

KONSTANTA GROUP OF COMPANIES

SCIENCE. TECHNOLOGIES. INNOVATION



**READY SOLUTIONS
FOR BEVERAGES AND MINERAL
WATER PRODUCTION**

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 beverages and water productions. The main properties are extension of shelf life, and enrichment of products with useful features.

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**



Our additives help to solve the following

1

Suppressing development of pathogenic microflora in the volume of the product and replacement of foreign expensive preserving agents in their recipes.

2

Suppressing development of pathogenic microflora because of contact with contaminated containers and work surfaces

3

Water iodization – complex food additive “Iod-BIO”.

4

Giving traditional products new useful properties: biologically active additive of water extract of propolis “Propolis-BIO” for enriching the product with flavonoids.



Complex food additive “Deztin”

CONTEXT OF USE	METHOD OF USE AND DOSAGE
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)
Treatment of equipment, containers, tools, premises, 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) should be conducted, 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)
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



Complex food additive “Iod-BIO” (10,000 technological doses)

The additive is used for enriching products with iodine. Peculiar feature of the development is that iodine is stabilized by cellulose fibers and releases only in the acidic environment, that is, when the product enters the stomach, bypassing the mucous membranes, where excess iodine can lead to adverse effect.

Advantages of “Iod-BIO”

- 1 Fully water-soluble additive, in liquid form
- 2 Technologically convenient use for adding into any beverage, milk or food product having some liquid fraction
- 3 Withstands heat treatment up to 200°C
- 4 Releases iodine only at pH below 3.5
- 5 Low economic burden when enriching the final product

The complex food additive “Iod-BIO” is used for enriching the food product with iodine and potassium.

The additive contains 10,000 technological doses, which are equal to 1,000 full pharmaceutical daily doses for human.

In food products, active substances should not exceed 10% of the daily dose.



Biologically active additive “Water extract of propolis “Propolis-BIO””

Biologically active additive “Water extract of propolis “Propolis-BIO”” is developed on the basis of the unique technology of extraction of propolis in aqueous base.

Why “Propolis-BIO”?

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|---|--|
| 1 | Additional source of flavonoids (from natural propolis) |
| 2 | Additional source of vitamin C |
| 3 | Strengthening immunity during high-risk and epidemic seasons |
| 4 | Anti-inflammatory effect, antimicrobial, antioxidant effect |

The method of manufacturing the additive fundamentally distinguishes “Propolis-BIO” from classic alcoholic infusions and solutions, because this biologically active additive contains only natural components, and preserves its natural value for a long time.

1 g of the additive “Propolis-BIO” contains 1,000 technological doses or 100 pharmaceutical doses of flavonoids obtained from natural propolis.

Adding 1 g of the additive into 1 l of table water, juice-containing and carbonated beverages, fermented milk products, provides 10% of the daily dose of flavonoids for human.

The additive is introduced into water after purification, into beverages – at the stage of adding flavor of aromatic additives, into fermented milk products – at the stage after pasteurization. The additive can be used together with “Iod-BIO”, and any natural food colorants.





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