

smakoVITA®



**CATALOGUE OF
EXPORTED PRODUCTS**

CONTENT

Aromita	4
Aromax	7
Aromix	9
Vitakut	12
Vitasole brines	14
Sauces.....	17
Supergel.....	18
Proteins.....	18
Functional measures	18
Aroma	18
Fosmix	20
Amulites	20
Dyes	20
Frishita	21

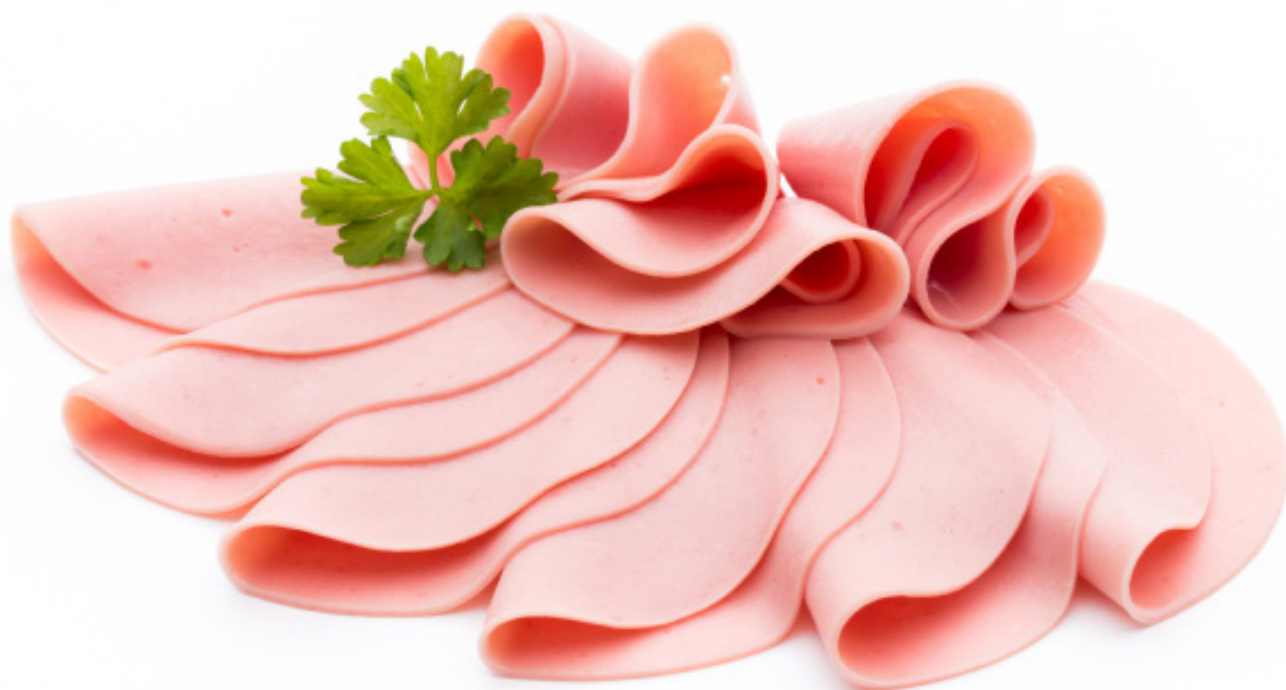




Aromita

Nº	Product name	KTM	Dose	Application/Description	Allergens	stabiliser/ preservatives	flavor enhancer
1	Aromita Euroszyńka	M612010305	Up to 4g/kg of finished product	Cooked hams, block products, ham sausages. Powder of brown-beige color. Aromatic mixture that gives a strong and intense aroma and meat flavor.	• Soybeans and related products • Milk and related products including lactose	-	E621
2	Old Polish Aromita	M613011201	Up to 4g/kg of finished product	Block products, canned foods, addition to smoked meats and other meat products. Powder of beige-green color. Aromatic composition based on traditional spices based on notes of pepper, garlic and bay leaf.	• Soybeans and related products	-	E621
3	Aromita Country Ham	M612010205	Up to 4g/kg of finished product	Smoked meats, as well as an excellent flavor base in the production of medium- and coarse-cut products. A powdery powder of beige color. The taste is dominated by meat-smoked notes.	• Soybeans and related products	-	E621
4	SMAKOVITA Aromita Bacon G	M631046201	4g/kg of finished product	Smoked meats and as an additive to products with a desirable note of bacon. It does not contain glutamate. A powdery powder of light brown color. The taste is dominated by a note of baked bacon, slightly sweet.	• Soy and related products • Milk and related products including lactose	-	Not
5	SMAKOVITA Aromita Delicatessen Baked Ham A	M631038801	4g/kg of finished product	Particularly recommended for cooked and poached low-end hams. Powder of beige color. The composition is based on plant extracts with notes of pepper and garlic, delicately emphasized with roasted notes.	• Soy and related products • Cereals containing gluten (i.e., wheat, rye, barley, oats, bleached oats, kamut or their hybrid strains), and related products including gluten in excess of 20mg/kg	-	Not
6	SMAKOVITA Aromita Smokehouse Smoke	M611004501	Up to 1 g/kg of finished product	Smoked meats and products where a smoky note is desired. A powdery, cream-colored powder. Taste is dominated by a smoky, slightly woody note.	-	-	Not
