



ingredients for meat  
and fish industries



**FOOD INNOVATIONS:  
NATURAL, TASTY,  
COST-EFFICIENT**

# ABOUT US

Partner-M is the leading Russian manufacturer of food and feed ingredients. Since 2005, we specialize on deep processing of vegetable raw materials and production of textured plant proteins, as well as starch ingredients, dietary fibers, dairy and animal proteins and many other additives. Company's products have versatile application and are used in the meat, feed, dairy, fish, vegan, bakery, confectionery and canned food industries.

We work in the most important sphere of human activities – in the field of nutrition. Providing people and animals with food, we put quality, safety, diversity and accessibility of ingredients at the forefront of our work. Our mission is to produce qualitative food and feed ingredients for the health of all segments of the population.

**100 000**ton

food & feed  
ingredients per year



## R&D

We are proud of our highly intelligent creative research center who leads the development of new products and technological solutions unique to the domestic and foreign markets. Cooperating with leading scientific and research organizations, the scientific and technological group of our company develops innovative solutions for the food industry, introducing the most advanced and promising technological processes for the production of new ingredients.

ISO **22000**

food safety  
management  
system certificate

**2005**

was founded in



## LABORATORY

The world business standards are introduced at the Partner-M enterprise. We work in accordance with the ISO 22000 certification procedure, and, this year, we will complete the process of obtaining the HACCP certificate, thereby guaranteeing customers the highest quality of our products.

We work only with reliable suppliers of raw materials. We have a well-equipped, modern laboratory, where we carry out end-to-end quality control – from incoming raw materials to the final product. The high quality of all ingredients is guaranteed!





# CONTENT

## TEXTURED PRODUCTS ..... 7

### Soy:

- Protex-M50 ..... 9
- Rosstex ..... 10
- Flavortex-M ..... 11

### Wheat:

- Protex-A 10/4 TR1, TR2 ..... 12

### Pea:

- Protex-A 25/4 ..... 13
- Amilon BMK60/3 ..... 14

## CONCENTRATES ..... 16

### Soy:

- Soy concentrate Protex-M 65, 70 ..... 17

### Pea:

- Pea textured concentrate Protelon 50/3 ..... 18

### Wheat:

- Protelon 50 f5-10 & f5-10/CO ..... 19
- Protelon 65 f5-10 & f5-10/CO ..... 20
- Protelon 65/33 & Protelon 65/CO/33 ..... 21

## HIGH-FIBROUS PROTEINS ..... 22

### Soy/wheat:

- High-fibrous texturate Protex-M 65 R3, R4 ..... 23
- High-fibrous texturate Protex-M 70 ..... 25
- High-fibrous texturate Protex-M 70/R1/33 ..... 27
- High-fibrous texturate Protex-M 50 F20-20 ..... 28
- Protex-M 50/33 ..... 29
- Protex-M 65 «pea shells» & Protex-M 65 «pea threads» ..... 30

## COATINGS ..... 31

### Liasions:

- Liasions Protex-A 10/1 KL ..... 32

### Predust:

- Predust Crispan ..... 33

### Breadings:

- Extruded breeding Crispan ..... 34
- Extruded breeding Protex-A 10/3P ..... 35

## VEGETABLE FIBERS ..... 36

Soy:

- Soy fiber Protocell ..... 37

Vegetable:

- Vegetable fiber Biocell ..... 38

Mixed:

- Vegetable fiber Protocell FW 200/1, FW 200/2 ..... 39

## IMPROVERS ..... 40

Flour and dough improver:

- Protex-A 10/1 KL ..... 41

Dumplings dough improver:

- Natural dumplings dough improver Protelon 22. .... 42

Complex improvers for dumplings/pasta dough:

