Active Native Streptoverticillium mobaraense Transglutaminase Protein (Food Grade)

Cat. No. TGase-12S **Lot. No.** (See product label)

SPECIFICATION

Product Overview	Enzyme preparation for the formation of inter- and intramolecular crosslinks between glutamine and lysine. pH: optimum=7; active within: pH 4.0-9.0 Temperature: optimum=50 centigrade; active within: 10-65 centigrade
Species	Streptoverticillium mobaraense (not pathogenic, not genetically modified)
Source	Streptoverticillium mobaraense
Description	Transglutaminases are a family of enzymes (EC 2.3.2.13) that catalyze the formation of a covalent bond between a free amine group of protein- or peptide-bound lysine (acyl acceptors) and the gamma-carboxamide group of protein- or peptide-bound glutamine (acyl donors).
Form	Light powder
Bio-activity	> 30 U/g
Applications	Transglutaminases increase the elasticity or firmness of foods by improving the physical properties of protein structures.
Storage	Cool and dry

GENE INFORMATION

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45-1 Ramsey Road, Shirley, NY 11967, USA

Official Symbol	TGase
Synonyms	EC 2.3.2.13; Protein-glutamine-γ-glutamyltransferase; TGase; Transglutaminase; Transferase

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