

KONSTANTA GROUP OF COMPANIES

SCIENCE. TECHNOLOGIES. INNOVATION



READY SOLUTIONS

FOR CONFECTIONERY PRODUCTION AND BAKERIES

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 not by the 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 are unique and adapted to tasks of confectionery production and bakeries. Main properties – extension of the finished products shelf life.

The additives do not contain toxic components, carcinogens, antibiotics, GMOs, 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

CONFECTIONERY PRODUCTS, CREAMS AND IMPREGNATIONS



BAKERY PRODUCTS AND PASTRIES



Complex food additive “Konstanta” (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.

CONTEXT OF USE	METHOD OF USE AND DOSAGE
Cookies, gingerbread, waffles, cakes, jam, marshmallows, oriental sweets	Adding into the dough to reduce microbial contamination of the ingredients and avoid of force majeure during transportation and storage, in the ratio of 1-2 g per 1 kg of the finished product at the stage of mixing ingredients
Creams, marmalade, jams, thick spread, impregnations	Adding into the volume to reduce microbial contamination of the ingredients and avoid force majeure during transportation and storage, in the ratio of 1-2 g per 1 kg of the product at the stage of boiling or mixing ingredients for filling
Bakery products, pastries (pies, pasties, rasstegais, etc.)	Adding into the dough to reduce microbial contamination of the ingredients and avoid of force majeure during transportation and storage, in the ratio of 1-2 g per 1 kg of the finished product at the stage of mixing ingredients



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
Cookies, gingerbread, waffles, cakes, jam, marshmallows, oriental sweets	Adding into the dough to reduce microbial contamination of the ingredients and avoid force majeure during transportation and storage, in the ratio of 1-3 g per 1 kg of the finished product at the stage of mixing ingredients
Creams, marmalade, jams, thick spread, impregnations	Adding into the volume to reduce microbial contamination of the ingredients and avoid force majeure during transportation and storage, in the ratio of 1-3 g per 1 kg of the product at the stage of boiling or mixing ingredients for filling
Bakery products, pastries (pies, pasties, rasstegais, etc.)	Adding into the dough to reduce microbial contamination of the ingredients and avoid force majeure during transportation and storage, in the ratio of 1-3 g per 1 kg of the finished product at the stage of mixing ingredients



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 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.

Product	Task	Dosage
Treatment of equipment, premises, boxes (proofers, dough mixers, slicing machines, dough filling lines, cold storage chambers, joints, door sealants, conveyors, packaging lines, etc.)	Prevention of external transfer of pathogenic microflora to the finished product	Cold mist or fine mist irrigation with the concentrate solution in the ratio of 1:50 (1 kg of the concentrate per 50 l of water)
Treatment of surfaces in contact with the product in course of the technical process (e.g. gloves of employees involved in manual sorting)	Prevention of external transfer of pathogenic microflora to the finished product	Dipping into the concentrate solution in the ratio 1:50 (1 kg of the concentrate per 50 l of water)
Disinfection of drinking / process water	Suppressing pathogenic microflora	Adding into the water tank in the ratio of 1 l of the concentrate per 20 t of water

INGREDIENTS: water, modified cellulose fibers, iodized salt.

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





GROUP OF COMPANIES

KONSTANTA

SCIENCE. TECHNOLOGIES. INNOVATION

Contact telephone: 8 800 250 9291
(free, multi-channel)

Website: www.gk-konstanta.ru
www.gk-konstanta.com

Sk
Skolkovo