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TECHNICAL DATA SHEET

TDS-ENZ332-EN · REV. 02 · 2026-11-03

Transglutaminase TG Enzyme

Enzyme preparation from Streptomyces mobaraensis fermentation that crosslinks proteins to modify texture.

SKU **ENZ332** CATEGORY **TG ENZYME** CAS **80146-85-6** GRADE **FOOD GRADE**

SOURCE ORGANISM **STREPTOMYCES MOBARAENSIS**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	PACK SIZE
165U/mL	**40–50°C**	**6.0–7.5**	**1 kg**
as stated on the product page	effective range 0–55°C	effective range pH 2.0–12.0	standard bottle

SPECIFICATION

IDENTITY	
Source organism	Streptomyces mobaraensis Typical
ACTIVITY	
Enzyme activity	**165U/mL** Typical
WORKING WINDOW	
Optimal temperature range	40–50°C Typical
Effective temperature range	0–55°C Typical
Optimal pH range	6.0–7.5 Typical
Effective pH range	2.0–12.0 Typical
FORMULATION COMPATIBILITY	
Inhibited by	Cu2+, Zn2+, Fe3+, Pb2+, Li- 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
Store sealed in a cool, dry, and tightly closed condition; avoid direct sunlight and rain

PACK SIZE
1 kg bottle

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

APPLICATIONS

Bind restructured meat products such as rolls, steaks and pork chops
Reduces trim and meat waste; improves appearance and structure

Improve elasticity and gel strength in sausages and fish balls
Increases yield and water retention

Treat soy-based products such as tofu
Improves elasticity, water-holding capacity and consistency

Stabilise yogurt and cheese gels
Reduces whey separation; increases viscosity and thickness

Strengthen dough in bread, noodles and dumpling wrappers
Increases bread volume; improves noodle resilience

DOSAGE

0.1%–0.4%

of total formulation weight (sausage and flour-based foods)

Product	**Sausage & emulsified meat products; flour-based foods**
Activity reference	**based on 120 U/g activity**

Rates vary by application, e.g. 0.8%–3.0% for restructured meat.
Actual rate depends on formulation factors such as added water and meat freshness.

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

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Online: enzymes.bio/product/transglutaminase-tg-enzyme

This product is a biologically active substance. High temperature, strong acids, and strong alkalis may cause enzyme inactivation. 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