## ARROW-TG TRANSGLUTAMINASE ENZYME

## **GEOCON PRODUCTS**

For more information about the product, samples and trials call 91 22 4122 5480 or 98202 34683 or send e mail at info@geoconproducts.com



ARROW-TG Series muti-functional enzymes are based on on the Transglutaminase enzyme for improving the properties of processed met products with multiple applications in the meat processing sector. The Transglutaminase is naturally present in the majority of animal tissues and body fluids, and is involved in various biological processes. This enzyme acts on proteins by catalyzing reactions in the formation of bonds between a carboxylamide group of the lateral chain on a Glutamine and an amino group of the lateral chain of a Lysine. These bonds may be formed between proteins of distinct types and origin, such as: caseins, myosins, soya globulins, glutens, actins etc.

## Main Advantages and Properties of ARROW-TG enzyme

- Improves the final texture of products
- Improves taste
- Improves yield of meat products
- Improves meat bite
- Increases juiciness
- Does not contain allergens
- Reduces the ripening time in dry cured sausages up to 40%
- Additional additives or heating processes to create bonds are not
- required
- Does not affect flavour in final product application
- Easy processing





**Usage guidelines** 

Recommended dosage is 0.1%-0.2% of the total raw meat.

ARROW-TG can be used as sprinkle or slurry.

ARROW-TG should be evenly distributed with meat pieces after mixing or tumbling.

**Product manufactured by** Anthem Biosciences Private Limited

Packaging: 1 kg/ 5 kg/ 20 kg

Shelf life: 12 months if stored in covered space.

For more details contact us

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T: 91 22 4122 5480 M: 98202 34683 E: info@geoconproducts.co W: www.geoconproducts.com ARROW-TG Transglutaminase is recommended to used for restructuring of processed meat products, improving structural & physical properties. It also provides positive economic effect and increases the yield output of processed products Transglutaminease are ideal enzyme in making new products as well as low-calorific ones. Usage of functional supplements can be reduced or eliminated.

It is recommended to use transglutaminase in making different types of sausages boiled, half-smoked, boiled smoked or raw smoked, wieners or salami, ham, meat delicacies, half-finished meat, or any other meat products.