

KONSTANTA GROUP OF COMPANIES

SCIENCE. TECHNOLOGIES. INNOVATION



READY SOLUTIONS

FOR PRODUCTION OF SALADS AND COOKED SECOND COURSES

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 salads production and gastronomy. The main properties are extension of the finished products shelf life.

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**

SALADS



COOKED SECOND COURSES



NON-COOKED SECOND COURSES



Complex food additive “Konstanta MIX” (concentrate)

The main effect of the additive is bactericidal and bacteriostatic, on the wide range of pathogenic microorganisms. It does not contain volatile components, is highly soluble in water, active in protein and fat media.

The additive does not suppress the microorganisms used in the cooking process (for example, lactic acid bacteria in sauerkraut). It should be added to the volume of the product, and is not intended for external treatment. The additive is completely safe, with no cyto- and embryotoxicity, as well as no irritating and sensitizing effect.

CONTEXT OF USE	METHOD OF USE AND DOSAGE
SALADS, SAUCES AND MARINADES for SECOND COURSES	The additive in the volume required for the product mass should be poured from the original packing into another small container, diluted with 2-3 volumes of water. The optimal concentration of the additive is 1-3 g per 1 kg of finished products, while the concentration of components in 1 kg of finished products must be observed, complying requirements of the current technical regulations (CU TR 029/2012, app.s 8, 18). Careful mixing is required, since, due to uneven distribution of the additives in the product, its efficiency decreases.

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, which provides supplementary protection against peroxidation. The additive should be introduced into the volume of the product, and is not intended for external treatment. “Konstanta MIX” is completely safe, with no cyto- and embryotoxicity, as well as no irritating and sensitizing effect.

CONTEXT OF USE	METHOD OF USE AND DOSAGE
SALADS, SAUCES AND MARINADES for SECOND COURSES	2-3 g of “Constant Mix” per 1 kg of the finished product (it is added into the liquid fraction of mayonnaise / dressing / ketchup, etc., and then mixed with the product ingredients). Careful mixing is required, since, due to uneven distribution of the additives in the product, its efficiency decreases.

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”

In gastronomy, 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. For this purpose, “Deztin” suits well.

The main effect of the additive is bactericidal and bacteriostatic, on the wide range of pathogenic microorganisms, primarily due to the nanoscale film formed. The additive is completely safe, with no cyto- and embryotoxicity, as well as no irritating and sensitizing effect.

CONTEXT OF USE	METHOD OF USE AND DOSAGE
EQUIPMENT, TOOLS AND GEARS, COOKING SHOPS, COLD STORAGE ROOMS, FOOD STORAGE BOXES	To prevent external transfer of pathogenic microflora to the finished product, fine mist treatment with the concentrate solution in the ratio of 1:50 (1 kg of the concentrate per 50 l of water) should be conducted. Do not wash off the solution from the surface treated.

INGREDIENTS: water, modified cellulose fibers, iodized salt.

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



Technological aid “SALUS”

A universal, highly efficient, eco-friendly agent for combating pathogenic microorganisms. It is based on the innovation technology for modifying natural cellulose fibers, resulting in acquiring antimicrobial properties, and the polyDDA polymer component, which together are very effective against the microflora.

CONTEXT OF USE	METHOD OF USE AND DOSAGE
PROCESS EQUIPMENT, TOOLS, REFRIGERATION AND THERMAL DISPLAY CASES, COUNTERS AND CABINETS, AIR CONDITIONERS AND SPLIT SYSTEMS	Treatment of surfaces in contact with finished products, hard-to-reach places and hotbeds of germs: -joints, seams, and palettes in display cases, cabinets, and counters; -sealants of cabinets and chambers; -radiators, impellers of air-conditioning and split-system blades; after standard washing, with ready-made solution by spraying. Having sprayed the agent, do not wipe it from the surface treated, and do not wash it off..

Reference: polyDDA means polydimethyldiallylammonium chloride. It is used as a coagulant in drinking water treatment technology. This substance is completely safe, with no cyto- and embryotoxicity, as well as no irritating and sensitizing effect.

INGREDIENTS: water, modified cellulose fibers, iodized salt, polyDDA.

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



Advantages

- 1 Developed by Russian scientists to help manufacturers follow the import substitution policy
- 2 Employees do not come into contact with alcohols, alkalis, acids, and surfactants.
- 3 Suppressing development of bacteria, including E. coli group, fungi, viruses, various types of mold, etc.) in the volume and on the surface of products (in the finished salad, side dish, sauce, etc.), which results in preventing spoilage of products from contamination with the microflora
- 4 Extension of the finished products shelf life (by 2 times compared to standard shelf life, depending on the type of products, including products after opening their original packing) resulting in reduction in return and spoilage volumes.
- 5 Effective in a wide temperature range (from -20°C to $+180^{\circ}\text{C}$)
- 6 The additives are eco-friendly: they do not contain antibiotics, enzymes, carcinogens, toxic substances, GMOs. No harm to humans and animals, removable from the body within 24 hours.
- 7 Facilitating to keep microbiological cleanliness and to perform the systematic surface monitoring in rooms for employees and sales areas.





GROUP OF COMPANIES

KONSTANTA

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