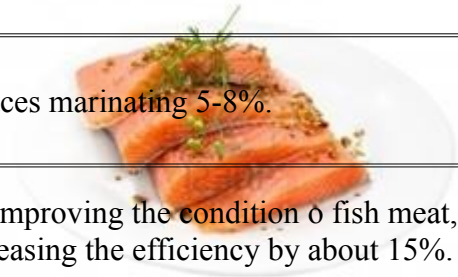
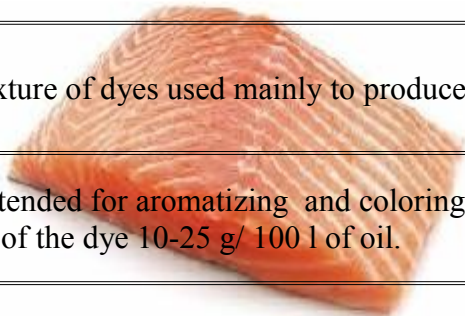


# TRANSMAT FOOD

## DODATKI FUNKCJONALNE DO ŻYWNOSCI

### Additives for the fish industry

| Product name                     | Description   |
|----------------------------------|---|
| <b>BIOMAT</b>                    | Agent that reduces marinating 5-8%.                                |
| <b>Fish MAT 115%</b>             | For the injection of white fish, improving the condition of fish meat, its freshness, juiciness and increasing the efficiency by about 15%.           |
| <b>GERMAT</b>                    | A special blend of sorbic acid and sodium benzoate, reactionary to the growth of yeast and molds (without unknown tastes, especially benzoate).       |
| <b>Salmon dye</b>                | A mixture of dyes used mainly to produce substitutes for salmon.  |
| <b>Paprika oleoresin 100.000</b> | Primarily intended for aromatizing and coloring oil. Proportion according to the intensity of the dye 10-25 g/ 100 l of oil.                          |
| <b>FISH BURGER MAT</b>           | To be used in production of gourmet foods. Ideal for fish cutlets. Enhances their flavor and increases their effectiveness.                           |



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