

PRODUCT DESCRIPTION

ProBinder™ MR20

Description

ProBinder™ MR20 is a concentrated transglutaminase preparation, which is suitable for use as a binder to form a bond between meat and poultry and seefood proteins, holding pieces together.

Specially disigned for big pieces of meat, poultry and seafood.

Application areas

Roast beef, restructured meat, seafood

Potential benefits

- 1. To bond flat iron cuts into a block for slicing. The bonded steaks have a more natural look, due to the direction of the muscle fibers.
- 2. To bond two tenderloins in head to tail fashion.
- 3. Effective in creating unique products such as a Bone-in Tenderloins or a Boneless T-Bones.
- 4. Effective in closing flake gaping in salmon.

Usage levels

The following general guidelines can be given:

- 1. Varies with coverage area, typically dosage is 0.75% to 1.0%.
- 2. Actual usage depends on the experimental situation.

Physical/chemical specifications

Appearance Light beige powder
Loss on drying Not more than 10%

Microbiological specifications

Total plate count	Max. 5,000 CFU/g
Coliforms	Max. 30 CFU/g
E.Coli	Negative/ 25 g
Salmonella	Negative/ 25 g

Heavey metal specifications

Lead	Not more than 5 ppm
Arsenic	Not more than 5 ppm

GMO

ProBinder™ MR20 does not consist of, nor contain, nor is produced from genetically modified organisMR20 according to the definitions of Regulations(EC) 1829/2003 and Regulations(EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003. For the raw materials having the potential of being produced from genetically modified organisms we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organis according to the definitions of the above mentioned EC Regulations.

Purity and legal status

ProBinder $^{\rm IM}$ MR20 meets the specifications laid down by the FAO/WHO, the EU, the Food Chemicals Codex .



Directions for use

- 1. Mixing method: ProBinder™ MR20 can be added into mixer.
- 2. Sprinkle Method: To join specific pieces, ProBinder™ MR20 can be sprinkled on product surfaces.

Storage

Keep under cool (chilling or frozen are the best) and dry condition, away from sunlight directly and avoid exposure to the air. Once opened, product should be used immediately or resealed and frozen.

Safety and handling

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

Country of origin

China

Kosher status

This product is Kosher certified. A Kosher Certificate is available on request.

Hala status

This product is Halal certified. A Halal Certificate is available on request.

Packaging

1kg net in foil bag, 10kgs net in carton

Allergens

Below table indicates the presence (as added component) of the following allergens and products there of:

Yes	No	Allergens	Description of components
	×	Cereals containing gluten	
	×	Crustaceans	
	×	Eggs	
	×	Fish	
	×	Peanuts	
	×	Soybeans	
√		Milk(including lactose)	
	×	Nuts	
	×	Celery	
	×	Mustard	
	×	Sesame seeds	
	×	Lupin	
	×	Molluscs	