



ACTIVA® General Information

Dairy Applications

Activa YG

Ajinomoto has developed a patented preparation specifically designed to allow greater enzyme reaction in milk systems. Activa YG, the newest product in a line of transglutaminase preparations, allows greater reaction of the enzyme with native milk proteins.

Yogurt Applications

Activa YG is an effective ingredient for the following functional benefits:

- ◆ Improving the creaminess and viscosity of yogurt.
 - Activa YG optimizes thickening in dairy products and ensures improved rheological stability during storage. There is an optimal level of TG for each formulation
 - Effective in lower solids yogurt formulations.
- ◆ Maintaining texture while allowing the reduction in Solids Non Fat
 - With less solid non-fat content, viscosity levels are higher in yogurt treated with TG than in an untreated control.
- ◆ Reduces or eliminate stabilizer systems
 - Because viscosity is increased, it may be possible to reduce or even eliminate some stabilizer systems in certain yogurt formulations by using Activa YG.
 - Ingredient label may be simplified.
- ◆ Reduces Syneresis
 - Activa YG can reduce serum separation in yogurt because it improves the water holding capacity of the gel.

Cheese Applications

Cheese Manufacture

Transglutaminase has the potential to increase the yield of curd in the cheese manufacturing process. Because of a more efficient reaction with milk, Activa YG has the potential to capture more protein from the whey during the cheese manufacturing process.

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Novel Cheese products

Because of the ability of transglutaminase to modify the texture and bind components, novel new cheese products may be developed. Activa YG can also modify the texture of processed cheese in an economical system.



Other Dairy Products

Activa YG has potential to modify the texture, mouth-feel, and yield characteristics in other dairy products.

Frozen Desserts

- Improves the creaminess of lower fat frozen desserts

Cream Cheese

- Modifies texture, stability and economics of cream cheese and spread products

Novel Products

- Activa transglutaminase allows you to think “out of the box” in developing new and novel dairy products

Dried Milk products

Activa YG can effectively modify the functional properties of Milk proteins. Work is underway to determine the effectiveness of Activa YG in modifying whey protein concentrate, whey protein isolates and milk protein isolates. Contact Ajinomoto to determine the status of these projects.

Technical Assistance

Depending on the desired texture, bind, or handling characteristics, Activa products can be adapted to most processing conditions. Successful adaptation is also determined in part by which Activa preparation is used. Contact Ajinomoto Food Ingredients LLC for information on which preparation is best suited for your particular application.

Ajinomoto Food Ingredients LLC. is currently seeking approvals on some of the applications cited in this literature. Many approvals have been granted while others are being reviewed. Please contact Ajinomoto for the current approval and labeling status regarding the application that is of interest to you.

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