SaporePuro

TECHNICAL DATA SHEET · EN

SPTG90 · Rev. 2

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SPTG90 · Rev. 2 · Approved · Document ae8a1554d6b5

QUALITY APPROVED / TRADUZIONE APPROVATA · en · IT rev. 2

# TRANSGLUTAMINASE

| | |
|---|---|
| **Product code** | SPTG90 |
| **Available formats** | SPTG90.250 · 250 g · Stand-up<br>SPTG90.1K · 1 kg · Sachet |
| **Origin** | Extra EU |
| **Packaging country** | Italy |

## The product

Our product is an enzymatic preparation based on transglutaminase, a natural enzyme that binds and stabilizes proteins, improving cohesion and consistency of foods. It does not alter the taste and is obtained through microbial fermentation.

## Ingredients

transglutaminase, maltodextrins

## Usage and dosage

8-15 g/kg. Can be applied directly as a powder on protein products or dissolved in water and brushed on.

## Shelf-life

12 months from production date.

## Storage

Keep the container tightly closed in a dry and well-ventilated environment, away from food, feed, beverages, and incompatible materials.

## Packaging materials

Bag: C/LDPE90; label: PAP22.
Materials suitable for direct food contact.
Stand-up: Flexible multilayer laminated material: PPMAT + ADHESIVE + ALUMINUM (ALU) + ADHESIVE + PE. The polyethylene (PE) layer is intended for direct contact with food.

Sachet: Flexible multilayer laminated material: PET + ADHESIVE + ALUMINUM (ALU) + ADHESIVE + PE. The layer in direct contact with food is polyethylene (PE).
Declarations of conformity are available upon request

## Environmental indications

PLASTIC. Check your local regulations.

## Declarations

NON-GMO: this product does not contain, is not composed of, and is not obtained from genetically modified organisms, in compliance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Product not hazardous under normal conditions of use.
PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRLs) of pesticides and Regulation EU 915/2023 for the presence of heavy metals, mycotoxins and process contaminants.
ENZYME COMPLIANCE: This product is an enzymatic preparation based on transglutaminase, formulated in full compliance with Regulation (EC) No 1332/2008 relating to food enzymes.
GLUTEN FREE: in accordance with Regulation EC 828/2014 it can be labeled as “Gluten free” since the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

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# TRANSGLUTAMINASE

## Nutritional information

| Parameter / component | Amount per 100 g |
|---|---|
| Energy | 1647 kJ |
| Energy | 394 kcal |
| Fats | <0,5 g |
| of which saturated | 0,0 g |
| Carbohydrates | 95 g |
| of which sugars | 0,7 g |
| Fibre | <0,5 g |
| Proteins | 1,5 g |
| Salt | 0,23 g |

## Analysis and specific parameters

| Category / parameter | Specification | Unit | Method |
|---|---|---|---|
| Chemical-physical<br>Transglutaminase activity | 102-138 | TFTGU/g | |
| Chemical-physical<br>Loss on drying (105 °C, 2h) | ≤10 | % (d.b) | |
| Heavy metals<br>Arsenic | ≤3 | mg/kg | |
| Heavy metals<br>Lead | ≤5 | mg/kg | |
| Microbiological<br>Total bacterial count | ≤50000 | cfu/g | |
| Microbiological<br>Coliforms | ≤30 | cfu/g | |
| Microbiological<br>Escherichia coli | ≤ 10 | cfu/g | |

| Category / parameter | Specification | Unit | Method |
|---|---|---|---|
| Microbiological<br>Salmonella spp. | Absent/25 g | | |

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# TRANSGLUTAMINASE

## Allergens and derived products

Presence in the product, in the facility, and cross-contamination risk are distinct information. “To be verified” does not indicate absence.

| Category | In the product | In the facility | Cross-contamination risk |
|---|---|---|---|
| Cereals containing gluten | No | No | No |
| Crustaceans | No | No | No |
| Eggs | No | No | No |
| Fish | No | No | No |
| Peanuts | No | No | No |
| Soybeans | No | No | No |
| Milk (including lactose) | No | Yes | Yes |
| Nuts | No | No | No |
| Celery | No | No | No |
| Mustard | No | No | No |
| Sesame seeds | No | No | No |
| Sulphur dioxide and sulphites | No | No | No |
| Lupins | No | No | No |
| Molluscs | No | No | No |

## Further information

The indications provided in this sheet, while accurate and prepared to the best of our current knowledge, are for informational purposes only and release Gioia Group s.r.l. from any responsibility regarding improper use of the product concerned.