

## Stabizym TGL-1000 (Transglutaminase)

Version: 4.2

Revision date: 13.08.2024

### PRODUCT DATA SHEET

Article. No S-E-02.01.03

#### 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	1000-1050 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	< 5000 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 1.000 g. Packaging material is food grade and compliant compliance to EU Regulations (VO 10/2011 in combination with VO 2016/1416).

#### Shelf-life

24 months from manufacturing date in the original, unopened package at room temperature.

#### Certificates

Stabizym TGL-1000 products are manufactured following rules and compiled with ISO 9001 management quality system and Food Safety System Certification FSSC22000.

Stabizym TGL-1000 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.