7	SMAKOVITA Aromita Grilled Turkey	M671007201	5 g/kg of finished product	Poultry products, especially turkey. Powder of beige color. Aromatic composition based on meat notes, delicately emphasized with notes of pepper and ginger.	• Milk and related products including lactose	-	E621
8	SMAKOVITA Aromita Roast Turkey	M611014201	5 g/kg of finished product	Poultry products. Powder of beige color. Aromatic and spice blend based on poultry meat notes lightly roasted, additionally enriched with spice accents (pepper, garlic, mustard, ginger).	• Milk and related products including lactose	-	Not
9	SMAKOVITA Aromita Knacker Milk	M611011501	6 g/kg of finished product	Sausages. Cream-colored powder. Flavor mixture based on dominant milk and meat notes, delicate balanced taste.	• Soy and related products • Milk and related products including lactose • Celery and related products	-	E621
10	SMAKOVITA Aromita Masker MOM	M611012801	2 g/kg of finished product	Products containing MSM, especially recommended for MDOM, high-performance products. Powder of beige color. A spice and aroma blend that perfectly masks the unfavorable notes of MSM. Additionally enriched with spice notes: ginger and coriander.	-	-	Not
11	SMAKOVITA Aromita Mielonka Tyrolska	M611001001	5 g/kg of finished product	Block products, canned foods, additive to medium-shredded sausages. Powder of white color with beige tinge. Aromatic mixture with a strong minced flavor and aroma.	• Soy and related products	-	E621
12	SMAKOVITA Aromita Seasoning MG	M631044001	10 g/kg of finished product	All meat products. An additive that enhances palatability. A powdery powder of creamy beige color.	-	-	Not
13	SMAKOVITA Aromita Poultry Ham G	M611013501	6 g/kg of finished product	Poultry products. Powder of beige-cream color. The taste has delicate meat notes, slightly sweet.	-	-	Not
14	SMAKOVITA Aromita Robber Ham	M611011101	6 g/kg of finished product	Smoked meats, especially traditionally, block products. A powdery powder of creamy beige color. Aromatic flavor and aroma composition, with a dominant note of cooked meat, with an intense aroma and high palatability.	• Soy and related products • Milk and related products including lactose	-	E621

[return to contents](#)





