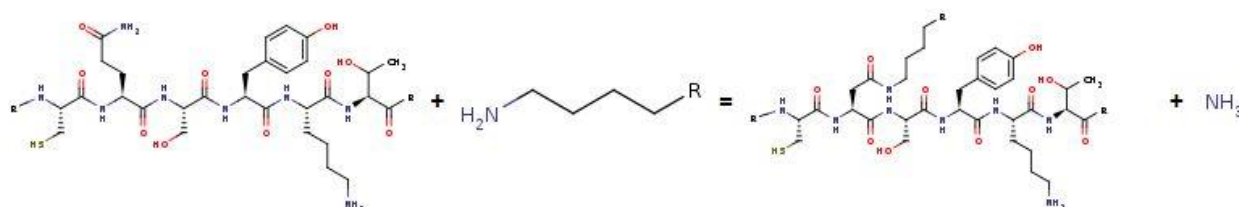


Transglutaminase

E.C. 2.3.2.13

Description: Enzyme preparation for the formation of inter- and intramolecular cross-links between glutamine and lysine.
Food-grade.

Catalysed reaction:



Origin: *Streptoverticillium mobaraense*, not pathogenic, not gen. modified

Activity: > 100 U/ g (Method: ASA Spezialenzyme GmbH)

Application: Increasing the elasticity or firmness of food by improving the physical properties of protein structures.

Parameter: pH Optima: 7.0 active at the range pH 4.0 – 9.0
Temperature Optima: 50°C active at the range 15 – 65°C

Article no.: 3440

Form of delivery: light powder

Storage: Store cool, 4 – 8°C. Do not freeze. Loss of activity is < 10% per year