

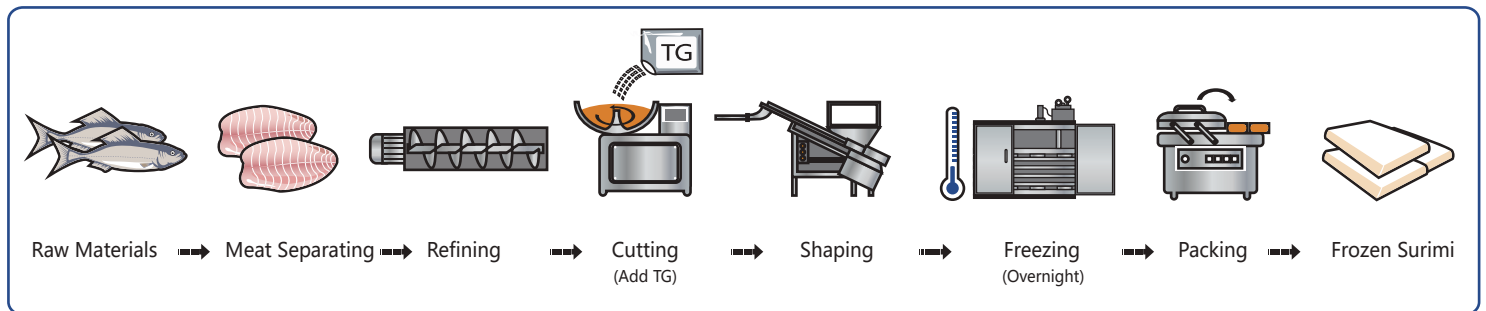
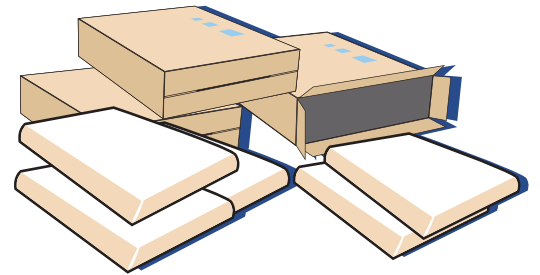
Prolink B Series

Prolink B Series (Prolink B100, Prolink B120, Prolink B150, Prolink B200, etc.) products are enzymatic preparations based on transglutaminase enzyme (TG). Prolink B Series TG solutions or TG preparations are specifically developed for surimi and surimi-based value added products (like Crab Sticks, Fish Balls, Fish Cake, etc.), where they help to get a better product quality through the improvement of important rheological food properties like texture, firmness, elasticity, chewiness, and juiciness. Choose transglutaminase meat binding from China transglutaminase supplier.

Surimi Products

Advantages:

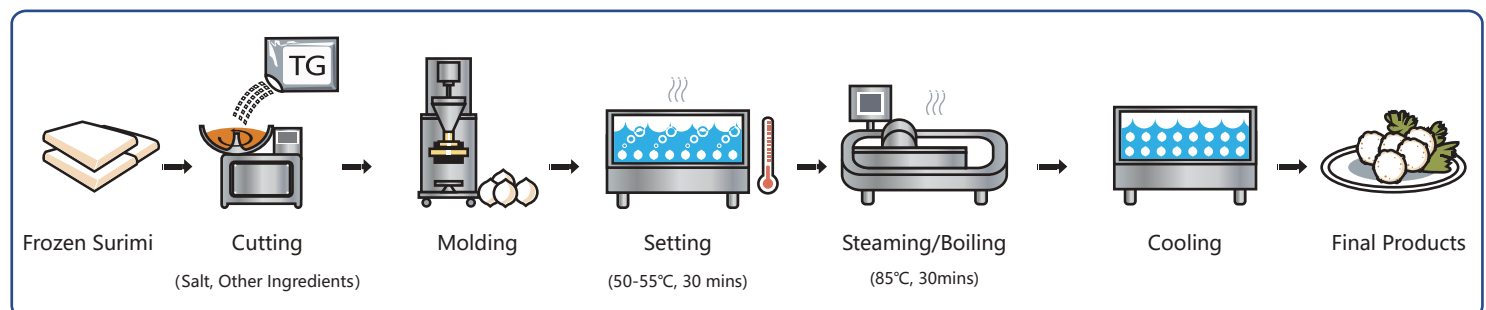
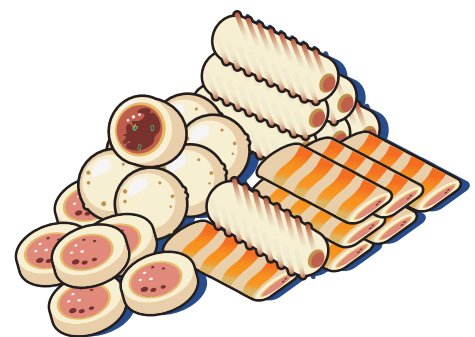
1. Improve gel strength
2. Improve firmness and elasticity
3. Improve quality and reduce costs
4. Improve freeze-thaw behavior



Surimi-Based Products

Advantages:

1. Increase gel strength
2. Improve firmness and elasticity
3. Improve chewiness
4. Improve quality and reduce costs
5. Improve freeze-thaw behavior



Prolink B for Surimi



Raw Fish



Sorting, Cleaning, Heading & Gutting



Deboning & Mincing



Frozen Surimi



Shaping, Packing & Freezing



Mixing & Tumbling



Cutting & Grinding
(Salt, Other Ingredients)



Shaping, Setting (50-55°C, 30 mins),
Heating & Cooling



Final Product
(Fish Balls, Crab Sticks, etc.)

Advantages:

- Improves gel strength
- Improves firmness, elasticity and chewiness
- Improves quality and reduce costs
- Improves freeze-thaw behavior