Aromax

Nº	Product name	KTM	Dose	Application/Description	Allergens	Stabilizer/ Preservatives	Flavor enhancer
1	SMAKOVITA Aromax Cream Paste	M640003101	11 g/kg of finished product	Pates. A powdery powder of creamy beige color. Flavor mixture with a delicate taste, based on onion, enriched with additional pepper, garlic and ginger.	<ul style="list-style-type: none"> • Milk and related products including lactose • Celery and related products • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	-	Not
2	SMAKOVITA Aromax Piri piri	M631035301	30 g/kg of finished product	Medium-crisp sausages. A powdery powder of orange color. Aromatic spice blend based on paprika and pepper and further enhanced with mustard.	<ul style="list-style-type: none"> • Mustard and related products • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	-	E621
3	SMAKOVITA Aromax Seasoning for poultry kebab	M640010601	25 g/kg of finished product	Kebeby, especially recommended for white meat. A brick-red powder with visible particles of spices and vegetables. A complete blend based on spices and spice extracts, with characteristic oriental notes.	<ul style="list-style-type: none"> • Soy and related products • Milk and related products including lactose • Sulfur dioxide and sulfites at concentrations above 10 mg/kg or 10mg/l calculated as SO₂ 	-	E621
4	SMAKOVITA Aromax Seasoning for nuggets R1 H	M631065201	8 -10 g/kg of finished product	Poultry delicatessen products. A powdery powder of creamy color. Aromatic mixture with a delicate hint of roast chicken.	<ul style="list-style-type: none"> • Sulfur dioxide and sulfites in concentrations above 10 mg/kg • Milk and related products including lactose 	-	Not
5	SMAKOVITA Aromax Slavonic	M640000005	Up to 30 g/kg of finished product	Delicatessen products, especially hamburgers, roasts, chops. A powdery powder of creamy orange color, with visible onion particles. The taste is dominated by spice and meat notes (strong pepper accent, broken by the sweetness of onions).	<ul style="list-style-type: none"> • Soy and related products • Milk and related products including lactose • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	-	E621
6	SMAKOVITA Aromax Royal Ham	M640002901	9 g/kg of finished product	Coarse-cut sausages, especially ham sausage.	<ul style="list-style-type: none"> • Soy and related products • Mustard and related products 	-	E621

[return to contents](#)




