
TECHNICAL DATA SHEET

CLERICI TG

Description:

CLERICI TG is a kind of novel protein for a food production, designed for improving the characteristics of dairy products. This enzyme comes mixed with maltodextrin.

CLERICI TG gives to the final product:

In Cheese:

- Increases final cheese production by up to 15%
- Reduces syneresis

In Yoghurt:

- Improves the gel strength
- Reduces syneresis
- Reduces solids and stabilizers required
- Increases creaminess
- Aids the elimination of gums and gelatin

Components:

Maltodextrin and transglutaminase.

Dosage:

Depending on application

Storage:

Keep close in a dry cool place. Use the product as soon as possible after opening the bag. In case you don't use all the bag, tightly reseal the opened bag and keep at below 5 degrees (refrigerate or freeze).

Best before date:

12 months from manufacturing date packed in 500 g aluminium vacuum bags.

General specification:

Parameter	Unit	Lower limit	Upper limit
Enzymatic Activity (Transglutaminase)	UA/g	80	125
Humidity	%		10
Heavy metals (as Pb)	mg/kg		20
Arsenic (As ₂ O ₃)	mg/kg		2,0
Total viable count	ufc/g		5.000
Thermoduric bacteria mesophil.	ufc/g		500
Coliform bacteria	ufc/g		Absent
Salmonella	Absent in 25 g		Absent

Presence or absence:

Sorbic acid and its salt	-	Chicken derivates	-
Artificial flavours	-	Bovine derivates	-
Benzoates or benzoic acid	-	Ionized products	-
Benzopyrenes	-	Disolvent residues	-
Cafeine	-	Soya or derivates of GMO soya	-
Colours	-	Soya fata	-
Clorated compounds	-	Rice	-
Conserving products	-	Sacharose	-
Dioxines	-	Veal	-
Enzymes or cultives	+	Pig	-
Fish derivates	-	Fructose	-
HVP	-	Yeast	-
Pesticides	-	Leguminous	-
Nuts fruits	-	Walnut	-
Gelatine	-	Peanut	-
Monosodium glutamate	-	E102	-
Gluten	-	E110	-
Hydrogenated fat	-	E122	-
Animal fat	-	E123	-
Eggs or derivates	-	Cinnamon	-
Milk or derivates	-	Vanilla	-
Corn	-	Coriander	-
NO ₂ and NO ₃	-	Mushroom	-
GMO	-	Protein of cow milk	-