



VTR&beyond
No.8, Pingbei Rd1, Science and Technology Industry
Zone, Nanping, Zhuhai , Guangdong, China.
Stresemann str.25,10963 Berlin, Germany
Tel: 86-756-8676888,+49 (0)30 52014173
Mail: info@vtrbeyond.com
Website: www.vtrbeyond.com

TECHNICAL DATA SHEET

BVZyme TG881®

Bakery Enzyme

Product Description

Enzyme preparation based on **Transglutaminase**

Effective material

BVZyme TG881® is transglutaminase which produced by fermentations a selected strain

Activity

200U/g

Application

BVZyme TG881® is used in bakery as a strong protein cross-linking(connecting residues of the amino acid L-glutamine to the amino acid (L-lysine)

Function

Improve the volume,texture,dough elasticity,Increase strength,improve stability and tolerance.

Dosage

10-40 ppm

Organoleptic

Aspect: free flowing powder

Color: white- white cream

Physicochemical

Moisture: <15%



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| FOOD SAFTY DATA | |
|-------------------------------|---|
| Microbiology | Total plate count: <50 000UFC per g |
| indicatives values (m) | Salmonella: absent in 25g |
| satisfactory: m | Coliforms at 30°C: <30 UFC per g |
| acceptable: 10m | ASR: <30 UFC per g |
| | Staphylococcus aureus: absent in 1 g |
| Heavy metals | Cadmium: < 0,5 mg/kg |
| | Mercury: <0,5 mg/kg |
| | Arsenic: < 3 mg/kg |
| | Lead: < 5 mg/kg |
| Allergens | In compliance with the list of major allergens in Annex II, Regulation 1169/2011, this product contains the following allergens: gluten |
| GMO status | In accordance with European Regulations 1829/2003 and 1830/2003, no specific labeling is required. |
| Ionization status | Without irradiation treatment |

Package:

Carton box of 25 kg

Storage

Date of minimum durability: 24 months.

Store in a cool, dry place (below 20°C).

Last updating: 05/02/2024