Aromix

Nº	Product name	KTM	Dose	Application/Description	Allergens	Stabilizer/ Preservatives	Flavor enhancer
1	SMAKOVITA Aromix Farmer's Bacon	M631006801	4 g/kg of finished product	Smoked meats, including especially recommended for bacon. A powdery powder of beige color. The dominant note of meat and fat (bacon) gently enriched with spice notes and garlic.	<ul style="list-style-type: none"> • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ • Soy and related products 	-	E621 E635
2	SMAKOVITA Aromix Frankfurters	M631017901	5 g/kg of finished product	Medium-crisp sausages. A powdery powder of creamy orange color. Aromatic composition based on leading notes of garlic, mustard and ginger.	<ul style="list-style-type: none"> • Soy and related products • Mustard and related products • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	-	E621
3	SMAKOVITA Aromix English Stew	M612001001	5 g/kg of finished product	Block products, canned goods. Powder of creamy beige color. Complete seasoning mix with spice and meat notes (pepper, garlic, allspice, bay leaf).	<ul style="list-style-type: none"> • Soybeans and related products • Milk and related products including lactose • Mustard and related products 	-	E621
4	SMAKOVITA Aromix Kielbasa Krucha	M611017101	13 g/kg of finished product	Medium and coarse ground sausages. Creamy beige powder with visible spices. Taste dominated by spice notes of pepper, garlic, mustard, juniper, onion. Accentuated by a smoky note.	<ul style="list-style-type: none"> • Mustard and related products • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	-	E621
5	SMAKOVITA Aromix Horseradish-Flavored Sausage	M631018501	20g/kg of finished product	Medium-crisp sausages. A powdery powder of creamy orange color. Aromatic composition based on leading notes of garlic, mustard and ginger.	<ul style="list-style-type: none"> • Soy and related products • Milk and related products including lactose • Celery and related products • Mustard and related products • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	-	E621 E635
6	SMAKOVITA Aromix Kielbasa Podwawelska	M631500001	5 g/kg of finished product	Sausages medium chopped. Powder of dark beige color. Aromatic and spice blend with dominant notes of pepper and garlic, delicately highlighted with nutmeg.	<ul style="list-style-type: none"> • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ • Celery and related products • Soy and related products 	-	E621
7	SMAKOVITA Aromix Kielbasa Swojska	M631019101	8 g/kg of finished product	Medium-cut sausages, traditional. Powder of light brown color. Spice composition based on the dominant note of garlic additionally emphasized by notes of pepper, paprika, coriander and nutmeg.	<ul style="list-style-type: none"> • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	-	E621
8	SMAKOVITA Aromix Pepperoni Sausages	M631021401	10 g/kg of finished product	Medium-cut, matured sausages. Red-orange powder with visible spices. Mixture with dominant notes of paprika and cumin, highlighted with pepper and oregano.	<ul style="list-style-type: none"> • Soy and related products • Milk and related products including lactose 	-	E621
9	SMAKOVITA Aromix Royal Dry	M522000301	5 g/kg of finished product	Coarsely ground sausages. A powdery beige- gray powder with visible spices. The taste has a peppery note broken by cumin.	<ul style="list-style-type: none"> • Soy and related products 	-	E621
10	SMAKOVITA Aromix Mortadella II	M631009501	8 g/kg of finished product	Homogenized products such as mortadella, cordials, sausage sausage. Powder of creamy- orange color. Flavor mixture with dominant meat and spice notes (knob, pepper, mustard).	<ul style="list-style-type: none"> • Soy and related products • Mustard and related products 	Stabilizer E331	E621
11	SMAKOVITA Aromix Wiener Sausage	M631006601	5 g/kg of finished product	Homogenized products such as sausages, cordials. A powdery powder of orange color. Spice blend with dominant notes of pepper, paprika and nutmeg, as well as slightly marked ginger.	<ul style="list-style-type: none"> • Soy and related products 	-	E621
12	SMAKOVITA Aromix Pate flavored with cream G	M631021801	8 g/kg of finished product	Pâtés and pates. Does not contain glutamate. Cream-colored powder. It gives a delicate milky and creamy taste, emphasized by spice notes: mainly: onion and garlic.	<ul style="list-style-type: none"> • Milk and related products including lactose • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	-	Not
13	SMAKOVITA Aromix Paszтетowa Luxury.	M635000201	4 g/kg of finished product	Pates and pates. Powder of beige-brown color with visible pieces of spices. Aromatic blend based on notes of pepper, onion, nutmeg and ginger.	<ul style="list-style-type: none"> • Soy and related products • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	-	E621

Nº	Product name	KTM	Dose	Application/Description	Allergens	Stabilizer/ Preservatives	Flavor enhancer
14	SMAKOVITA Aromix Seasoning for White Sausage II	M631034201	8 g/kg of finished product	Medium-cut sausages. Beige-colored powder with visible spice particles. Spice and aroma blend based on notes of garlic, pepper and marjoram.	• Sulfur dioxide and sulfites in concentrations above 10 mg/kg	-	Not
15	SMAKOVITA Aromix Rzeszow Seasoning	M631066501	3g/kg of finished product	Homogenized products such as mortadella, cordials, sausage sausage. Powder of beige color. Mixture based on spice extracts with a delicate note of garlic	• Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO2	-	E621
16	SMAKOVITA Aromix Countryside Salcesson	M631003501	6 g/kg of finished product	Delicatessen-type products such as brawns and jellies. Powder of beige color with visible spices. Vegetable-spice blend with attractive accents of orange carrot and green parsley with dominant bouillon notes emphasized by pepper and garlic.	• Soy and related products • Celery and related products • Mustard and related products	-	E621
17	SMAKOVITA Aromix Super Taste G	M631015701	1 g/kg of finished product	As an additive to meat products. Does not contain glutamate. Powder of beige-brown color. Aromatic composition with a hint of meat conquered by pepper and garlic.	• Soy and related products • Milk and related products including lactose • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO2	-	Not
18	SMAKOVITA Aromix Smoked Meats	M631001001	Up to 4 g/kg of finished product Recommended 3 g/kg of finished product	Smoked meats or as an addition to other meat products. Powder of white-beige color. A spice and aroma composition with dominant notes of pepper and garlic, ideal for enhancing spice notes especially in smoked meats.	• Soy and related products • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO2	-	E621