- Bonnfarin (art. 1) ..... 43

- Bonnfarin (art. 2) ..... 44

- Bonnfarin (art. 3) ..... 45

## STARCHES..... 46

Native: wheat, pea

- Wheat starch Amilon Super ..... 47

- Pea starch flour Amilon 60 ..... 48

- Amilon 60/41 ..... 49

Cold-swelling: wheat, pea

- Wheat starch flour with cold-swelling effect Amilon 80/21 ..... 50

- Corn starch Amilon ..... 51

- Pea cold-swelling flour Amilon 60/21 ..... 52

## FLAVORING MIXTURES ..... 53

Flavoring mixture Aromamix-P ..... 54

Thermostable mixture Aromamix-P ..... 54

## SOY PROCESSING PRODUCTS ..... 55

Native soy flour ..... 56

# CONTENT

## COMPLEX FOOD ADDITIVES ..... 57

Complex food supplement for sausages and reheat products Gelekon 300M MF Beef ..	58
Gelekon 600M/650M Beef .....	59
Thickeners stabilizers Gelekon 35M series .....	60
Gelekon 35M .....	61
Gelekon 35M2 .....	62
Gelekon 35M2 .....	63
Milk protein based:	
- Complex food additive for fat imitation Newmill Profi TS/R4 .....	64
- Complex food additive without «E»-indexes for boiled sausages Newmill Base ZM	65
- Emulsifier-stabilizer with milk flavor Newmill Base R1 .....	66



TEXTURED  
PRODUCTS



Protex-M  
beefstroganov



Protex-M F1-3



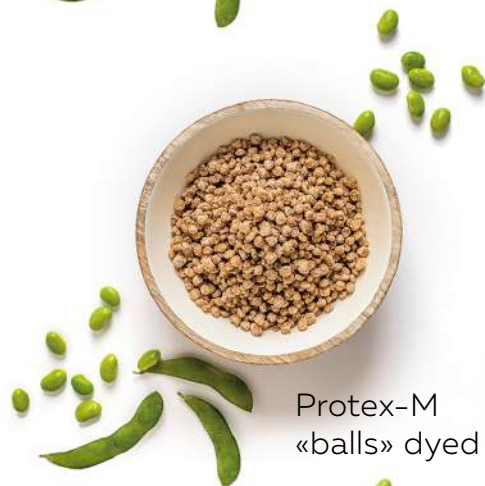
Protex-M F3-5



Protex-M F12-12



Protex-M F20-40



Protex-M  
«balls» dyed



Protex-M  
«balls»



Protex-M  
shnitzel



# PROTEX-M 50

classic soy textured protein

Soy textured Protex-M is a complete source of vegetable protein that complements the main protein raw materials in meat and fish products or completely replaces it in vegan and lean products.

## Features and Benefits:

- high protein content - min. 50-52%
- made from Russian soybeans, does not contain GMOs
- various granulometry: 1-3 mm (small minced meat), 3-5 mm (large minced meat), 20-40 mm (piece), «ball», «beef stroganoff», «Schnitzel» and others
- hydration degree 1: 3-4.2, rate of hydration at  $t = +2-4^{\circ}\text{C}$  - 12-15 minutes («Minced meat»), 30-40 min. «Beef stroganoff»
- dense, elastic structure, imitating the structure of meat
- fits perfectly into the structure of the final product
- allows you to achieve a high economic effect due to stable humidity (no more than 11%)
- less than 3% debris in the total mass of the product
- products can be painted upon request

flavored product  
available: with beef,  
chicken flavor

Learn more about the product



## Application:

- sausages
- canned food
- frozen semi-finished products
- instant noodles

## Product characteristics:

Name, trade mark	soy Protex-M
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	basic products: - granules 1-3 mm - «small minced meat» - granules 3-5 mm - «large minced meat» - 20-40 mm - «piece» - beef stroganoff, balls
- color, taste, smell	from light yellow to brown, typical of this product
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	11,0
- weight fraction of protein, %, not less	50,0
- weight fraction of fat, %, no more	2,0
<b>Functional characteristics:</b>	
- hydration degree	1:3 - 4,2
- hydration rate $t = +2-4^{\circ}\text{C}$ , min	12-15 - «minced meat» / 30-40 - «stewed meat»
- texture of the hydrated product	dense, elastic

# ROSSTEX

soy textured protein fortified with dietary fiber

Rosstex soy texturate is a textured soy flour fortified with dietary fiber to complement the main protein raw material in meat / fish products.

