

KONSTANTA GROUP OF COMPANIES

SCIENCE. TECHNOLOGIES. INNOVATION



READY SOLUTIONS FOR MEAT PROCESSING PRODUCTIONS

Sk
Skolkovo

About the Company

The KONSTANTA Company is a developer and manufacturer of its own line of complex food additives and technological aids.

The Company's key area is designing new ways to disable development of harmful microorganisms in food (bacteria, including coliforms, fungi, viruses, various types of mold, etc.), and giving traditional products additional useful properties.

All additives are made on the base of the innovation technology for modifying natural cellulose fibers, resulting in acquiring antimicrobial properties. The additives efficiency is caused by no chemical effect on harmful microorganisms, but by the physical one. The charged fibers bind to pathogenic microflora, and block its nutrition, respiration and reproduction processes. Thus, the microorganisms development gets suppressed, and the products shelf life significantly increases.

The additives have no analogues, and are adapted to tasks of meat processing production. Main properties – extension of the finished products shelf life, and prevention of fat oxidation. The additives have a well-developed mechanism for selecting targets, which makes them completely safe for functional microorganisms used in meat production (depending on the type of the additive).

The additives do not contain toxic components, carcinogens, antibiotics, GMOs, preserving agents, do not affect organoleptic properties, keeping the products eco-friendly and safe for humans.

BOOSTING OF THE PRODUCTS SHELF LIFE WITH NO STANDARD ANTIBIOTICS, PRESERVATIVE AGENTS AND OTHER CHEMICALS

**BOILED SAUSAGES,
FRANKFURTER, SMALL
SAUSAGES AND BRATWURST**



**UNCOOKED SMOKED AND
UNCOOKED DRIED SAUSAGES
AND BRATWURST**



**MEAT DELICACIES AND
HAM, TOPPINGS**



**BOILED-SMOKED AND SEMI-
SMOKED SAUSAGES AND
BRATWURST**



**MINCED MEAT, MEAT
DUMPLINGS AND FROZEN
SEMI-FINISHED PRODUCTS**



**JELLIED MEAT AND BRAWNS
PATES, CANNED MEAT**



Complex food additive “Konstanta” (concentrate)

The peculiar feature of the additive is the specific effect on different groups of bacteria: when suppressing development of pathogenic microorganisms, the additive does not inhibit functional microorganisms used in meat production.

CONTEXT OF USE	METHOD OF USE AND DOSAGE
Uncooked smoked and uncooked dried sausage products	Adding into the volume to reduce microbial contamination of the ingredients and avoid of force majeure during transportation and storage. For better mixing of the additive with the mass, when cutting, it is recommended to dilute the additive in water, in the ratio of 1/4-1/9, and add it to ice. Dosage, according to tech. instruction, is 1-4 g per 1 kg of the finished product
Pates	Adding into the volume to reduce microbial contamination of the ingredients and avoid of force majeure during transportation and storage. For better mixing with the mass, it is recommended to introduce the additive at the stage of cutting. Depending on the technology, the additive is diluted in water or added to ice in advance. Dosage, according to tech. instruction, is 1-2 g per 1 kg of the finished product
Jellied meat, brawns, other gellified products and semi-finished products	Adding into the volume to reduce microbial contamination of the ingredients and avoid of force majeure during transportation and storage. Method of use and dosage – according to tech. instruction: 1) When boiling meat in broth – 1 g per 1 kg of the composition 2) When filling the finished meat with broth and gelatin, the additive is inserted, when cooking gelatin, in the ratio of 2 g per 1 l of gelatin. The additive is effective at heat treatment up to 180°C, so it is advisable to insert it into the ingredients before cooking the gelatin

INGREDIENTS: water, modified cellulose fibers, iodized salt.
PACKAGING: 1 kg / 5 kg / 10 kg / 25 kg



Complex food additive “Konstanta-C” (dry version)

For ease of use in the technological process, for products of the economy segment “Konstanta-C”, a dry version of the additive, has been developed.

CONTEXT OF USE	METHOD OF USE AND DOSAGE
Chilled minced meat s/f, kupati s/f, chopped s/f products (cutlets, zrazy, etc.)	Adding to the volume to reduce microbial contamination of the ingredients and avoid of force majeure during transportation and storage, in the ratio of 2-3 g per 1 kg of minced meat at the stage of cutting (at least 20 minutes).
Boiled and boiled-smoked sausages and sausage products	Adding into the volume to reduce microbial contamination of the ingredients and avoid of force majeure during transportation and storage, at the stage of cutting. Dosage, according to tech. instruction, is 2-3 g per 1 kg of the finished product.



INGREDIENTS: water, modified cellulose fibers, iodized salt.

