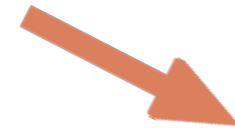


Prolink MB-MM

Prolink MB Series are enzymatic preparations based on transglutaminase enzyme (TG). Prolink MB-MM is specifically developed to fulfill extra binding in all kinds of restructured meat products, especially for döner kebab applications. It efficiently links fresh meat pieces and improves the quality of meat raw materials, allowing the final reformed product to have perfect slice-ability and excellent slice quality. Choose transglutaminase doner kebab from China transglutaminase supplier.

Döner Kebab Production



Without TG
Huge slice losses



With Prolink MB-MM



Advantages:

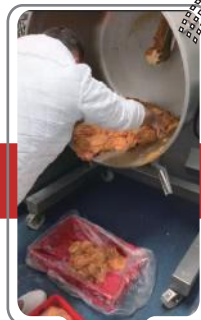
- Effective meat binding, strong bonds between meat and fat slices
- Reduce holes, water losses and facilitates phosphates elimination
- Improve slice-ability, reduce slice losses
- Reform products with desired shapes
- The final reformed product can be frozen or cooked without losing shape or texture
- Halal certification recognized



Prolink MB-MM for Döner Kebab Products



Meat Preparation & Marinating
Beef, Chicken, Lamb, Turkey, etc.



Tumbling & Adding TG



Manual Stacking / Forming
or Reforming in mold



Until heating



Storing & Keep Frozen



Packaging

Advantages:

- Better meat binding during cooking
- Improve meat slice-ability
- Improve texture, bite and juiciness
- Reduce holes
- Help to reduce water losses and fat

- Suitable for all types of meat and döner kebab applications

