

## Product Name

Bindly – RM Transglutaminase Formula  
Transglutaminase for molecular gastronomy

## Product code

8437020422031 (100g)  
8437020422048 (500g)

## Description

Bindly RM is a popular transglutaminase formulation widely used by chefs. In addition to transglutaminase and maltodextrin, it contains a helper protein derived from milk called sodium caseinate. This water-soluble aid protein compensates for any protein deficiencies by adhering to the food surface and binding to TG. Bindly RM preparation is ideal for a wide range of foods, especially for meats, including cooked meats, and meat-like products. Suitable for Vegetarian's, Non-GMO and Kosher certified.

## Ingredients

Sodium caseinate, maltodextrin, transglutaminase and sunflower lecithin.

## Expected uses and applications

Product intended for industrial food use:

- Meat products
- Fish products
- Meat-like products

## Dosage

Depending on application. General dosage: 5 to 15 g/kg in final product.

## Best before date

12 months from manufacturing date in the original packaging.

## Storage

Keep in a cool dry place. Once opened, use the product as soon as possible. If you do not use the entire bag, reseal and store at below 5 °C (refrigerate or freeze).

## Packaging

100g / 500g modified atmosphere packaging (MAP using nitrogen) with EVOH bag with ZIP.

## General Specifications\*\*

PARAMETERS	UNITS	SPECIFICATIONS
Transglutaminase activity	U/g	100*
Loss on drying	%	< 10%
Aerobic mesophilic microorganisms	cfu/g	<5 x 10 <sup>3</sup>
Yeasts and molds	cfu/g	< 5 x 10 <sup>2</sup>
Enterobacteriaceae	cfu/g	< 1 x 10 <sup>2</sup>
Bacillus cereus	cfu/g	< 5 x 10 <sup>2</sup>
Listeria monocytogenes	cfu/g	Absent in 25
Staphylococcus aureus	cfu/g	< 1 x 10 <sup>2</sup>
Salmonella	cfu/g	Absent in 25

\* If Bindly Transglutaminase TI is stored below 25°C, activity loss during the product's recommended shelf life will be less than 30%

\*\* Contaminants specifications is available on request

**Warranty:** The details given here are merely intended for information purposes and are in no way legally binding. Consequently, we accept no responsibility in the broadest sense of the word for damage that may result from applications based upon this information. Furthermore, this information does not constitute permission to infringe patent and license rights.

## Allergen labelling under EU legislation 1169/2011 (annex ii)

PRODUCT	Contained (yes/no)	Ingredient
Cereals containing gluten and products thereof	No	
Crustaceans and products	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products	No	
Milk and products thereof (including lactose)	Yes	Sodium caseinate
Nuts and products thereof	No	
Celery products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products	No	
Sulphur dioxide and sulphites at concentrations of more	No	
Lupin and products thereof	No	
Mollusks and products	No	

### Nutrition declaration in accordance with the food information regulation:

In accordance with Regulation (EU) 1169/2011, Annex V of our products are exempt from the nutrition labeling requirement.

### Legislation

Regulation (EC) No 852/2004 of the European parliament and of the council of 29 April 2004 on the hygiene of foodstuffs Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.

Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.

Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004.

Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives.

Royal Decree-Law 142/2002, of 1 February, approving the positive list of additives other than dyes and sweeteners for use in the preparation of food products, as well as their conditions of use.

Royal Decree-Law 1801/2008, of November 3, establishing standards for nominal quantities for packaged products and for controlling their effective content.

Regulation (EC) No 1331/2008 of the European parliament and of the council of 16 December 2008. establishing a common authorization procedure for food additives, food enzymes and food flavourings. Regulation (EC) No 1272/2008 of the European Parliament of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures, amending and repealing Directives 67/548/EEC and 1999/45/EC, and amending Regulation (EC) No 1907/2006.

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### Bindly

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### Technical and Commercial Service Center

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