ENZYME BIOSCIENCE

TECHNICAL DATA SHEET
TDS-FOO-003 · Issued October 2026

Transglutaminase

Food Enzymes · 100-2,000 U/g

PRODUCT DESCRIPTION

Transglutaminase, known to many as “meat glue,” is a transforming enzyme in food applications.

The enzyme can bind proteins, thereby improving the texture of final products by producing cohesive results in meat, fish, and dairy applications.

The ability of manufacturers to find new textures in foods in the form of restructured meat products or creamery dairy formulations increases the market for this enzyme as it develops the quality and versatility that food and industrial applications often require.

KEY FUNCTIONS

- Binds proteins, improving texture in meat, fish, and dairy products.

TYPICAL APPLICATIONS

Dairy & lactose-free products · Cheese making · Juice clarification · Starch & syrup processing · Protein hydrolysis · Meat & fish texture

HANDLING & DOSAGE

Optimum dosage depends on substrate, process conditions (pH, temperature, time) and the desired result. We recommend lab or pilot trials; our application team can suggest a starting dose. Handle as an enzyme/biological preparation: avoid dust formation and inhalation, and wear gloves and eye protection.

SPECIFICATION

Product	**Transglutaminase**
Product range	**Food Enzymes**
Enzyme activity	**100-2,000 U/g**
Physical form	**Powder; other formats on request**
Packaging	**25 / 50 kg HDPE drums or retail pouches**
Storage	**Cool, dry place in tightly closed original containers, away from direct sunlight**
Documents	**Certificate of Analysis (CoA) on request**

MANUFACTURING & QUALITY

Manufactured by Enzyme Bioscience in an FDA-registered, GMP and ISO 9001:2015 certified facility in Surat, India, with in-house R&D and QC laboratories.

GMP · ISO 9001:2015 · FDA registered

The information in this data sheet describes typical properties and is given in good faith; it does not constitute a specification or warranty for a particular use. Users should confirm suitability for their own process and comply with applicable regulations. Batch-specific values are stated on the Certificate of Analysis.

Enzyme Bioscience Pvt. Ltd.
Block No. 91, Plot C1, Moti Naroli, NH-8, b/h Hotel Sarovar, Kim, Surat, Gujarat 394110, India

+91 99781 78140 · +91 99781 78130
sales@enzymebio.com · enzymebio.com