

KONSTANTA GROUP OF COMPANIES

SCIENCE. TECHNOLOGIES. INNOVATION



READY SOLUTIONS FOR FISH PROCESSING INDUSTRY

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 fish processing production. Main properties – 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

**SALMON
CAVIAR**



**CANNED FISH
AND PRESERVES**



**CHILLED FISH
AND SEAFOOD**



**SMOKED FISH
AND SEAFOOD**



**SEMI-FINISHED
FISH PRODUCTS**



**FISH SNACK
PRODUCTION**



(agent for external treatment of chilled feedstock)

Product	Task	Dosage
Raw chilled fish and fish cutting, semi-finished products (except salmon species), seafood	Suppressing development of pathogenic microflora, and replacement of imported preserving agents	Irrigation / Dipping / Fine mist treatment with the concentrate solution in the ratio of 1:100 (1 kg of the concentrate per 100 l of water)
Salmon caviar	Suppressing development of pathogenic microflora, and replacement of imported preserving agents	Flushing caviar before salting with the concentrate solution in a ratio of 1:50 to 1:100 (1 kg of the concentrate per 50-100 l of water)



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

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

Complex food additive “Deztin”

Product	Task	Dosage
Raw chilled fish and fish cutting, semi-finished products (salmon species)	Suppressing development of pathogenic microflora, and replacement of imported preserving agents	Irrigation / Dipping / Fine mist treatment 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	Introduction of microflora with well water	Adding to water tanks in the ratio of 1 kg of the concentrate per 20 t of water
Treatment of packaging materials and trays, equipment, work surfaces, premises, gloves and work equipment	Prevention of external transfer of pathogenic microflora to the finished product	Irrigation / Dipping / Cold mist / Fine mist treatment with the concentrate solution in the ratio of 1:50 (1 kg of the concentrate per 50 l of water)
Ice for chilled products during storage on fishing vessels, transportation and display in the refrigerated display case	Suppressing development of pathogenic microflora	Adding the concentrate into the water tank before generation, in the ratio of 1 kg per 10 t of water
Boiled seafood (scallops, shrimps, mussels, squid, etc.)	Suppressing development of pathogenic microflora, and replacement of imported preserving agents	Adding into the brine when cooking seafood in the ratio of 1 kg of the concentrate per 0.5-1 t of the brine

INGREDIENTS: water, modified cellulose fibers, iodized salt.
PACKAGING: 1 kg / 5 kg / 10 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
Cold and hot smoked fish and seafood, fish semi-products, dried and salted fish, fish and seafood courses	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 fish at the stage of cutting (at least 20 minutes).
Preserves and canned fish and seafood	Adding to the volume to reduce microbial contamination of the ingredients and avoid force majeure during transportation and storage, in the ratio of 1,5-2 g per 1 kg of minced fish at the stage of cutting (at least 20 minutes).
Caviar	Adding to salt and spices mixture, when salting to reduce contamination of the ingredients and avoid of force majeure during transportation and storage, in the ratio of 1.5-2 g per 1 kg of the finished product.

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

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



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
- 3 Not detected by standard methods of microbiological analysis, which allows retaining “purity” of the product label.
- 4 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.
- 5 Pre-treatment of raw fish before salting and drying reduces the use of antimicrobial agents.
- 6 Flushing raw caviar with solution “Destin Plus” kills yeast and mold, reduces the indicators of QMAFAnM (Quantity of Mesophilic Aerobic and Facultative Anaerobic Microorganisms) under the Regulations by 2 lower order below the permissible threshold.
- 7 Developed by Russian scientists to help manufacturers follow the import substitution policy





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