

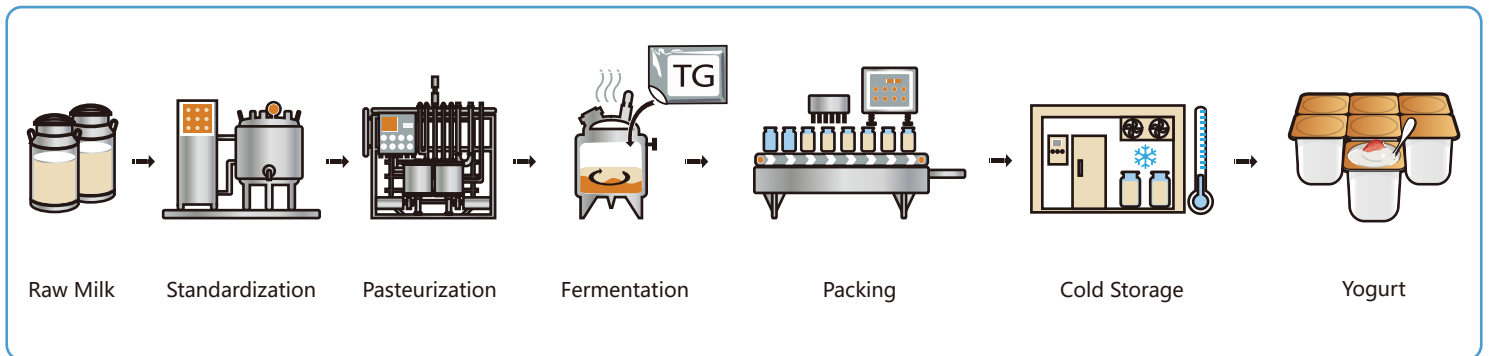
Prolink D Series

Prolink D Series are enzymatic preparations based on transglutaminase enzyme (TG). Prolink D Series TG solutions are specifically developed for the dairy sector (milk-based products like yogurt, curd, quark, cheese, sour cream, etc.), where they help to get a better product quality through the improvement of important rheological properties of food while allowing clean labeling (E-numbers free) and reduce costs. Choose transglutaminase dairy from China transglutaminase supplier.

Yogurt Products

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



Curd and Cheese Products

Advantages:

1. Increase the curd yield by 15% - 20%
2. Improve water retention and reduce syneresis
3. Improve texture, stability, and cutting of curd (e.g. feta cheese)
4. Improve the melting properties (e.g. less "oil off" in melting cheese)
5. Prolong the stability of soft cheese