## Features and Benefits:

- high protein content (min. 45%) at an affordable price
- hydration degree 1: 3, rate of hydration at  $t = +2-4^{\circ}\text{C}$  -12-15 minutes
- made from Russian soybeans, does not contain GMOs
- thanks to plant fibers in the composition, it is able to form viscous structures, reducing the amount of additional natural ingredients in the recipe
- various granulometry: 1-3 mm - small minced meat, 3-5 mm – large minced meat
- fat-holding capacity not less than 135%
- dense texture



Learn more about the product



## Application:

- sausages
- canned food
- frozen semi-finished food
- instant noodles and soups

## Product characteristics:

Name, trade mark	Rosstex
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	basic products: - granules 1-3 mm - «small minced meat» - granules 3-5 mm - «large minced meat» - 20-40 mm - «piece»
- color, taste, smell	from light yellow to brown, typical of this product
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	11,0
- weight fraction of protein, %, not less	45,0
- weight fraction of fat, %, no more	3,0
<b>Functional characteristics:</b>	
- hydration degree	1:3 - 3,2
- hydration rate $t = +2-4^{\circ}\text{C}$ , min	12-15
- texture of the hydrated product	dense

# FLAVORTEX-M

textured soy protein with added flavor and aroma

Textured soy protein with meat/poultry flavor and aroma that provides full-value substitute of meat or poultry in product recipes.

## Features and Benefits:

- has flavor and aroma of beef or chicken which improves
- the quality of texturate integration in finished product; contains at least 50% of protein;
- successfully imitates the structure of meat/chicken muscle fibers;
- the use of flavored texturate makes it possible to decrease the amount of spices added to the product recipe;
- made from non GMO soy.



Learn more about the product



## Application:

- instant soups and noodles
- plant-based meat or chicken alternatives
- semifinished products
- semifinished products in dough
- sausages

## Features:

Trademark	Flavortex-M
Organoleptic characteristics:	
- type, shape and size of particles	Granules 3-5 mm
- color, smell, taste	From beige to brown. Flavor and aroma of chicken/beef
Physical and chemical parameters:	
- moisture weight content, %, maximum	11,0
- protein weight content, %, minimum	50,0
- fat weight content, %, maximum	1,5
- degree of hydration	1:2

# PROTEX-A 10/4 TR1, TR2

## wheat textured protein

Protex-A 10/4 TR1, TR2 - textured wheat flour, an alternative to soy textures, supplementing the main protein raw materials in meat and fish products or replacing it in vegan and lean products.

### Features and Benefits:

- alternative to soy textured for non-soy products
- fits perfectly into semi-finished poultry and fish products due to its light color
- thickens the structure of products
- various colors are available (TR1 - beige, TR2 - gray) and granulometry 1-4mm, 3-5mm
- protein content 10%
- hydration degree 1: 3 - 4, hydration rate 20-40 min ( $t = + 2-4^{\circ}\text{C}$ )
- made from Russian wheat, non-GMO



Learn more about the product



### Application:

- chilled and frozen semi-finished food (nuggets, cutlets, fish sticks)
- instant noodles
- pates and liver sausages

### Product characteristics:

Trade mark	wheat Protex-A 10/4 TR 1, 2
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	basic products - granules 1-4 mm - unpainted - granules 3-5 mm - colored
- color, taste, smell	from white to light brown, characteristic of this product
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	10,0
- weight fraction of protein, %, not less	10,0
- weight fraction of fat, %, no more	1,0
<b>Functional characteristics:</b>	
- hydration degree	1:3,5 - 4,5
- hydration rate $t = + 2-4^{\circ}\text{C}$ , min	15-20
- texture of the hydrated product	dense, elastic



# PROTEX-A 25/4

pea textured flour

Protex-A 25/4 is a pea texturate with a protein content of at least 23%, produced from Russian yellow peas.

