



custom enzymes



CUSTOM E – TG (Bakery)

Custom Enzymes – TG (Bakery) is a food grade Transglutaminase enzyme, especially designed for the baking industry.

Product Specifications

- Appearance: Off white/Cream coloured powder
- Miscibility: Forms solution in water
- Working pH range: 4.5 - 5.5
- Working Temperature range: 40-60 °C



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Applications and Benefits

Custom Enzymes – TG (Bakery) when used provides the following

- Used for strengthening gluten.
- Improves baking quality and texture features of bread.
- Reduces dough sticking.
- Increases the output of readymade products and slows down the hardening process.

Dosage

Recommended dosage: 2-3gm/100kg of flour, to be optimised based on requirements.

Quality Certifications.

- ISO 9001: 2015
- Halal India
- ISO 22000: 2018
- DAR Kosher

Safety and Enzyme Handling

Store Custom E – TG (Bakery) in a cool, dry and shaded place, away from direct sunlight. Enzyme dust may cause irritation when inhaled. Unnecessary contact with the product should be avoided. The shelf life of this product under recommended storage conditions is one year.

Packaging

The product is available in 25kg HDPE drums. The packaging can be customised as per requirement.

Technical Assistance

Please contact us if you need more technical advice or assistance with this product