[return to contents](#)




Vitakut

Nº	Product name	KTM	Dose	Description	Allergens	Stabilizer/ Preservatives	Flavor enhancer
1	SMAKOVITA Vitakut FE	M700400205	5 g/kg of finished product	A complete functional mix, designed for the production of fine- and medium-grained products and forged stuffing.	• Soy and related products	Stabilizers: E451 E452	Not
2	SMAKOVITA Vitakut FE Knacker II H	M701405105	8 g/kg of finished product	A complete functional mix for the production of cut poultry and pork products.	Not	Stabilizer E450	E621
3	SMAKOVITA Vitakut Moskovskaya	M701424205	13 - 15 g/kg of finished product	A complete functional mix, designed for the production of mortadella-type cut products.	• Soybeans and related products • Sulfur dioxide and sulfites in concentrations above 10 mg/kg	-	E621
4	SMAKOVITA Vitakut P Turbo	M700400025	12 g/kg of finished product	A complete functional, flavorless blend designed for the production of cut and medium-textured products.	• Soy and related products	Stabilizer E451	E621
5	SMAKOVITA Vitakut Prima Salami	M700302001	Up to 15 g/kg of finished product	A complete functional mix with flavor for the production of salami and cheeseburger sausages.	• Soy and related products	-	E621
6	Vitakut Doctoral	M152004205	15 g/kg of finished product	A complete functional mix, designed for the production of mortadella-type cut products.	• Soybeans and related products • Milk and related products including lactose • Sulfur dioxide and sulfites in concentrations above 10 mg/kg	Stabilizer E45	E621
7	Vitakut Mici II	M701423405	2.26 kg/ 100 kg raw material	A complete functional mix, with flavor designed for the production of medium-sized grilled products.	• Sulfur dioxide and sulfites in concentrations above 10 mg/kg	-	Not

[return to contents](#)




