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TECHNICAL DATA SHEET

TDS-ENZ040-EN · REV. 02 · 2026-11-03

Food Grade Transglutaminase Enzyme Powder 130U/g

Transglutaminase powder that catalyzes protein crosslinking in meat, dairy and baking products.

SKU **ENZ040** CATEGORY **TG ENZYME** CAS **80146-85-6** GRADE **FOOD GRADE** FORM **POWDER**

Food grade · Produced by submerged fermentation · Not restricted for transport

DECLARED ACTIVITY	WORKING TEMPERATURE	OPTIMUM PH	SHELF LIFE
130 U/g	**45–55 °C**	**6.0**	**12 months**
as stated on the product page	no optimum stated	working range pH 5.0–8.0	sealed, see storage below

SPECIFICATION

IDENTITY	
CAS number	80146-85-6 Typical
Odour	Normal microbial fermentation odour Typical
ACTIVITY	
Enzyme activity	**130 min U/g** Spec
Enzyme activity	**130 U/g** Typical
WORKING WINDOW	
pH range	5.0–8.0, optimum 6.0 Typical
Temperature range	45–55 °C, 50 °C Typical
MICROBIOLOGY	
Escherichia coli	10 CFU/g 3 MPN/g Typical
Salmonella	Not Detected/25g Typical
PHYSICAL	
Appearance	**Light-grey powder** Spec
Loss on drying	≤ 8 % Spec
PURITY AND HYGIENE	
Heavy metals (as Pb)	≤ 30 mg/kg Spec
Arsenic (As)	≤ 3.0 mg/kg Spec
Total plate count	< 10,000 CFU/g Spec
E. coli	Negative Spec

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Keep sealed in a dry and cool place and avoid direct sunlight

PACK SIZE
1 kg / bag; 25kgs/drum

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Extend red meat, poultry and fish
Increases yield, maintains original colour and tenderizes meat

Bind minced meat for shaping, slicing or freezing
Keeps the shape after freezing, slicing or cooking

Treat dairy products such as cheese and yogurt
Increases cheese yield up to 13-15% and enhances yogurt gel strength

Make bakery products such as bread and pastries
Improves dough elasticity, volume and texture

Produce ham, sausages and surimi
Improves texture, yield and quality and shortens ripening time

DOSAGE

Determine by trial
no application rate stated on the product page

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/food-grade-transglutaminase-enzyme-tg-for-food-products-cas-80146-85-6

Enzyme preparations are proteins, which may induce sensitization and cause allergic type reactions in sensitized individuals. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER