

DODATKI FUNKCJONALNE DO ŻYWNOŚCI

Additives for the meat industry

I. Spice compositions

Product name

Description

Use

All these products are manufactured from the highest quality ingredients to spice up the taste, odor and appearance of your products. We provide multicomponent, attractive mixes (with fancy herbs and spices), flavors, extracts and backfilling that satisfaction of the palate of our Polish consumers! Each of the compositions of spices (fragrance), we can produce according to your suggestions - giving it a unique flavor and aroma. Moreover, it is possible to claim the artwork taste - providing you with fragrance exclusive privilege.

Spice mixtures: 0.4 - 0.5 kg / 100 kg of stuffing

Spice mixtures "combo": 0.7 - 0.9

Flavors, extracts: 0,10 - 0,20 kg / 100 kg of stuffing

Spice mixtures

Application:

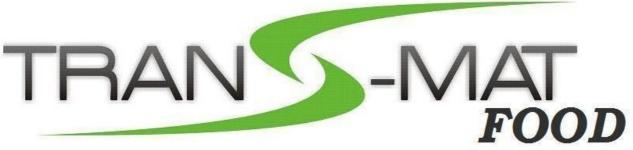
Our compounds are characterized by:

- Very high quality and repeatability of production batches
- Fertilizers, exquisite compositions of the components
- A strong aroma and flavor
- High microbiological purity

P.P.H. TRANS-MAT FOOD

ul. Łukasiewicza 12a 19-300 Ełk www.trans-mat.elk.pl Mail: transmat-firma@wp.pl Tel. +48 510 207 401

NIP: PL 848-106-01-19



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II. Brine injections for meat processing

Product name	Description	Use
Ham 10 PLUS	Produced based on carrageenan, phosphates, animal proteins and NON GMO soy. Intended for brining and marinating by injection. Addition of water/ice 100 kg.	6kg/ 1001
Ham COMPACT	Produced based on carrageenan, phosphates, animal proteins and NON GMO soy. Intended for brining and marinating by injection (injection 140%).	5,5kg/ 100l
Ham 8 PLUS	Produced based on carrageenan, phosphates, animal proteins and NON GMO soy. Intended for brining and marinating by injection (injection 160%).	6kg/ 1001
Ham 110 PLUS	Produced based on carrageenan, phosphates, animal proteins and NON GMO soy. Intended for brining and marinating by injection (injection 200%).	7kg/ 1001
Emulgomat	Combination of modified starches. Product soluble in water, dispersible in mechanical mixing and grinding.	25 - 30g / 1kgof stuffing
BRINE BECON	Produced based on animal proteins, carrageenan, phosphates. Intended for bacon injection. Brine addition 30-40 kg. With color.	6kg/ 100l
NF SW	Produced based on carrageenan, phosphates, animals proteins, and plant extracts. Intended for brines of marinating by injection- smoked raw ripening. Addition of water/ ice 30-40 kg. Without color.	60g/l

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III. Resources for meat production.

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Product name	Description	Use
Emulgator for Pates	Agent with the addition of stabilizers and emulsifiers to pates.	5-8g / 1kg
Preparat B -MAT	Composition of animal proteins, NON GMO soy, and additives sustaining freshness. Intended for the production meat gourmet foods. Equivalent added-hydrate substitutes the lean meat positively affecting the sustainability before and after the heat treatment.	5kg/15litrów water
Reomix	Agent with the addition of stabilizers and emulsifiers for cuttering. Addition of water/ice 40-50 kg.	6-8g / 1kg
Peklomat	Used as an additive to brine injections and cuttering in the production of homogeneous sausages and cuttering stuffing, Added to meat and coarse minced cold meats or luncheons. Ensures adequate binding of water, coloring, simple and reliable production as well as an appropriate taste of the product. It guarantees maintaining high productivity, simplification of the production and obtaining a product of high quality.	0,8 – 1kg na 10l water
P-MEAT U	Produced based on carrageenans, phosphates, animal proteins and NON GMO soy. Intended for brining and marinating by injection (injection 60-80%).	6kg/1001
PREPARAT SOY	Isolator of soy protein for injection. Produced with unmodified soybeans.	0 0
Protecon S	Produced based on animal proteins. Addition of brine.	2,00%

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