

Prolink FB Series

Prolink FB Series are enzymatic preparations based on transglutaminase enzyme (TG). Prolink FB Series TG solutions are specifically developed for cold raw fish binding applications (restructured fish products), where it efficiently links raw pieces and improves the quality of fish 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 salmon from China transglutaminase manufacturer.

Restructured Fish Products



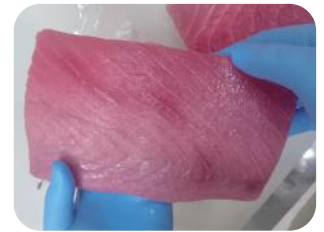
Initial cracked tuna fillet



Spread Prolink FB-FC powder or brush Prolink FB-FC slurry into the fillet cracks



Vacuum & Store overnight in chilled room



Result: Fixed fillet, quality whole cut

Restructured Tuna Cubes



Raw materials - cutoffs



Processing & Molding



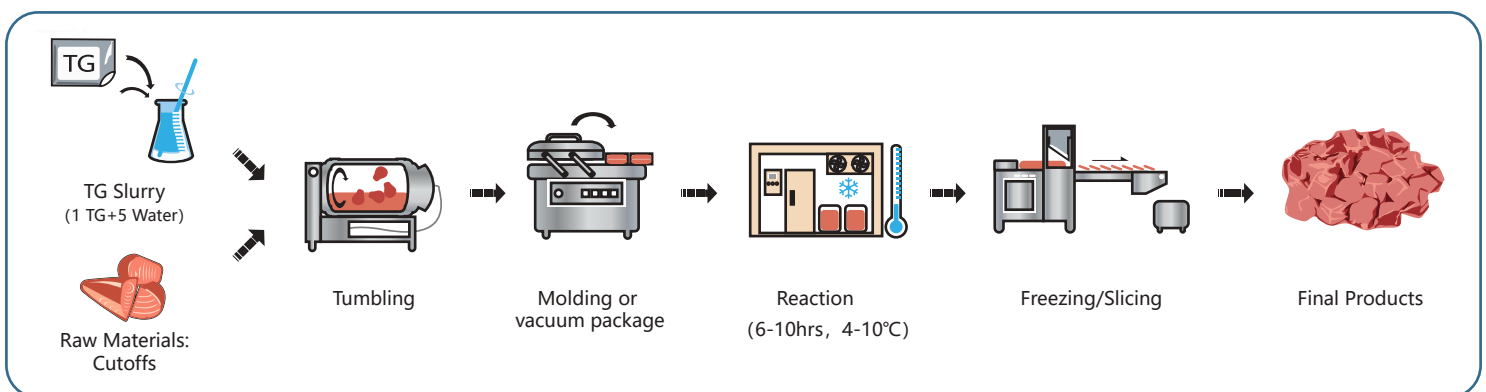
Slicing



Final products



Cooked dish, heat-stable



Advantages:

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