## Features and Benefits:

- alternative to soy and wheat textures
- hypoallergenic, gluten and soy free
- protein content not less than 23%
- hydration 1:2-2,6
- hydration rate 15-20 min ( $t = + 2-4^{\circ} \text{C}$ )
- made from Russian yellow peas, non-GMO
- low glycemic index
- lack of pronounced taste of legumes
- rich in vitamins, minerals, contains valuable amino acids lots

Learn more about the product



## Application:

- meat, vegetable and fish semi-finished products
- plant-based alternatives to meat

## Product characteristics:

Trade mark	Protex-A 25/4
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	basic products: - granules 3-5 mm - «large minced meat»
- color, taste, smell	from light yellow to brown, typical of this product
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	12,0
- weight fraction of protein, %, not less	25,0
- weight fraction of fat, %, no more	2,0
<b>Functional characteristics:</b>	
- hydration degree	1:2-2,6
- hydration rate $t = + 2-4^{\circ} \text{C}$ , min	15-20
- texture of the hydrated product	dense

# AMILON BMK 60/3

pea textured protein with 60% starch content

Amilon 60/3 is a pea starch texturate with a starch content of at least 60%, obtained according to the Partner-M's unique "green" method, that helps product to acquire high functional properties and improve organoleptic characteristics.

## Features and Benefits:

- alternative to soy and wheat textures
- hypoallergenic, gluten and soy free
- neutral taste and smell (no flavor of legumes)
- starch content not less than 60%
- protein content not less than 18%
- high moisture binding capacity - 1: 3
- made from Russian yellow peas, non-GMO

Learn more about the product



## Application:

- meat, vegetable and fish semi-finished products
- plant-based alternatives to meat

## Product characteristics:

Trade mark	Amilon BMK 60/3 pea
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	- granules 3-5 mm
- color, taste, smell	light yellow sweetish, with a slight aftertaste and the smell inherent in the raw material
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	12,0
- weight fraction of starch, %, not less	60,0
- weight fraction of protein, %, not less	18,0
- weight fraction of fat, %, no more	1,6
<b>Functional characteristics:</b>	
- hydration degree	1:3 - 3,3
- hydration rate t = + 2-4 ° C, min	15-20
- texture of the hydrated product	dense





CONCENTRATES



# SOY CONCENTRATE PROTEX-M 65, 70

soy textured protein concentrate



Protex-M concentrate is concentrated soybean textures with different protein content of 65-70%, which are a source of complete vegetable protein and complement / completely replace the main raw material in meat and fish products.

## Features and Benefits:

- made from Russian soybeans, does not contain GMOs
- high protein content – 65-70%;
- hydration degree 1: 4
- hydration rate at  $t = + 2-4^{\circ} \text{C}$  15-20 min
- various granulometry: 1-3 mm (small minced meat), 3-5 mm (large minced meat), 5-7 mm

Learn more about the product



## Application:

- minced semi-finished products
- raw smoked and semi-smoked sausages
- plant-based alternatives to meat

## Product characteristics:

Trade mark	Protex-M 65, 70
Raw material	soy
Texture	bulk layered porous
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	pieces 20-40 mm, granules 3-5 mm
- color, taste, smell	yellow to brown low product specific
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	11,0
- weight fraction of protein, %, not less	65,0 и 70,0 respectively
- weight fraction of fat, %, no more	1,0
<b>Functional characteristics:</b>	
- hydration degree	1,4
- hydration rate $t = + 2-4^{\circ} \text{C}$ , min	pieces 20-40, granules 15-20
- texture of the hydrated product	strong, resilient

# PEA TEXTURED CONCENTRATE PROTELON 50/3

pea textured protein concentrate

Protelon 50/3 is a pea texturate concentrate with a protein content of at least 50%, obtained by the Partner-M's unique "green" method, which doubles the protein content compared to ordinary peas.

## Features and Benefits:

- in terms of its functional and physicochemical characteristics, it is analogous to soy texture, but unlike it, it is not an allergen (does not contain soy and gluten) contains hypoallergenic protein of high nutritional value and good digestibility
- protein content at least 50%
- hydration degree - 1: 3
- hydration rate 15-20 min ( $t = + 2-4^{\circ} \text{C}$ )
- made from Russian yellow peas, non-GMO

Learn more about the product



## Application:

- high protein and energy bars

## Product characteristics:

Trade mark	Protelon 50/3
Raw material	pea
Structure options	bulk porous
Organoleptic characteristics:	
- type, shape and size of particles	granules 3-5 mm
- color, taste, smell	yellow to brown, specific to the product
Physical and chemical indicators:	
- weight fraction of moisture, %, no more	12,0
- weight fraction of protein, %, not less	min. 50%
- weight fraction of fat, %, no more	4,0
Functional characteristics:	
- hydration degree	1:4
- hydration rate $t = + 2-4^{\circ} \text{C}$ , min	15-20
- texture of the hydrated product	strong, resilient

# PROTELON 50 F5-10 & F5-10/CO

textured wheat concentrate

Protelon 50 f5-10 – textured wheat concentrate with protein content of at least 50% that fully or partially substitutes animal raw materials in products recipes.

