

APP SHEET (1002765)

REACTYN

PERFORMANCE 100

Reactyn Performance 100 is TG system with low enzymatic activity, suitable also for emulsified product.

TG improves physical properties of food products containing proteins.

BENEFITS

- Texture improver
- Hardness improver
- Clean label
- Allergen free



MAIN APPLICATIONS

Reactyn Performance 100 can be used in different ways:

- **DIRECTLY INTO THE BRINES:** as last ingredient (bacon, kasslers, hams)
- **DIRECTLY IN THE CUTTER:** emulsified sausages, Bologna, frankfurters, parisers.

Reactyn Performance 100 is a low dosage TG based product: the concentration of the enzyme has been carefully calibrated to allow optimal management of the product during the production process.



DOSAGE

Starting from 0.05%, according to GMP and depending on the final product application.

ENZYMATIC ACTIVITY: 110-130 u/g.

