

Stabizym TGL-100 (Transglutaminase foodgrade)

Version: 6.2

Revision date: 13.08.2024

PRODUCT DATA SHEET

Article. No S-E-02.01.01

Description

Liquid transglutaminase with glycerin and maltitol

Enzymatic and physico-chemical properties

Description	Method	Specification
Color	Sensory analysis	Pale yellow to brown liquid
Odor	Sensory analysis	No or lightly enzyme odor
Enzymatic activity	Hydroxamate method	100-120 U/g
Density	20°C – kg/L	1.1 – 1.2

Chemical specification limits

Heavy metals	Test reference	Specification
As	EN15763-2009	2 ppm max.
Hg	AOAC 971.21-1976	1 ppm max.
Pb	AOAC 999.11-2005	5 ppm max.
Cd	AOAC 999.11-2005	1 ppm max.

Composition

Category	Name	Specification
Enzyme	EC 2.3.2.13	KFDA
Carrier	Glycerin CAS-No. 56-81-5 Maltitol CAS-No 585-88-6	
Preservative	No preservative added	

Microbiology

Description	Method	Specification
Aerobic plate count	ISO 4833-1:2013	< 5.000 in 1 g
Yeasts and molds count (on request)	ISO 21527-2:2008	< 100 in 1 g
Total Coliform	ISO 4832:2006	< 30 in 1 g
<i>Escherichia coli</i>	ISO 7251:2005	Absent in 25 g
<i>Staphylococcus aureus</i> (on request)	ISO 6888-3:2003	Absent in 1 g
<i>Salmonella</i> ssp.	ISO 6579-1:2017	Absent in 25 g

Packaging

Packaging available in 1 kg and 30 kg, other packaging on demand.

Packaging material is food grade and compliant to EU Regulations VO 1935/2004 and VO 10/2011 and corresponding amendments.

Shelf-life

30 months from manufacturing date in the original, unopened package at temperatures below room temperature.

Certificates

Stabizym TGL-100 products are manufactured following rules and compiled with ISO 9001 management quality system and Food Safety System Certification FSSC22000.

Stabizym TGL-100 products are: GMO-free, certified Kosher and certified Halal, allergen-free.

Disclaimer:

This product specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous versions and is valid without signature. Due to raw material variations deviations from this specification may occur within good manufacturing practice in order to standardize our product. This product and its ingredients conform to German or European food law requirements. The permissibility of our product may be limited to certain applications. It is the duty of the user to ensure that the use of our product and the placing on the market of the food made with it complies with local applicable legal requirements, taking also into consideration specific needs, e.g. those of children.