Vitasole brines

Nº	Product name	KTM	Dose	Description	Allergens	Stabilizer/ Preservatives	Flavor enhancer
1	SMAKOVITA Vitasol G8 P Max	M152049325	26.66 g/kg of finished product	A complete brine for the production of high-performance products, smoked meats and blocks (suggested brine addition 70-80%).	• Soybeans and related products	Stabilizers: E451, E452	Not
2	SMAKOVITA Vitasol G8 PG MAX +.	M962015725	26.66 g/kg of finished product	A complete brine for the production of high-performance products, smoked meats and blocks (suggested brine addition 80-90%).	• Soybeans and related products	Stabilizers: E451, E452	Not
3	SMAKOVITA Vitasol MS10 BBC PUR	M962023425	35 g/kg of finished product	A complete brine designed for the production of high-performance products (suggested injection level 100-120%). Improves the appearance and texture of the finished product. Can also be used for block products	• Soybeans and related products	Stabilizer E451	Not
4	SMAKOVITA Vitasol P3 FK	M962000425	12.23g/kg of finished product	Complete brine for the production of low-end smoked meats and blocks (suggested level of injection/addition of brine up to 30%).	• Soy and related products	Stabilizers: E451, E452	E621
5	SMAKOVITA Vitasol S10 Super	M522001325	35 g/kg of finished product	A complete brine for the production of high-performance blocks (suggested brine addition level 100-150%).	• Soy and related products	Stabilizers: E451, E452	Not
6	SMAKOVITA Vitasol S3 Pur Butter Turkey G	M820301325	26 g/kg of finished product	A complete phosphate brine for the production of blocks and poultry smoked meats (suggested injection/addition of brine up to 30%).	• Soy and related products • Milk and related products including lactose	Stabilizers: E451, E452	Not
7	SMAKOVITA Vitasol S5 Prima Z	M153004025	16.5 g/kg of finished product	Complete brine for the production of thin sausages based on soy protein and animal protein (suggested gain of 50-70%).	• Soy and related products	Stabilizers: E451, E452, E450	Not
8	SMAKOVITA Vitasol S8 Combi N	M523003724	26.66 g/kg of finished product	A complete brine containing no soy protein, designed for the production of medium-performance products (suggested injection level 60-80%).	Not	Stabilizers: E451, E452	Not
9	SMAKOVITA Vitasol S8 PB MAX	M152024525	26.66 g/kg of finished product	Complete brine for the production of high-performance products (suggested level of injection/addition of brine 70-80%).	• Soybeans and related products	Stabilizers: E451, E452	E621
10	SMAKOVITA Vitasol S8 PB Max Pur III	M152049225	26.66 g/kg of finished product	Complete brine for the production of high-performance products (suggested level of injection/addition of brine 70-90%).	• Soybeans and related products	Stabilizers: E451, E452	not
11	SMAKOVITA Vitasol T2 BF PUR	M536000025	11.67 g/kg of finished product	A complete phosphate-free brine for the production of low-end smoked meats (suggested nasturtium level up to 20%). Use for single-meat smoked meats, contains no allergens.	Not	-	Not
12	SMAKOVITA Vitasol U45	M538000425	11.5 g/kg of finished product	A complete brine for the production of medium-performance products (suggested level of injection/addition of brine 40-50%). Does not contain animal protein.	• Soy and related products	Stabilizer E451	Not
13	SMAKOVITA Vitasol V100	M538000025	12.7g/kg of finished product	Complete brine for the production of sterilized canned meat (suggested gain of 80-100%).	Not	Stabilizer E451	Not
14	SMAKOVITA Vitasol W8 BG	M528000625	30 g/kg of finished product	A complete brine designed for the production of medium-performance products (suggested injection level of 50-70%) that does not contain soy protein.	Not	Stabilizers: E451, E452	Not
15	SMAKOVITA Vitasol WP8 BA	M528000925	30 g/kg of finished product	A complete brine designed for the production of medium-performance products (suggested injection level of 50-70%) that does not contain soy protein.	• Milk including lactose	-	Not
16	Vitasol MB10 B3 Sirloin from Lithuania IIB	M152042825	41.5 g/kg of finished product	A complete brine containing aroma, suitable for the production of high-performance products (suggested injection level 100-140%). It improves the appearance and texture of the finished product.	• Soy and related products • Celery and related products	Stabilizers: E451, E450	E621
17	Vitasol S10 D PUR	M522011725	30 g/kg of finished product	A complete soanka designed for the production of high-performance products (suggested injection level 90-100%).	• Soybeans and related products	Stabilizers: E451, E452	E621
18	Vitasol S6 P	M960010625	24 g/kg of finished product	A complete brine designed for the production of medium-performance products (suggested injection level of 50-70%).	• Soybeans and related products	Stabilizers: E451, E452	E621
19	Vitasol S8 DB	M152013925	26.66 g/kg of finished product	A complete brine designed for the production of high-performance products (suggested injection level of 70-80%). Does not contain soy.	• Soy and related products • Sulfur dioxide and sulfites in concentrations above 10 mg/kg	-	E621

Nº	Product name	KTM	Dose	Description	Allergens	Stabilizer/ Preservatives	Flavor enhancer
20	SMAKOVITA Bacon Brine MC Plus Bacon Noble	M152051125	6 kg/100l brine	Complete brine with flavor for the production of high-performance bacon (suggested injection level of 60-70% max).	• Soybeans and related products	Stabilizers: E451, E450	E621

[return to contents](#)





