

CERTIFICATE OF ANALYSIS



Product Name: Transglutaminase TG-1200

Invoice Number: 202212/0005

Batch No: 22127253

Pro. Date: 02.12.2022

Date: 2022/12/05

Quantity: 309.6 KG

Best before: 01.12.2024

Product Properties:

Produced as an off-white to weak yellow-brown, amorphous powder by controlled fermentation using *Streptovercillium mobaraense* var.

Typical Application:

Used in the processing of meat, poultry, and seafood; production of yogurt, certain cheeses, and frozen desserts; and manufacture of pasta products and noodles, baked goods, meat analogs, ready-to-eat cereals, and other grain-based foods.

Physicochemical characteristics:

ITEM	SPECIFICATION	RESULT
Solubility	Soluble in water but practically insoluble in alcohol, in chloroform, and in ether.	Conforms
Lead	10 ppm Max	<0.05 ppm
Arsenic	3 ppm Max	<0.10 ppm
Total Heavy Metals as (Pb)	40 ppm Max	Conforms

Microbiological characteristics:

ITEM	SPECIFICATION	RESULT
Coliform	Max 30 cfu/g	<30 cfu/g
E.coli	Negative /1 g	Negative
Salmonella	Negative /25g	Negative
Total Plate Count	Max 50000 cfu/g	<1000 cfu/g
Yeast & Mold	Max 100 cfu/g	<100 cfu/g

Storage:

Store tightly closed and protected from heat. Open bag needs to be resealed.

Specification Conform To ISIRI 2200-1