

TECHNICAL SHEET

Think natural.® Transgluseen™-D

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Functional Enzyme - Material no. SBR150

Description

Transgluseen™-D is a functional formulation designed for dairy applications. The main active ingredients is the Transglutaminase enzyme.

Functional uses

With the active ingredient the Transglutaminase enzyme, Transgluseen™-D acts on milk substrates by "anchoring" serum proteins to casein, as a result, to improve the texture and final yield in cheese and yoghurt.

Transgluseen™-D can be applied in all types of rennet cheese (fresh, semi-soft, semi-firm, hard, etc), cheese-type quark and kefir as well as full-fat and skimmed yoghurts.

Key benefits

For Cheese

- Increases final cheese production
- Increases and improves texture
- Reduces syneresis
- Reduces the addition of other proteins, standardizing and reducing the final product costs

For yoghurt

- Increases gel strength, facilitating protein meshing
- Increases creaminess, helping to reduce cream content
- Reduces syneresis
- Helps to eliminate gums and gelatin
- In low fat Yoghurt, it increases creaminess and texture
- Helps to reduce the addition of solids and stabilizers, such as powdered milk, proteins etc., and reduces final product costs

Usage levels

The recommended dosage of Transgluseen™-D is in the range 1-5 g per kg. The actual dosage depends on the nature of the product for which it is intended.

Directions for use

Transgluseen™-D is effective in a variety of dairy applications. The method depends on the different applications. Please contact us for specific information.

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Physical/chemical properties	Specifications
Appearance	White powder
Potency	100 - 120 U/g
Loss on drying	Max. 8%
Arsenic	Max. 2 mg/kg
Lead	Max. 2 mg/kg
Microbiological properties	Specifications
Total plate count	Max. 10,000 cfu/g
Salmonella in 10 g	Absent
E.coli	Absent

Applications

Rennet cheese

- Increases final cheese production
- Reduces syneresis
- Increases and improves texture
- Reduces and eliminate the addition of proteins, standardizing and reducing final product cost

Quark cheese

- Increases final cheese production
- Reduces syneresis
- Increases and improves texture
- Reduces the addition of powdered, milk standardizing and reducing final product costs

Yoghurt

- Increases gel strength, facilitating protein meshing.
- Reduces syneresis
- Helps to reduce the addition of solids and stabilizers, such as powdered milk, proteins etc., and reducing final product costs
- Increases creaminess, helping to lower cream content.
- Helps to eliminate gums and gelatin
- Helps to increase creaminess and texture in products with a low fat content

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Allergens

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof (including lactose)	NO
Nuts i. e. almond (<i>Amygdalus communis</i> L.), hazelnut (<i>Corylus avellana</i>), walnut (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan nut [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nut (<i>Bertholletia excelsa</i>), pistachio nut (<i>Pistacia vera</i>), macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	NO
Celery and products thereof	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/Kg or 10 mg/litre expressed as SO ₂	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

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BIC RABONL2U

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GMO status

According to regulations EC no. 1829/2003 and 1830/2003: The raw materials and processing aids used in the production of this product do not contain or consist of GMOs, and are not produced from GMOs.

Storage

Product should be stored in cool (<25°C) and dry conditions (<65% RH). When opened, store between 4-25°C in original package in dry conditions, away from direct sunlight.

Shelf life

12 months from date of production when stored according to recommendations.

Packaging

10 kg per carton / 20 x 500 gram jars, or per customer's demand

Safety and handling

A Material Safety Data Sheet (MSDS) is available on request.

Country of origin

The Netherlands

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