Sauces

Nº	Product name	KTM	Dose	Description/Application	Allergens	Stabilizer/Preservatives	Flavor enhancer
1	Italian salad dressing G	M631056702	200g/ 1000g water/ 514g oil	Cream-colored sauce with a tinge of yellow with visible herbs and cubes of freeze-dried onions. A sour-sweet sauce with notes of thyme and basil herbs.	<ul style="list-style-type: none"> • Milk and related products including lactose • Mustard and related products • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	-	Not
2	TASTE PRO Base Gourmet Bolognese Sauce	TASTE/PRO/129	Dissolve 100 g of sauce in 1l of cold water, mix thoroughly, boil and then heat treatment /pasteurization, sterilization../.	Italian sauce base inspired by Italian cuisine. For meat and pasta dishes.	<ul style="list-style-type: none"> • Gluten 	-	E621
3	TASTE PRO White sauce for asparagus ST	TASTE/PRO/107	Dissolve 140g of sauce in 1l of cold water, mix thoroughly, boil and then heat treat /pasteurize, sterilize../.	A sauce to be made cold. Creamy sauce with a distinct asparagus flavor. Recommended for dishes and delicatessen products.	<ul style="list-style-type: none"> • Milk and related products including lactose • Cereals containing gluten (i.e., wheat, rye, barley, oats, pleached oats, kamut or their hybrid strains), and related products including gluten in excess of 20mg/kg 	Stabilizer E412	E621
4	TASTE PRO Bolognese Sauce C	TASTE/PRO/38	Dissolve 100 g of sauce in 1l of cold water, mix thoroughly, boil and then heat treatment /pasteurization, sterilization../.	A sauce to be made hot. Sauce for Italian-inspired dishes; meat and pasta dishes. Tomato flavored sauce with herbal notes of oregano and basil, with an intense red color.	<ul style="list-style-type: none"> • Cereals containing gluten (i.e., wheat, rye, barley, oats, pleached oats, kamut or their hybrid strains), and related products including gluten in excess of 20mg/kg • Celery and related products • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	Stabilizers: E412, E415	E621
5	TASTE PRO Mushroom Sauce Z	TASTE/PRO/40	Dissolve 100 g of sauce in 1l of cold water, mix thoroughly and then heat treatment /pasteurization, sterilization../.	Sauce for cold preparation. Addition to meat dishes, pasta, various types of noodles and potatoes. A blend of spices with the taste of aromatic forest mushrooms. Dark beige color broken with whitener. Contains dried mushrooms and natural spices.	<ul style="list-style-type: none"> • Milk and related products including lactose 	Stabilizers: E412, E415	E621 E635
6	TASTE PRO Dark Roast Sauce C	TASTE/PRO/54	Dissolve 100 g of sauce in 1l of cold water, mix thoroughly, boil and then heat treatment /pasteurization, sterilization../.	Sauce to be made hot. Dark roasting sauce for red meat and game. Characterized by a pleasant roasting note.	<ul style="list-style-type: none"> • Cereals containing gluten (i.e., wheat, rye, barley, oats, pleached oats, kamut or their hybrid strains), and related products including gluten in excess of 20mg/kg 	Stabilizers: E412, E415	E621 E635
7	TASTE PRO Herbal sauce C dark	TASTE/PRO/82	Dissolve 100 g of sauce in 1l of cold water, mix thoroughly, boil and then heat treatment /pasteurization, sterilization../.	Sauce to be made hot. Herbal dark sauce for red meat and game. Characterized by a pleasant herbal note.	<ul style="list-style-type: none"> • Milk and related products including lactose • Sulfur dioxide and sulfites in concentrations above 10 mg/kg or 10mg/l converted to SO₂ 	-	E621

Supergel

Nº	Product name	KTM	Dose	Description	Allergens	Stabilizer/ Preservatives	Flavor enhancer
1	SMAKOVITA Supergel 5050 I	HD/KAR/25	In accordance with the current regulation on food additives Recommended dosage: smoked products - up to 6.5 g/kg sausages, canned goods - up to 9.1 g/kg	Carrageenan supporting the production of meat products. Carrageenan preparations are selected individually according to the customer's needs. Powder of creamy color.	Not	-	Not

Proteins

Nº	Product name	KTM	Dose	Description	Allergens	Stabilizer/ Preservatives	Flavor enhancer
1	SMAKOVITA Provikon III	M510000820	In accordance with good manufacturing practice	Protein preparation, containing min. 68% soy protein. An aid to the process of making stuffing. A powdery cream-colored powder.	• Soy and related products	-	Not