## Features and Benefits:

- protein content 50%;
- hydration rate is 1:2, hydration time is 20 to 25 minutes;
- product has the form of coarse mince, particle size of 5 to 10 mm (can be also grounded into smaller fractions);
- has the structure that imitates the structure of muscle tissue;
- well suited for hand molded products, allows obtaining cohesive, well-forming mince structure;
- positions as "soy free" product;
- made from Russian wheat, without GMO.

Learn more about the product



\* lightened version of product – Protelon 50 F5-10/CO is available. It ideally blends with poultry or fish mince due to its light color

## Application:

- mince
- semifinished products (meatballs, kebabs, dumplings, nuggets)
- fillers for pizza

## Features:

Trademark	Protelon 50 f5-10, Protelon 50 f5-10/CO
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	Granules of 5 to 10 mm (coarse "mince")
- color, smell, taste	Protelon 50 F5-10 - greige, Protelon 50 F5-10 CO - light beige. Both products have aroma and flavor inherent to heat-treated wheat products
<b>Physical and chemical parameters:</b>	
- moisture weight content, %, maximum	12,0
- protein weight content, %, minimum	50
- fat weight content, %, maximum	1,5
<b>Functional characteristics:</b>	
- degree of hydration	1:2
- rate of hydration t= 2-4 °C, min	20-25

# PROTELON 65 F5-10 & F5-10/CO

wheat protein concentrate

Protelon 65 F5-10 textured wheat concentrate with protein content of at least 65% that fully or partially substitutes animal raw materials in products recipes.

## Features and Benefits:

- contains at least 65% of protein;
- hydration rate is 1:2, time of hydration is 30 to 40 minutes;
- product has the form of coarse mince, particle size of 5 to 10 mm (can be also grounded into smaller fractions);
- dosage: up to 50% in hydrated form;
- has a dense fibrous structure simulating the structure of muscular tissue;
- positions as "soy free" product;
- made from Russian non GMO wheat.

Learn more about the product



\* lightened version of product – Protelon 65 F5-10/CO is available. It ideally blends with poultry or fish mince due to its light color

## Application:

- mince
- semifinished products (meatballs, kebabs, dumplings, nuggets)
- fillers for pizza

## Features:

Trademark	Protelon 65 F5-10, Protelon 65 F5-10/CO
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	Products has the form of granules (pieces) of 5 to 10 mm (coarse "mince").
- color, smell, taste	Protelon 65 F5-10 - from yellow to dark yellow, Protelon 65 F5-10/CO - light beige. Both products have flavor and aroma inherent to heat-treated wheat products
<b>Physical and chemical parameters:</b>	
- moisture weight content, %, maximum	11,0
- protein weight content, %, minimum	65
- fat weight content, %, maximum	2
<b>Functional characteristics:</b>	
- degree of hydration	1:2
- rate of hydration t= 2-4 °C, min	30-40



# PROTELON 65/33 & PROTELON 65/CO/33

wheat textured concentrate

Protelon 65/33 is wheat texturate with protein content of 65%. Due to its special form, flakes, it perfectly integrates into meat products imitating muscle tissue structure.

## Features and Benefits:

- high protein content of at least 65% allows the use of the ingredients without reducing the amount of protein in the finished product;
- has the form of small flakes of a fibrous structure ranging in size from 1 to 6 mm;
- hydration 1:2, hydration time 10 mins;
- due to the shape of small flakes, it does not require grinding, it is ideally integrated into the finished product and is not visible in the cut;
- has a dense fibrous structure that mimics the structure of muscle tissue;
- product positioning "no soy";
- made from Russian wheat, non-GMO.