PACKAGING: 1 kg / 25 kg

Complex food additive “Konstanta MIX” (concentrate)

“Konstanta MIX” is used as a universal antimicrobial agent. Its active ingredient is modified cellulose fibers, with antioxidants and acidity regulators complex.

CONTEXT OF USE	METHOD OF USE AND DOSAGE
Minced meat, including semi-finished minced meat products	Adding to the volume to reduce microbial contamination of the ingredients and avoid of force majeure during transportation and storage, in the ratio of 2-3 g per 1 kg of minced meat at the stage of cutting (at least 20 minutes).
Boiled and boiled-smoked sausages and sausage products	Adding to the volume to reduce microbial contamination of the ingredients and avoid force majeure during transportation and storage, in the ratio of 2-3 g per 1 kg of minced fish at the stage of cutting (at least 20 minutes).
Dry-salted delicacies	Adding into the salts and spices mixture, when salting to reduce contamination of the ingredients and avoid of force majeure during transportation and storage, in the ratio of 2-3 g per 1 kg of the finished product.

INGREDIENTS: water, modified cellulose fibers, iodized salt, acetic acid, citric acid, ascorbic acid.

PACKAGING: 1 kg / 5 kg / 10 kg / 25 kg



Complex food additive “Deztin”

Complex food additive “Deztin” is effective against all gram-negative, gram-positive bacteria, pathogenic fungi, molds, lactic acid bacteria. “Deztin” is neither disinfectant nor antiseptic; does not contain free chlorine or PAA, so it is safe and does not require to be washed off the surface treated.

CONTEXT OF USE	METHOD OF USE AND DOSAGE
Products in natural and semi-natural (polysaccharide) casing, kupaty	External surface treatment of the products with solution in the ratio of 1:40-50 (1 kg of the concentrate per 40-50 l of water). Suits for fine mist irrigation and cold mist machines. Treatment is carried out in cooling chambers for finished product. Before packaging, do not wash / wipe the surface treated.
Treatment of casings and packaging	External surface treatment with solution or soaking of the casing in solution prepared in the ratio of 1:40-50 (1 kg of the concentrate per 40-50 l of water).
Disinfection of water in course of production process	Adding to water tanks in the ratio of 1 kg of the concentrate per 20 t of water
Gloves and tools of employees involved in the process cycle	Treatment of hands, gloves and tools of employees with the concentrate solution in the ratio of 1:50 (1 kg of the concentrate per 50 l of water)

Complex food additive “Deztin”

Complex food additive “Deztin” efficiently eliminates:

- losses at the stage of maturation of uncooked dried and uncooked smoked sausages;
- sliming of sausage products in the MGA;
- risks of contamination of products after opening their original package with MGA

CONTEXT OF USE	METHOD OF USE AND DOSAGE
Treatment of equipment (cutters, cutting machines, injectors, massagers, ice machines, cold boxes, door joints and sealants, conveyors, packaging lines, etc.), tools, premises and boxes	To prevent external transfer of pathogenic microflora to the finished product, flushing with the concentrate solution in the ratio of 1:50 (1 kg of the concentrate per 50 l of water), after all stages of washing with standard agents and caustics. Do not wash off the solution from the surface treated.
Treatment of air, surfaces in contact with the product, containers, packages, trays, pipelines and mechanical joints	Fine mist treatment with the concentrate solution in the ratio of 1:50 (1 kg of the concentrate per 50 l of water).

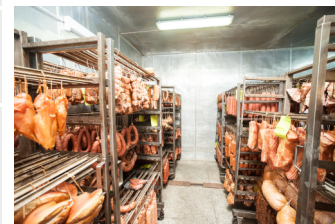
INGREDIENTS: water, modified cellulose fibers, iodized salt.

PACKAGING: 1 kg / 5 kg / 10 kg / 25 kg



Advantages of our additives

- 1 Developed by Russian scientists to help manufacturers follow the import substitution policy
- 2 Complex food additive “Deztin” forms a nanoscale polymer film on the surface that disables development of microorganisms, due to which it has the prolonged effect. Washing off from the surface is not required. When treating premises and equipment, the antimicrobial property is effective within the period from 36 hours to 7 days, under significant physical exposure – within 1 shift or 8 hours.
- 3 Not detected by standard methods of microbiological analysis, which allows retaining “purity” of the product label
- 4 Effective at cooling and heating (from -20°C to $+180^{\circ}\text{C}$)
- 5 Eco-friendly additives, neither antibiotics nor enzyme preparations; do not contain GMOs; no harm to humans and animals, easily removable from the gastrointestinal tract within 24 hours.





GROUP OF COMPANIES

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