

31015 - Dry Activa Transglutaminase Gluten Free



An enzyme preparation used for bonding raw proteins. Can be used a variety of ways :Sprinkle method: Sprinkle on product surfaces, then join and hold in place through vacuum packaging or molding. Join product immediately for optimal bonding. Typical usage level: 0.75-1.0% of formula weight (7.5-10g/kg) or the Mixer Addition: may be used in chunked and formed applications. After...



MARKETING

Slurry method: Pre-hydrated at 4-4.5 times its weight in water, then coat protein. Form or mold. Typical usage level: 1.0% of formula weight (10g/kg) .Reaction time and conditions: After forming, products are generally place in fridge for 4-24 hours to allow maximum bonding to take place.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
CT1015		00837775003314		1/2.2 LB		
Brand		Brand Owner		GPC Description		
Cuisine Tech		Paris Gourmet		Baking/Cooking Supplies (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.7 LBR	2.2 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17 INH	12.5 INH	9 INH	1.11 FTQ	08x05	475 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Dry and cool (68-72°F, 20-22°C). Shelf life: 24 months frozen unopened; once opened, store frozen and use within one month for best results.---
UNIT UPC: 837775003314---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

Nutrition Facts

9 Servings per container	
Serving Size	100.0 GR
Amount Per Serving	368
% Daily Value*	
Total Fat 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 21 mg	1%
Total Carbohydrates 37 g	12%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 53 g	
Vitamin D 0 mcg	0%
Calcium 91 mg	7%
Iron 1 mg	6%
Potassium 3 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Sodium caseinate, maltodextrin, transglutaminase

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PREPARATION & COOKING SUGGESTIONS

Dosage: 0.5% of Transglutaminase RM on a per weight basis.5g per 1kg or 1oz per 12lbs

SERVING SUGGESTIONS

Added as a pre-hydrated slurry or as a dry powder.

MORE INFORMATION