

PROBIND® Series

Transglutaminase

PROBIND® series products are functional formulations based on the Transglutaminase (TG) enzyme. TG enzyme binds proteins together and can improve the textural properties of final products. It has a wide range of applications across **Meat, Fish, Dairy, and Vegetarian** sectors.

TG is an enzyme naturally present in the majority of organisms' tissues and is involved in various biological processes.

Meat and Fish Applications:

Improve firmness, elasticity, viscosity, thermo-stability, and liquid retention capacities of the final product. Transform Meat and Fish trimmings with no commercial value into standardized portions with high added value.

Dairy Applications:

TG can increase the cheese yield and improve texture in full-fat and skimmed yogurt while reducing costs.

Non-Dairy Applications:

TG can help formulate clean label plant-based products with the healthy properties, texture, and viscosity of fermented products without the use of stabilizers or texturizing additives.

APPLICATIONS

- + Meat, poultry, seafood
- + Plant-based meat analogue
- + Plant-based dairy
- + Sour cream and yogurt
- + Bakery products
- + Protein modification
- + Cheese

ADVANTAGES

- Top quality Transglutaminase enzyme.
- Highly-controlled Transglutaminase activity: assured, regular activity.
- Broad range of activities - helps adapt to your application needs.
- Widely used in meat-ingredients blends.



PROBIND® TXo transforms meat trimmings into standardized portions with high added value.

AVAILABLE PRODUCTS

Choose from a range of the **PROBIND®** blends. Different types of protein have been selected and optimized to increase the TG functionality in a particular application.

PROBIND® TXo (Transglutaminase enzyme)

PROBIND® VEG (TG and pea protein blend)

PROBIND® CH (TG and milk protein blend)

PROBIND® GT (TG and gelatin blend)

PROBIND® MB (TG and caseinate blend)

PROBIND® SB (TG and fish gelatin blend)

Shelf-Life

Twelve months when stored unopened in the original packaging.

Labeling

TG enzyme is not considered a processing aid and must be listed on the ingredient statement.



Clean Label Solutions From Nature

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A&B
INGREDIENTS