# **Foodchem**

**Baking Transglutaminase** is one of the popular baking enzymes in most countries, As a professional <u>Baking Transglutaminase supplier</u> and manufacturer, **Foodchem International Corporation** has been supplying and exporting Baking Transglutaminase from China for almost 10 years, please be assured to buy Baking Transglutaminase at Foodchem. Any inquiries and problems please feel free to send emails to us via EMAIL, we will reply you within 1 working day.

# **Product Specification**

**Product Name:** Baking Transglutaminase

FoodZyme TG110

Description Enzymatic preparation
Effective material transglutaminase enzymes

Application FoodZymeTG110 is used in bakery to improve stability and tolerance, increase volume and aspect of bread

Dosage 5-70 ppm

FoodZyme TG80

Description Enzymatic preparation
Effective material transglutaminase enzymes

Application FoodZymeTG80 is used in bakery to improve stability and tolerance, increase volume and aspect of bread

Dosage 10-100 ppm

FoodZyme TG80

Description Enzymatic preparation
Effective material transglutaminase enzymes

Application FoodZymeTG MAX is used in bakery to improve stability and tolerance, increase volume and aspect of bread, s

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Dosage 5-70 ppm

# **Baking Transglutaminase FAQ**

#### 1, What kinds of certificates can you offer?

Foodchem is an ISO2008 9001 certified company, as for Baking Transglutaminase, we can offer HAPPC, KOSHER, HALAL Certificates, ect.

### 2, Is Foodchem a manufacturer or just a trading company?

Foodchem is both manufacturer and trading company, we are <u>Baking Transglutaminase Supplier</u>, at the same time, we are manufacturer of other products.

#### 3, What is the Min Order Quantity of Baking Transglutaminase?

Different products have different MOQ, for Baking Transglutaminase, the MOQ is 100kg.

#### 4, What is the price of Baking Transglutaminase?

Foodchem is a famous <u>Baking Transglutaminase supplier</u> and manufacturer in China, and has been corporate with many Baking Transglutaminase suppliers for several years, we can provide you with cost-effective Baking Transglutaminase.

#### 5, How long shall we wait for your reply?

We can guarantee to reply your inquiries of Baking Transglutaminase in less than 24 hours in working days.

## 6, What kinds of transportation types can you provide?

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Our main transportation methods include air transportation, land transportation and water transportation.

#### 7, What kinds of payment terms can you accept?

The most commonly used payment terms are T/T, L/C, D/P, D/A, etc.

#### 8, How long will I receive my good?

Foodchem has its own EDC warehouse in Shanghai, when your purchase order has been confirmed, inventory products will deliver within 1 week, other products delivery in 2 weeks.

## **FOODCHEM Hot Products**

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Acidulants (Citric acid, Malic acid, Tartaric acid, etc.);

Antioxidants(Sodium erythorbate, BHT, etc.);

Perservatives(Potassium sorbate, Sodium benzoate, etc.);

Thickeners(Xanthan gum, Agar agar, Carrageenan, Sodium carboxymethyl cellulose, etc.);

Sweeteners(Sodium saccharin, Aspartame, Acesulfame potassium, Sucralose, etc.);

Amino Acids(L-Glutamine, Creatine monohydrate, L-Glycine, BCAA, etc.);

Plant Extracts (Green coffee bean extract, Oat glucan, Resveratrol, etc.);

Vitamins (Vitamin C, Vitamin E, Vitamin A, Vitamin B1, etc.);

Starch (Corn starch, Modified starch.);

Flavourings(MSG, I+G, Yeast extract, Hydrolyzed vegetable protein, etc.);

Aromas (Vanillin, Ethyl vanillin, Ethyl maltol, etc.);

Phosphates (Sodium acid pyrophosphate, Sodium tripolyphosphate, etc.)?

Inorganic Salts (Sodium bicarbonate, Ammonium bicarbonate, Calcium sulfate dihydrate);

Natural Food Ingredients (Cocoa powder, Tomato Powder.)?
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### **Contact Us**

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