

Product Data Sheet

Product Name	Transglutaminase (YG)
Product Description	Enzyme preparation formulated specifically to thicken and improve the texture of dairy products, like yogurt and cheese.
Country of Origin	USA
Ingredients	lactose, yeast extract, maltodextrin, vegetable oil, transglutaminase
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