

KONSTANTA GROUP OF COMPANIES

SCIENCE. TECHNOLOGIES. INNOVATION



READY SOLUTIONS FOR PROCESSING CHILLED MEAT

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.).

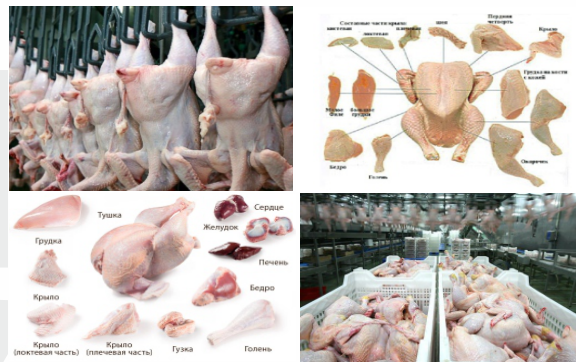
All additives are made on the base of the innovation technology for modifying natural cellulose fibers, resulting in acquiring antimicrobial properties. The additives efficiency is caused by no chemical effect on harmful microorganisms, but by the physical one. The charged fibers bind to pathogenic microflora, 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 plants, manufacturers and suppliers of chilled meat. The main properties are extension of the finished products shelf life and prevention of fat oxidation.

The additives do not contain toxic components, carcinogens, antibiotics, genetically modified organisms, 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

CHILLED POULTRY MEAT AND OFFAL



CHILLED BEEF AND PORK AND OFFAL



Complex food additive “Deztin Plus”

The agent is a concentrated liquid germicide, with antioxidant components, highly active against gram-positive and gram-negative microorganisms, as well as fungi and viruses (including antibiotic-resistant strains). In the additive composition, along with cellulose fibers, there is citric acid as strong antioxidant to suppress development of fat autolysis.

Results of treatment with complex food additive “Deztin Plus” are as follows:
broiler carcass – 14 days at $t = 0-3^{\circ}\text{C}$
chicken semi-finished products – 14 days at $t = 0-3^{\circ}\text{C}$

Results of treatment with complex food additive “Dezitin Plus” are as follows:
beef half-carcasses – 14 days at $t = 0-3^{\circ}\text{C}$
beef semi-finished products – 14 days at $t = 0-3^{\circ}\text{C}$

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



Use of food additive “Deztin Plus”

Treatment method	Description
Spray chamber Spray cabinet	With the fraction size of 1.2-5 μm, consumption is 40 ml of working solution per nozzle per minute or 2.5 l of working solution per hour.
Fine mist irrigation: - technical spray gun - high-pressure washers (e.g. Kärcher) - adding to the water for showering	Consumption depends on the treatment method. Working solution can be used in “closed” working systems and within a single system.
Dipping	Working solution can be used in “closed” working systems and during one shift.



Complex food additive “Deztin”

In food production, in course of the process cycle, it is important to adequately follow sanitary standards to avoid of re-transferring pathogenic microflora from surfaces in working premises to the final product, which directly affects its microbiological purity and shelf life.

CONTEXT OF USE	METHOD OF USE AND DOSAGE
Treatment of equipment (cutters, cutting machines, injectors, massagers, ice machines, cold boxes, door joints and seals, conveyors, packaging lines, etc.), tools, premises and boxes	To prevent external transfer of pathogenic microflora to the finished product, washing with the concentrate solution in the ratio of 1:50 (1 kg of the concentrate per 50 l of water) is carried out after each stage of washing with standard agents and caustics. Do not wash off the applied 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)
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)
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

INGREDIENTS: water, modified cellulose fibers, iodized salt.

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



Use of food additive “Deztin”

Treatment method	Description
Cold mist (generator or cold mist chambers)	With the fraction size of 5-10 μm, consumption is 50 ml of solution per 1 m^3 of the premises. No need for drops to appear on the surfaces.
Fine mist irrigation	Irrigation from: - technical spray gun - high-pressure washers (e.g. Kärcher) - adding to the water for showering
Dipping	Working solution can be used in “closed” working systems and during one shift.
Disinfection of drinking / process water	Disinfection of drinking / process water: 1 kg of the concentrate per 25-30 t of water.



Advantages of our additives

- 1 Effective at cooling and heating (from -20°C to +180°C)
- 2 Neither antibiotics nor enzyme preparations; do not contain GMOs; no harm to humans and animals, easily removable from the gastrointestinal tract within 24 hours
- 3 Not detected by standard methods of microbiological analysis, which allows retaining “purity” of the product label
- 4 Complex food additive “Deztin Plus” 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. Interaction of modified cellulose fibers and citric acid boosts the concentrate efficiency
- 5 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
- 6 Developed by Russian scientists to help manufacturers follow the import substitution policy





GROUP OF COMPANIES

KONSTANTA

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