Learn more about the product



\* Protelon 65/CO/33 is lightened version of texturate which is perfectly integrated in poultry and fish products due to its light color.

## Application:

- minced meat
- minced semi-finished products (burger patties, meatballs, nuggets)
- plant-based meat/fish/poultry alternatives

## Features:

Trademark	Protelon 65/33
<b>Organoleptic characteristics:</b>	
- appearance, shape and size of particles	Small flakes with fibrous structure of 1 to 6 mm
- color, smell, taste	Protelon 65/33 – from yellow to dark yellow, Protelon 65/33/CO – light beige, flavor and aroma inherent to heat-treated wheat products
<b>Physical and chemical parameters:</b>	
- moisture weight content, %, maximum	12,0
- protein weight content, %, minimum	65
- fat weight content, %, maximum	2
<b>Functional characteristics:</b>	
- degree of hydration	1:2
- rate of hydration t= 2-4 °C, min	10



**HIGH-FIBROUS  
PROTEINS**

# HIGH-FIBROUS TEXTURATE PROTEX-M 65 R/3, R/4

textured soybean-wheat concentrate with  
a high fiber structure and a protein content  
of 65%

Textured fibrous concentrate Protex-M is a vegetable textured protein with a unique structure similar to meat fibers.

## Features and Benefits:

- high-fiber structure similar to natural meat fibers
- fits perfectly into the structure of finished meat products and is able to completely replace raw meat in vegan / lean recipes
- protein content not less than 65%
- pieces of a flat shape 20-60 mm beige («chicken») and red («beef») color
- made from Russian soybeans and wheat, non-GMO
- wide range of application: in meat and fish processing in the manufacturing industry - partial replacement of raw materials; in vegetarian and lean nutrition - complete replacement of meat / poultry / fish, not inferior in organoleptic characteristics
- hydration degree - 1: 2 in hot water, 1: 1 in cold water, hydration rate - 60 minutes in cold water

\* Sales of this position for the vegan industry/plant-based alternative products are carried out by our partner - **Greenwise**

Learn more about the product







### Application:

- chopped semi-finished products
- sausages
- frozen semi-finished products
- canned food
- plant-based alternatives to meat

### Product characteristics:

Trade mark	Protex-M 65 R/3, R/4
Raw material	soy/wheat
Structure options	flat layered fibrous
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	pieces of flat shape 20-60 mm
- color, taste, smell	beige (unpainted, «chicken»), red-brown (dyed, «beef») characteristic of the product
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	11,0
- weight fraction of protein, %, not less	65, 70 respectively
- weight fraction of fat, %, no more	2,0
<b>Functional characteristics:</b>	
- hydration degree	1:2 → hot water 1:1 → cold water
- hydration rate $t = + 2-4^{\circ} \text{C}$ , min	30 мин. → hot water 120 мин. → cold water



# HIGH-FIBROUS TEXTURATE PROTEX-M 70

textured soybean-wheat concentrate with  
a high fiber structure and a protein content  
of 70%

Textured fibrous concentrate Protex-M is a vegetable textured protein that imitates muscle tissue fibers and has no direct analogues on the Russian market.

## Features and Benefits:

- high-fiber structure similar to natural meat fibers
- pieces of round shape up to 60 mm in various colors: beige («chicken»), red («beef») and pink («pork»)
- protein content not less than 70%
- made from Russian soybeans, non-GMO
- wide range of application: in meat and fish processing industry
  - partial replacement of raw materials; in vegetarian and lean nutrition - complete replacement of meat / poultry / fish, not inferior in organoleptic characteristics
- hydration degree - 1: 4
- hydration rate - 20-40 minutes in cold water

\* Sales of this position for the vegan industry/plant-based alternative products are carried out by our partner - [Greenwise](#)

Learn more about the product





### Application:

- canned food
- sausages
- semi-finished products
- jellied meat
- plant-based alternatives to meat

### Product characteristics:

Trade mark	Protex-M 70
Raw material	combined
Structure options	layered-volume-fibrous
Organoleptic characteristics:	
- type, shape and size of particles	round pieces up to 60 mm, fibers 3-5mm
- color, taste, smell	from beige to red
Physical and chemical indicators:	
- weight fraction of moisture, %, no more	11,0
- weight fraction of protein, %, not less	70,0
- weight fraction of fat, %, no more	2,0
Functional characteristics:	
- hydration degree	1:4
- hydration rate $t = + 2-4^{\circ} \text{C}$ , min	fibers 15-20

# PROTEX-M 70/R1/33

high-fibrous soy and wheat texturate

Protex-M 70/R1/33 is a complete source of vegetable protein of high nutritional value that supplement or partially replace animal proteins in meat and fish products or fully replaces it in vegan products.



