

## TECHNICAL SHEET Think natural.® Transgluseen™-M

### Think natural.® Transgluseen™-M

Functional Enzyme - Material no. SBR153

#### Description

Transgluseen™-M is a functional formulation designed for poultry, ham, sausage and other meat applications. The main active ingredients is the Transglutaminase enzyme.

#### Functional uses

With the active ingredient the Transglutaminase enzyme, Transgluseen™-F can be applied in fish, poultry and other meat applications, to improve the physical properties of meat products.

#### Key benefits

- Transforms worthless cuts of meat without commercial value into standardized portions with a high added value
- Facilitates the addition of water
- Create strong bonds between proteins
- Facilitates the incorporation of mechanically deboned meat

#### Usage levels

The dosage of Transgluseen™-M is 0,1-0,2% base on the total weight (1000 g product with 0,1-0,2 g Transgluseen™-M). The actual dosage depends on the nature of the product for which it is intended.

#### Directions for use

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

*The information contained herein is provided in good faith and, to the best of our knowledge, is true and correct. It may be subject to change without further notice. This information is offered solely for your consideration and verification. Siveele B.V..*

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BIC RABONL2U

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Physical/chemical properties	Specifications
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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
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Total plate count	Max. 10,000 cfu/g
Salmonella in 10 g	Absent
E.coli	Absent

### Applications

**Ham**

- Facilitates the bonding of the internal parts of the deboned ham
- Reduces slicing losses, improving final product costs

**Sausage**

- During the maturing process, the product gains firmness much more rapidly
- Texture and bonding are improved during the primary stages of the curing process
- Reduces slicing losses, improving final product costs

**Poultry meat**

- Structures cuts of poultry, chicken, turkey meat without commercial value into standardized portions with a high added value
- Once structured, the product can be cooked or frozen without losing shape or texture

**Structured meat**

- Structures cuts of meat without commercial value into standardized portions with a high added value
- Once structured, the product can be cooked or frozen without losing shape or texture

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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 <sub>2</sub>	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

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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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