

Product Data Sheet

Product Name	Transglutaminase (GS)
Product Description	Enzyme used to bind proteins such as beef, poultry, and seafood
Country of Origin	USA
Ingredients	Sodium Chloride, Gelatin, Trisodium Phosphate, Maltodextrin, Transglutaminase, Safflower Oil.
Appearance	White Powder
Flavor	N/A
Consistency	Powder
Packaging	Any
Odor	N/A
Melting Point	N/A
Shelf Life	5 years
Storage	Cool and dark shelf
Lot#	Varies
Nutrition Facts	
Nutrient Amount Per	100g
Calories	0
Fat	0
Saturated Fat	0
Trans Fat	0
Cholesterol	0
Sodium	0
Carbohydrates	0
Fiber	0
Sugars	0
added Sugar	0
Protein	0
Vitamin D	0
Calcium	0
Iron	0
Potassium	0
Microbiological	
Standard Plate Count	max 5000/g
Enterobacteriaceae	neg./g
Active Lipase/proteinase	neg./g
Mold and Yeast	max 50/g
Escherichia coli	neg./g
Samonella	neg./g