

Prolink LQD Series

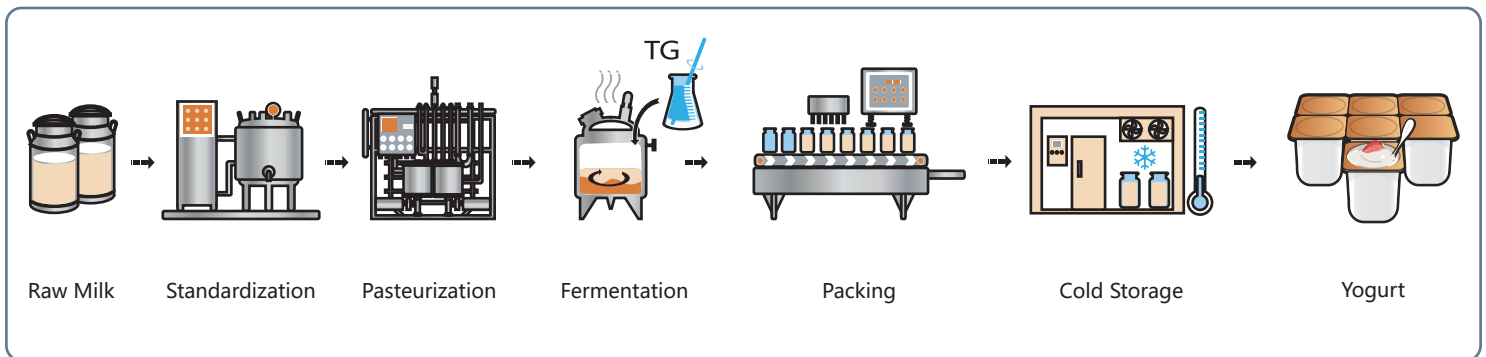
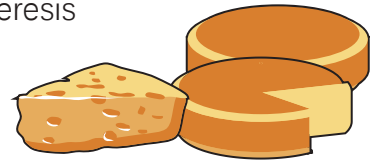
Prolink LQD Series products are enzymatic preparations based on transglutaminase enzyme (TG) in liquid form. Prolink LQD Series TG solutions are suitable for all food applications and have been developed for making direct application easier during the production process. Prolink LQD is of great benefit to the dairy applications due to its instant and homogeneous dispersion /solubilization, when added directly to the fermentation tank. Prolink LQD Series help to get a better product quality through improving important rheological properties, such as texture, elasticity, and juiciness. Inquiry ACE Ingredients transglutaminase supplier.

Dairy Products

(Yogurt, Curd and Cheese, etc.)

Advantages:

1. Improve viscosity, body and creaminess, better mouthfeel
2. Improve water retention and reduce syneresis
3. Allow clean labeling (E-numbers free)
4. Reduce costs
5. Easy to use and dosage effective



Emulsified Products

(Frankfurters, Hot dogs, Parisers, etc.)

Advantages:

1. Improve texture, better “bite” and “knack”
2. Improve water retention, more juicy products
3. Improve elasticity, better chewiness
4. Improve slice-ability and reduce slicing losses
5. Improve product quality and cost-effective

