enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ158-EN · REV. 02 · 2026-11-03

Food Grade TG Enzyme L-Glutamine Transaminase

Glutamine transglutaminase cross-links protein molecules to improve structure, texture and water retention.

SKU **ENZ158** CATEGORY **TG ENZYME** GRADE **FOOD GRADE** FORM **WHITE TO MILK YELLOW POWDER**

PRODUCTION **DEEP FERMENTATION CULTURE**

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

DECLARED ACTIVITY
80-120U/g
product specification, as stated on the product page

SHELF LIFE
12 months
sealed, see storage below

FORM
White to milk yellow powder
easily soluble in water

SPECIFICATION

IDENTITY	
Product name	Glutamine Transglutaminase (TG enzyme) Typical
Main components	Glutamine transglutaminase, glucose Typical
ACTIVITY	
Product specification	**80-120U/g** Typical
PHYSICAL	
Product properties	White to milk yellow powder Typical
Solubility	Easily soluble in water Typical
Solution appearance	Clarified or egg white colored liquid Typical

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
Room temperature, dry and protected from light

PACK SIZE
Not stated

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

APPLICATIONS

Bind minced meat for fatty beef and lamb rolls and steaks
Meat holds together after freezing, slicing and cooking

Process hot dog and ham sausages
Improves elasticity, crispness and texture

Process fish balls and meatballs
Gives meatballs good elasticity and well-formed buns and dumplings

Replace stabilizer in yogurt processing
Raises viscosity and coagulation strength; reduces whey precipitation

Process cheese
Increases cheese yield

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-tg-enzyme-l-glutamine-transaminase

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. 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