



Cuisine Tech

31015 - Dry Activa Transglutaminase Gluten

Slurry method: Pre-hydrated at 4-4.5 times its weight in water, then coat protein. Form or mold.
Typical usage level: 1.0% of formula weight (10g/kg) .Reaction time and conditions: After forming,
products are generally place in fridge for 4-24 hours to allow maximum bonding to take place.



Nutrition Facts

Servings per Container 9
Serving size 100.0g (100g)

Amount per serving
Calories 368

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 21mg	1%
Total Carbohydrate 37g	13%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 53g	
Vitamin D 0mcg	0%
Calcium 91mg	7%
Iron 1mg	6%
Potassium 3mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Benefits

An enzyme preparation used for bonding raw proteins. Can be used a variety of ways :Sprinkle method: Sprinkle on product surfaces, then join and hold in place through vacuum packaging or molding. Join product immediately for optimal bonding. Typical usage level: 0.75-1.0% of formula weight (7.5-10g/kg) or the Mixer Addition: may be used in chunked and formed applications. After a marinade is adequately absorbed, dry powder can be mixed in until dispersed. Form, stuff, or mold. Same dosage as sprinkle method.

Ingredients

Sodium caseinate, maltodextrin, transglutaminase

Allergens

Contains:



Free From:



Handling Suggestions

Dry and cool (68-72F, 20-22C). Shelf life: 24 months frozen unopened; once opened, store frozen and use within one month for best results.

Serving Suggestions

Added as a pre-hydrated slurry or as a dry powder.

Prep & Cooking Suggestions

Dosage: 0.5% of Transglutaminase RM on a per weight basis.
5g per 1kg or 1oz per 12lbs

Product Specifications

Brand	Manufacturer	Product Category
Cuisine Tech	Paris Gourmet	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
837775003314	CT1015	31015	00837775003314		1/2.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.7lb	2.2lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
17in	12.5in	9in	1.11ft3	8x5	475days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	368	Total Fat	1g	Sodium	21mg
Protein	53	Trans Fats		Calcium	91mg
Total Carbohydrates...	37g	Saturated Fat	0g	Iron	1mg
Sugars	0g	Added Sugars	0g	Potassium	3mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	



Additional Images

