

Prolink MB Series

Prolink MB Series are enzymatic preparations based on transglutaminase enzyme (TG). Prolink MB Series TG solutions are specifically developed for cold meat binding applications (restructured meat products), where it efficiently links fresh meat pieces and improves the quality of meat raw materials, allowing the desired shaping according to production needs and final consumer requests. The final reformed product has perfect slice-ability and excellent slice quality. Choose transglutaminase meat from China transglutaminase manufacturer.

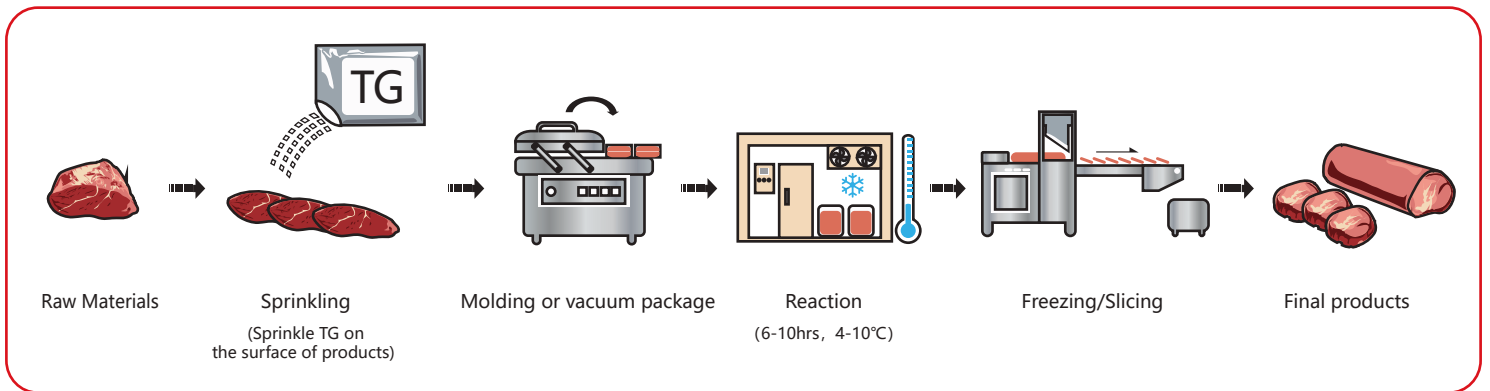
Restructured Meat Products

“Dry Addition” (as powder)

(Pork, Beef, Poultry, Fish, etc.)

1. Improve texture
2. Improve slice-ability, reduce slice losses
3. Effective meat binding, strong bonds between proteins
4. Reform products with desired shapes
5. The final reformed product can be frozen and cooked without losing shape or texture

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Restructured Meat Products

as “Slurry”

(Pork, Beef, Poultry, Fish, etc.)