## Features and Benefits:

- high protein content of at least 70%;
- imitates fibrous structure of meat muscle tissue;
- the products form «flakes» ensures high rate of hydration and perfect integration into products structure;
- combination of soy and wheat proteins provides full-value substitute of animal raw materials due to high nutrition value and amino acid composition;
- made from Russian non GMO soy and wheat.

Learn more about the product



## Application:

- minced meat/poultry/fish products
- sausages
- plant-based meat/poultry/fish alternatives

## Product characteristics:

Trade mark	Protex-M 70/R1/33
<b>Organoleptic characteristics:</b>	
- appearance, shape and size of particles	product has a form of small flakes with fibrous structure, basic fraction has a size of 1 to 3 mm
- color, taste, smell	beige, flavor and aroma inherent to vegetable protein product without foreign odours
<b>Physical and chemical indicators:</b>	
- moisture weight content, %, maximum	11,0
- protein weight content, %, minimum	70,0
- fat weight content, %, minimum	0,5
<b>Functional characteristics:</b>	
- degree of hydration	1:4
- rate of hydration t= 2-4 °C, min	15-20

# HIGH-FIBROUS TEXTURATE PROTEX-M 50 F20-20

high fiber textured soy concentrate and a protein content of 50%

Textured fibrous concentrate Protex-M is a vegetable textured protein that imitates muscle tissue fibers and has no direct analogues on the Russian market.

## Features and Benefits:

- high-fiber structure similar to natural meat fibers
- pieces of rounded shape up to 20 mm red, protein content not less than 50%
- made from Russian soybeans, non-GMO
- wide range of application: in meat and fish processing in the manufacturing industry - partial replacement of raw materials; in vegetarian and lean nutrition - complete replacement of meat / poultry / fish, not inferior in organoleptic characteristics
- hydration degree - 1:2,5
- hydration rate - 15-20 minutes in cold water

\* Sales of this position for the vegan industry/plant-based alternative products are carried out by our partner - **Greenwise**

Learn more about the product



## Application:

- canned food
- chopped semi-finished products
- plant-based alternatives to meat

## Product characteristics:

Trade mark	Protex-M 50 F20-20
Raw material	combined
Structure options	layered-volume-fibrous
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	round pieces up to 60 mm, fibers 3-5mm
- color, taste, smell	from beige to red
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	11,0
- weight fraction of protein, %, not less	50,0
- weight fraction of fat, %, no more	2,0
<b>Functional characteristics:</b>	
- hydration degree	1:2,5
- hydration rate $t = + 2-4^{\circ} \text{C}$ , min	fibers 15-20

# PROTEX-M 50/33

textured soy flour

Protex-M 50/33 is soy texturate with high content of protein in the form of flakes that perfectly integrates in finished product structure.

## Features and Benefits:

- protein content at least 50%;
- hydration rate 1:3,5, hydration time is 5 to 10 minutes;
- used as partial substitute of animal raw materials in the final products recipes (up to 40% in hydrated form depending on product and recipe);
- granulometry – flakes up to 3mm, structurally compatible with muscle fibers;
- provides full-value substitute of animal raw materials due to high nutrition value and amino acid composition.



