

PRODUCT DESCRIPTION

ProBinder™ MS

Description

ProBinder™ MS is a transglutaminase preparation, which is designed for emulsified products and sausages. Improve meat texture and elasticity.

Application areas

Sausage, meatballs, emulsified products and proteins.

Potential benefits

1. Improves the look and appeal of slices.
2. Improves meat bite.
3. Enhances final texture in low sodium products.
4. Cost down of the final product.

Usage levels

The following general guidelines can be given:

Sausage	0.1%-0.3%
Meatballs	0.1%-0.5%

Directions for use

1. It can be mixed with other ingredients in advance and put into the product and stirred evenly.
2. After mixing evenly, stereotyped operation should be completed within 30 minutes.
3. Actual usage is determined according to 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

Heavy metal specifications

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

GMO

ProBinder™ MS does not consist of, nor contain, nor is produced from genetically modified organisms 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 organisms according to the definitions of the above mentioned EC Regulations.

Purity and legal status

ProBinder™ MS meets the specifications laid down by the FAO/WHO, the EU, the Food Chemicals Codex

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	