

**Foodchem®**



# ProBinder™ Transglutaminase

SOLUTION FOR PROTEINS

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SOLVE YOUR CLEAN LABEL

# PROBINDER™ TRANSGLUTAMINASE

## About ProBinder™ TG

ProBinder™ transglutaminase has potential application in most food systems which contain protein. Using additional components, ProBinder™ can be customized for use in many other foods, even those with lower protein content. Current ProBinder™ preparations have been specifically designed for the following applications: Meat, Seafood, Poultry, Dairy and Soybean.

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# ProBinder™ MS

## Benefits

- Texture modification
- Increase the bite
- Reduce sodium systems

## Application

Sausage, meatballs, emulsified products

**STEP1**  
Raw meat

**STEP2**  
Chopping

**STEP3**  
Adding ProBinder MS

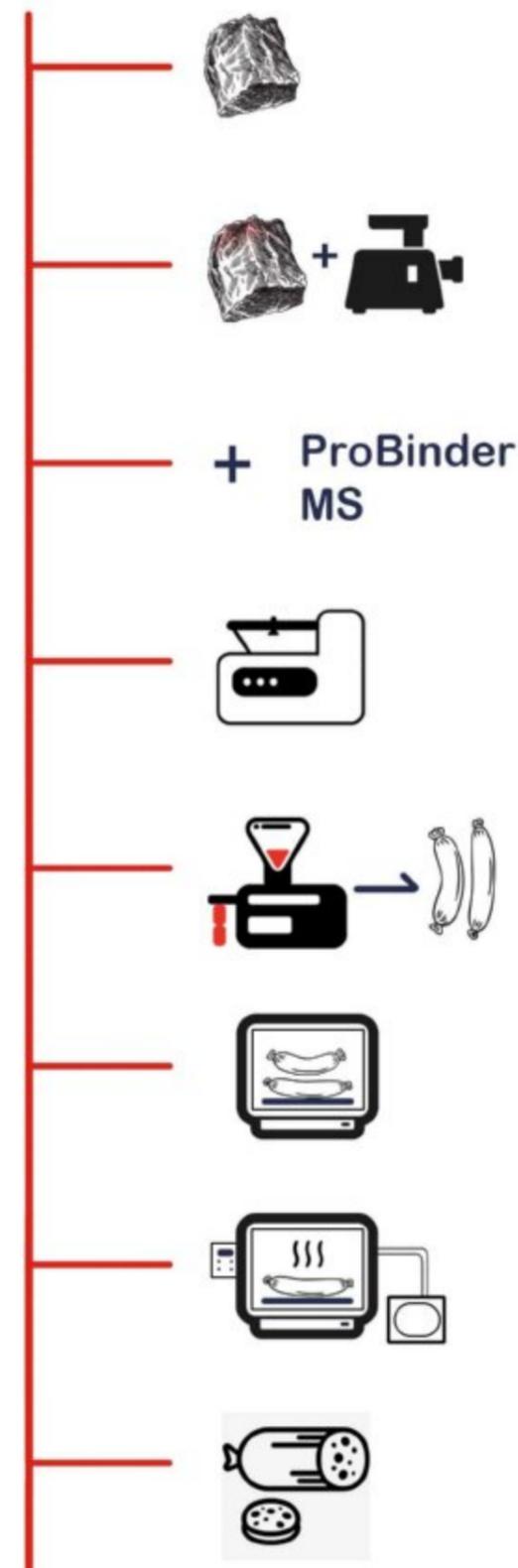
**STEP4**  
Mix 4-5 mins.

**STEP5**  
Filling molding

**STEP6**  
Placement & reaction

**STEP7**  
Steaming & sterilization

**STEP8**  
Sausage



# ProBinder™ MR10

## Benefits

- Raw restructuring muscles of small size
- Raw handling of restructured products
- Value addition to trim

## Application

Small pieces of restructured meat

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### STEP1

Raw meat  
(fat:lean=2:8 or 3:7)

### STEP2

Mixing

### STEP3

Adding ProBinder MR10  
powder

### STEP4

Filling forming

### STEP5

Placement & reaction  
(8-12 hours, 4-10°C)

### STEP6

Completion & Removal



# ProBinder™ MR20

## Benefits

- Quickly bond meat product
- Restructuring any size muscles
- Portion control

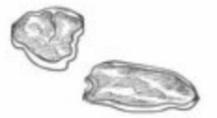
## Application

Roast beef, restructured meat, seafood.

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### STEP1

Raw meat



### STEP2

Repairing & Sprinkle

+ ProBinder  
M20

### STEP3

Wrapping



### STEP4

Vacuum pumping



### STEP5

Placement & Reaction  
(8-10 hours, 4-10°C)



### STEP6

Reconstituted steak



# ProBinder™ MR30

## Benefits

- Binds valuable fish trimmings
- Allergen-free binding preparation
- Just for seafood

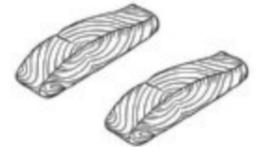
## Application

Small pieces of restructured meat, seafood

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### STEP1

Prepare materials



### STEP2

Make slurry  
Wait until foam disappears



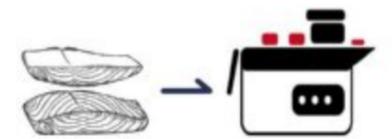
### STEP3

Brush slurry to coat entire surface



### STEP4

Stuff or vacuum package



### STEP5

Refrigerate 6 hours  
reaction.



### STEP6

Completion & Removal



# ProBinder™ D10

## Benefits

- Reduces syneresis
- Improves creaminess in low fat yoghurt
- Increases the viscosity/gel strength

## Application

Cheese, Yoghurt, Frozen Desserts

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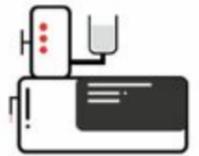
### STEP1

Fresh milk pretreatment



### STEP2

Homogenization and sterilization



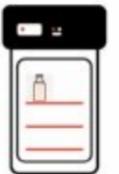
### STEP3

Inoculating and adding ProBinder™ D10

+ProBinder™  
D10

### STEP4

Fermentation



### STEP5

Refrigeration



### STEP6

Finished product



# ProBinder™ Transglutaminase

Power global food industry.

Since 2006, Foodchem has served over 3000 customers in meat and dairy production from 96 countries. We know more in meat and dairy processing.



| 96



| 3000+