



SCIENCE TECHNICS SDN BHD

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Product Description and Specification

TRANSGLUTAMINASE ST

Introduction

Transglutaminase enzymes form cross linkages between proteins and hence can be used to bind or texturise protein foods.

Industrially they are used to produce meat derived products like crab sticks, surimi or fishballs.

Description

Transglutaminase ST is produced by fermentation from a selected strain of *Streptovorticillium mobaraense*. The organism is a non-GMO organism. The product is standardized to 100 Units/g with maltodextrin.

Heavy Metal Content

Transglutaminase ST complies with Malaysian Food Laws with respect to heavy metals.

Heavy metal limits are:

Lead	Max 0.5mg/kg
Arsenic	Max 1.0mg/kg
Cadmium	Max 1.0mg/kg

Microbial Count

Transglutaminase ST complies with FAO/WHO JECFA recommended specifications for food grade enzymes. Maximum limits are as follows:

Total Count	< 5 x 10 ⁴ per gram
Moulds	<10 ² per gram
Coliforms	Absent in 25g
E.coli	Absent in 25g

Storage

Transglutaminase ST should be stored in a dry place and cool.

Storage in an air-conditioned room is recommended.

The product has an overfill and when stored in an air-conditioned room it has a shelf life of 12 months from production date.

Storage under direct sunlight or in hot rooms or warehouses may result in a shorter shelf life.

Packaging

Transglutaminase ST is available in 10kg plastic-lined carton boxes.

Application

Macerated or cut up meat pieces are dry blended with 1% - 2% Transglutaminase ST and packed into casing.

A video of how to use this product please refer: <https://youtu.be/4CbSIhwstFk>

After storage at below 10°C for overnight the meat will be texturised.