

Foodchem®



ProBinder™ Transglutaminase

SOLUTION FOR PROTEINS

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SOLVE YOUR CLEAN LABEL

PROBINDER™ TRANSGLUTAMINASE

About ProBinder™ TG

ProBinder™ transglutaminase has potential application in most food systems which contain protein. Using additional components, ProBinder™ can be customized for use in many other foods, even those with lower protein content. Current ProBinder™ preparations have been specifically designed for the following applications: Meat, Seafood, Poultry, Dairy and Soybean.

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ProBinder™ MS

Benefits

- Texture modification
- Increase the bite
- Reduce sodium systems

Application

Sausage, meatballs, emulsified products

STEP1
Raw meat

STEP2
Chopping

STEP3
Adding ProBinder MS

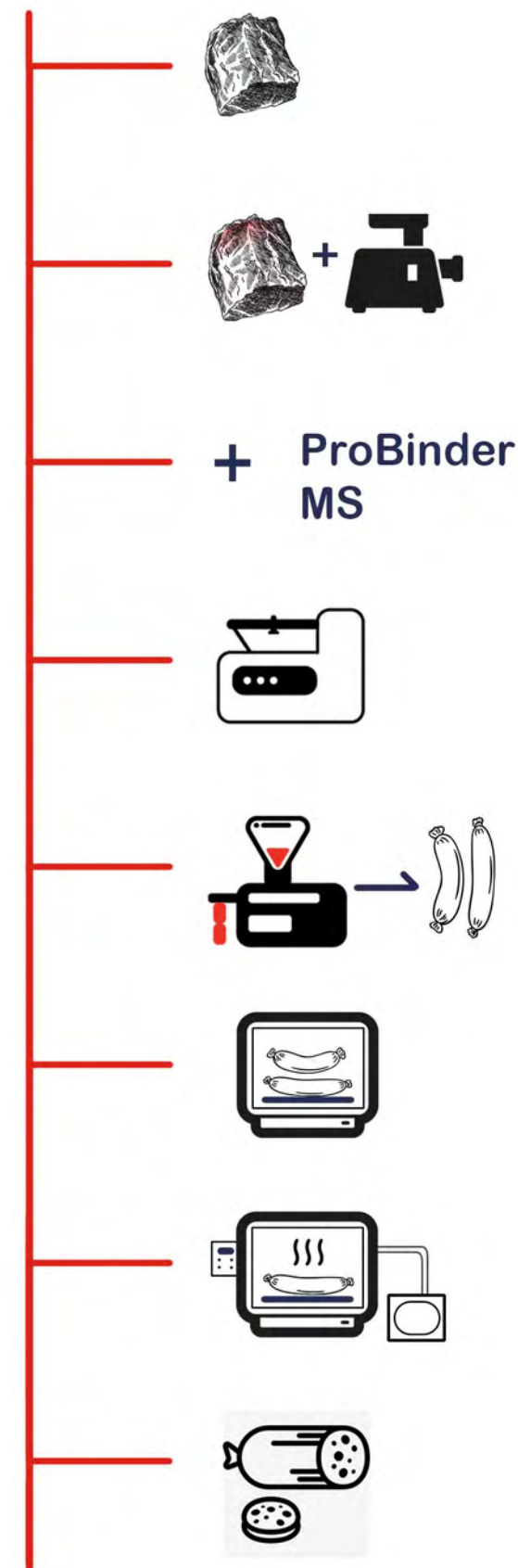
STEP4
Mix 4-5 mins.

STEP5
Filling molding

STEP6
Placement & reaction

STEP7
Steaming & sterilization

STEP8
Sausage



ProBinder™ MR10

Benefits

- Raw restructuring muscles of small size
- Raw handling of restructured products
- Value addition to trim

Application

Small pieces of restructured meat

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STEP1

Raw meat
(fat:lean=2:8 or 3:7)



STEP2

Mixing



STEP3

Adding ProBinder MR10
powder



STEP4

Filling forming



STEP5

Placement & reaction
(8-12 hours, 4-10°C)



STEP6

Completion & Removal



ProBinder™ MR20

Benefits

- Quickly bond meat product
- Restructuring any size muscles
- Portion control

Application

Roast beef, restructured meat, seafood.

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STEP1

Raw meat



STEP2

Repairing & Sprinkle

+ ProBinder
M20

STEP3

Wrapping



STEP4

Vacuum pumping



STEP5

Placement & Reaction
(8-10 hours, 4-10°C)



STEP6

Reconstituted steak



ProBinder™ MR30

Benefits

- Binds valuable fish trimmings
- Allergen-free binding preparation
- Just for seafood

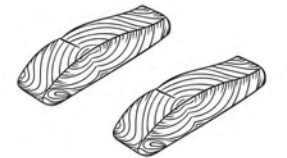
Application

Small pieces of restructured meat, seafood

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STEP1

Prepare materials



STEP2

Make slurry
Wait until foam disappears



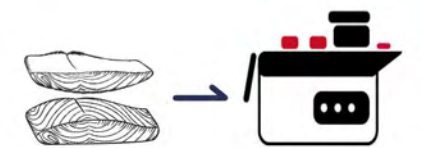
STEP3

Brush slurry to coat entire surface



STEP4

Stuff or vacuum package



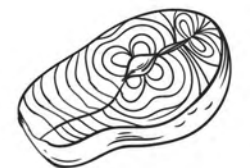
STEP5

Refrigerate 6 hours
reaction.



STEP6

Completion & Removal



ProBinder™ D10

Benefits

- Reduces syneresis
- Improves creaminess in low fat yoghurt
- Increases the viscosity/gel strength

Application

Cheese, Yoghurt, Frozen Desserts

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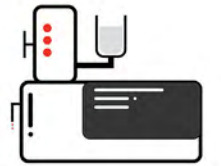
STEP1

Fresh milk pretreatment



STEP2

Homogenization and sterilization



STEP3

Inoculating and adding ProBinder™ D10

+ProBinder™
D10

STEP4

Fermentation



STEP5

Refrigeration



STEP6

Finished product



ProBinder™ Transglutaminase

Power global food industry.

Since 2006, Foodchem has served over 3000 customers in meat and dairy production from 96 countries. We know more in meat and dairy processing.



| 96



| 3000+