Functional measures

Nº	Product name	KTM	Dose	Description	Allergens	Stabilizer/ Preservatives	Flavor enhancer
1	SMAKOVITA System M	M800201205	25 g/kg of finished product	An agent for the production of emulsions for preserves. Alginate agent for the production of fat substitute. Meat. A powdery cream-colored powder.	Not	Stabilizer E450	Not
2	SMAKOVITA meat tenderizer G	M870000201	Dissolve 120 g in 880g of water and then apply at a rate of 16.5 g/kg of meat	A powdery, cream-colored powder. An agent that improves the crispness of the product. Recommended for the production of brittle sausages and low yielding smoked meats.	• Soy and related products	-	Not
3	SMAKOVITA Emulitex H2 I	M155000505	10 kg/100 kg of emulsion	For the production of emulsions for processed meat. Additive for delicatessen dishes: dumplings, nuggets, agent for the production of emulsions for sausages, sausages (knack).	Not	Stabilizers: E461, E576	Not

Aroma

Nº	Product name	KTM	Dose	Description	Allergens	Stabilizer/ Preservatives	Flavor enhancer
1	Latte Taste MG	M660001201	10g/kg of finished product	Cream-colored powder. Aromatic mixture based on sweet and milky notes. Cured products such as sausages, cordials, mortadellas and pate.	• Milk and related products including lactose	-	Not

[return to contents](#)




Fosmix

Nº	Product name	KTM	Dose	Description/Application	Allergens	Stabilizer/ Preservatives	Flavor enhancer
1	SMAKOVITA Fosmix GUST	M720608825	4 g/kg of finished product	A powdery powder, white in color. Universal brine for injecting delicatessen meat. Widely used for meats dedicated to BBQ.	Not	-	Not
2	SMAKOVITA Fosmix Supreme H	M720601725	4 g/kg of finished product	A powdery powder, white in color. Universal brine for injection of delicatessen meat.	Not	-	Not

Emulites

Nº	Product name	KTM	Dose	Description/Application	Allergens	Stabilizer/ Preservatives	Flavor enhancer
1	SMAKOVITA Emulita Top	M100000001	3 - 5 g/kg of finished product	An agent based on mono- and diglycerides of fatty acids. It is intended for the production of pâté (including sterilized), homogenized, fine- and medium-cooked products, and offal meats.	Not	-	Not
2	SMAKOVITA Emulita Universal	M252200625	3 g/kg of finished product	To produce emulsions for meat preparations.	Not	Stabilizers: E412, E407, E415	Not

Dyes

Nº	Product name	KTM	Dose	Description/Application	Allergens	Stabilizer/ Preservatives	Flavor enhancer
1	SMAKOVITA Colvita	M211000001	Up to 3g/kg of finished product	An agent used in the production of all meat products that improves the color of the cross-section. Contains E124.	Not	-	Not
2	SMAKOVITA Colvita N2	M211001501	0.3 -0.6 g/kg finished product	An agent that improves the color of a cross-section of meat products.	Not	-	Not
3	SMAKOVITA Colvita MIX	M211002101	0.5 g/kg	An agent that improves the color of a cross-section of meat products.	Not	-	Not

[return to contents](#)


Frishita

№	Название продукта	№ арт. (КТМ)	дозировка	применение/описание	аллергены	стабилизатор/консерванты	усилитель вкуса
1	Frishita	M400020005	Up to 3 g/kg of finished product	An agent to ensure durability.	Not	Stabilizer: E262, preservative E202	Not
2	SMAKOVITA Frishita Plus RX	M400003605	4 g/kg of finished product or to the surface as a 10% solution in deionized water before heat treatment.	A bakteiostat that works in a wide pH range, it has a higher efficiency than sorbic and non-sorbic acid salts. It has a very good surface action.	Not	-	Not
3	SMAKOVITA Frishita STAB 2		6 g/kg of finished product or to the surface as a 10% solution in deionized water before heat treatment.	A bakteiostat that works in a wide pH range, it has a higher efficiency than sorbic and non-sorbic acid salts. It has a very good surface action.	Not	-	Not

[return to contents](#)
