PRODUCT SPECIFICATION

Product Name: TRANSGLUTAMINASE

Appearance: White or beige powder, Flavor: Neutral

Composition: Transglutaminase, Maltodextrin

Items	Standard Values	Method/Remarks
TG Activity	2000-2200 u/g	Hydroxamate Method
Loss on Drying	≤8%	At 105°C for 2h
Arsenic	≤3 mg/kg	GB/T 5009.11
Lead	≤5 mg/kg	GB/T 5009.12
Total plate Counts	≤ 50000 CFU/g	GB4789.2
Yeast and Mold	≤ 50 CFU/g	GB4789.2
Coliform bacteria	≤30 CFU/g	GB4789.3
E. Coli	Negative in 25g	GB/T 4789.38
Salmonella	Negative in 25g	GB/T 4789.4

Packing:

1kg per vacuum aluminum foil bag, 10 bags or 20 bags /carton

Shelf Life:

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

Storage condition: Stored under 10°C. Avoid to be exposed to the air, once opened, should be used immediately or resealed.