

PRODUCT INFORMATION

Applications and Use Methods

Activa® YG in Dairy Products



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Activa YG

Activa YG is a transglutaminase preparation designed specifically for dairy applications. The patented combination of ingredients allows the enzyme to be more active in milk systems.

Dairy Application:	Benefit
Yogurt (Stirred and Set-types)	• Improved texture with reduction in solids non-fat (s.n.f.) • Improved viscosity and perceived Creaminess • Reduced syneresis
Cheese	Improved cheese yield
Frozen Desserts	Improved mouth feel of lower solid products

Ingredients*: Maltodextrin, lactose, yeast extract, safflower oil (anti-dusting), transglutaminase.

Ingredient Statement*: Maltodextrin, lactose, yeast extract, enzyme.

**Activa* transglutaminase can be listed as 'enzyme', 'TG enzyme', or 'TGP enzyme' on the ingredient statement. Additional ingredients in the specific preparation must be labeled correctly and listed in the ingredient statement as directed by policy for standardized dairy products.

Ways to Apply Product:

- ◆ Solution: *Activa YG* may be dissolved in smaller volume of non-chlorinated water or milk. Once well mixed it can be added to at the proper stage in the process
- ◆ Dry Addition: *Activa YG* may also be mixed with dry ingredients to be included in a formulation.

Reaction time and conditions:

- ◆ The transglutaminase reaction is controlled by time and temperature. Lower reaction temperatures require longer reaction times. Higher reaction temperatures require shorter reaction time. The

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Activa® YG (cont'd)

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table below lists reaction ranges and optimal conditions for the transglutaminase reaction to occur.

Variable	Active Range	Optimum Conditions (>95% Activity)
pH	5.5-8.0	6.0-7.0
Temperature	36F-140°F (3-60°C)	122-131°F (50-55°C)

Dose ranges for particular Applications		
Application	Dose*	Typical Use Range*
Yogurt-Set	0.25-1.0 U/g milk protein in system	0.008 - 0.033%
Yogurt-Stirred	0.5-3.0 U/g milk protein in system	0.016 - 0.10%
Cheese	Varies with application	0.0025 - 0.35%
Powdered Milk product modification	Varies with application	0.00 - 0.00%
* Specific application may require more or less Activa		

Dosage: Activa YG contains 100 Units of enzyme activity per gram of powdered preparation.

Shelf-life and Handling:

- Activa YG is stable for 12 months from the date on the bottom of the bag provided it is unopened and stored at 70°F or less.
- Once opened, reseal any unused portions and store frozen for up to 1 month provided it was frozen immediately after opening.

Please contact Ajinomoto Food Ingredients LLC (AFI LLC) for the current approval and labeling status regarding the application that is of interest to you. The above labeling examples are suggestions only and actual labeling will depend on the particular Activa preparation and production processing method. AFI LLC is not responsible for labeling errors and suggests that all products be submitted to USDA-FSIS or FDA for labeling prior to production. AFI LLC Technical Service is available to assist with putting labels together and submitting meat labels to USDA-FSIS, free of charge.