

Product Name

Bindly – GS Transglutaminase Formula
Transglutaminase for molecular gastronomy

Product code

8437020422062 (500g)

Description

Bindly GS is a formulation of transglutaminase, maltodextrin and fish gelatin with polyphosphate and oil as technical aid. The product is combined always with water making a slurry, which remains alkaline thanks to polyphosphates. When fish or meat is applied, the PH drops and activates the enzyme that enables bonding process. Non-GMO.

Ingredients

Fish gelatin, salt, trisodium phosphate (E-339iii), maltodextrin, transglutaminase and sunflower oil (technical aid).

Expected uses and applications

The functionality of the mix allows to:

- Improve the texture of food products
- Increase the nutritional value of foods.
- Increase the water retention capacity of the product.
- Increase the juiciness of the products.
- Structure food
- Obtain products of controlled size and dimension
- Does not need any type of additive, nor thermal treatment to catalyze the reaction.
- Easy dissolution in water (10-25°C) in a 1:4 ratio.

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).

Revision date: 21/02/2023

Version: 5

Packaging

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% |
| Yeasts and molds | cfu/g | < 1 x 10 ² |
| Anaerobic sulfite-reducing bacteria | cfu/g | < 10 |
| E. coli | cfu/g | Absent in 25 grams |
| Listeria monocytogenes | cfu/g | Absent in 25 grams |
| Salmonella | cfu/g | Absent in 25 grams |
| Clostridium perfringens | cfu/g | 0 |
| Coliforms (30°C) | cfu/g | 0 |
| Coliforms (44,5°C) | cfu/g | Absent in 10 grams |
| S. aureus | cfu/g | 0 |
| Arsenic (As ₂ O ₃) | ppm | <1 |
| Lead (Pb) | ppm | <5 |
| Cadmium (Cd) | ppm | <0,5 |
| Mercury (Hg) | ppm | <0,5 |
| Copper (Cu) | ppm | <30 |
| Zinc (Zn) | ppm | <50 |
| Chromium (Cr) | ppm | <10 |

* If Bindly Transglutaminase GS 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. Furthermore, this information does not constitute permission to infringe patent, licence rights or legal requirements.

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 | Yes | Fish gelatin |
| Peanuts and products thereof | No | |
| Soybeans and products thereof | No | |
| Milk and products thereof (including lactose) | No | |
| 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 than | No | |
| Lupin and products thereof | No | |
| Mollusks and products thereof | 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.

Bindly

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Technical and Commercial Service Center

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