Learn more about the product



## Application:

- minced meat/poultry/fish products
- sausages
- plant-based meat/poultry/fish alternatives

## Features:

Trademark	Protex-M 50/33
<b>Organoleptic characteristics:</b>	
- appearance, shape and size of particles	Small flakes with fibrous structure, basic fraction has a size of 1 to 3 mm
- color, smell, taste	From yellow to dark yellow, beige shade is permissible, flavor and aroma inherent to heat-treated wheat product
<b>Physical and chemical indicators:</b>	
- moisture weight content, %, maximum	11,0
- protein weight content, %, minimum	50
- fat weight content, %, maximum	1,33
<b>Functional characteristics:</b>	
- degree of hydration	1:3,5
- rate of hydration t= 2-4 °C, min	5-10



# PROTEX-M 65 «PEA SHELLS» & PROTEX-M 65 «PEA THREADS»

textured pea concentrate with high fibrous structure

Textured high fibrous concentrate Protex-M is a textured vegetable protein that has unique structure identical to meat muscle fibers.

## Features and Benefits:

- highly fibrous structure similar to meat muscle tissue;
- perfectly integrates into the structure of finished meat products and can fully replace animal raw materials in vegan product recipes;
- protein content at least 65% ;
- has the form of flat pieces in the form of "shells", can be grounded into "threads" particles;
- soy and wheat free;
- made of Russian yellow pea.



Learn more about the product



## Application:

- mince and minced products
- semi-finished products
- canned foods
- plant-based meat/poultry/fish alternatives

## Features:

Trademark	Protex-M 65 "pea shells" & "pea threads"
<b>Organoleptic characteristics:</b>	
- appearance, shape and size of particles	Product has a form of "shells" or thin stretched fiber - "threads" of different size with length not exceeding 20 mm. In hydrated form it has elastic layered fibrous structure
- color, smell, taste	Beige of different intensity, flavor and aroma inherent to vegetable protein product without foreign odours
<b>Physical and chemical parameters:</b>	
- moisture weight content, %, maximum	11,0
- protein weight content, %, minimum	65
- fat weight content, %, maximum	2,7
<b>Functional characteristics:</b>	
- degree of hydration	1:2



# COATINGS

# LIAISON PROTEX-A 10/1 KL

## cold swelling wheat flour

Textured wheat flour with unique moisture binding and gelatinizing properties



### Features and Benefits:

- monocomponent product - only cold swelling wheat flour
- can be used both as a monocomponent and as a base for complex lezons, which may contain dyes, flavoring spices, salt and other ingredients
- has the effect of forming cold-viscous solutions with
- hydration 1: 7-15 (depending on equipment for liaisoning)
- economically beneficial, especially in comparison with foreign analogs
- liaison with Protex-A 10/1 KL content keeps the breading on the product during shock freezing, eliminating losses under the influence of air currents in freezers
- reduction of losses is up to 5% of breading

Learn more about the product



### Application:

- frozen semi-finished products with breading

### Product characteristics:

Trade mark	Liaison Protex-A 10/1 KL
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	fine flour - not less than 90% of particles with a size of 150 microns (100 mesh)
- color, taste, smell	white, typical of raw materials, without foreign taste
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	12,0
- weight fraction of protein, %, not less	12,9
<b>Functional characteristics:</b>	
- hydration degree	1:5-13
- hydration rate	fast

# PREDUST CRISPAN

first layer of breading

Predust Crispan is an additional layer of breading that allows you to save money and improve the quality of the breading

## Features and Benefits:

- very fine breading fraction (0.1 – 0.8 mm) ideally prepares the surface for the application of breading, allowing you to obtain the final crispy product with a perfect coating
- is responsible for the absorption of moisture from the surface, ensuring the adhesion of the coating
- takes more water than bread crumbs, helping to hold the breading on the product and reduce moisture loss
- an additional layer of breading gives an additional product weight
- shortens the frying process



Learn more about the product



## Application:

- chilled semi-finished product
- frozen semi-finished products
- vegan convenience foods

## Product characteristics:

Trade mark	Predust Crispan
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	fine – granules 0.1-0.5 mm
- color	white with various shades of pale beige to pale gray
- taste, smell	characteristic of heat-treated raw materials, without foreign tastes and odors
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	12,0
- weight fraction of protein, %, not less	9,0
<b>Functional characteristics:</b>	
- hydration degree	1:4-5

# EXTRUDED BREADING CRISPAN

wheat and corn yeast-free extrusion breeding

Crispan is a wheat and corn extrusion yeast-free breeding, corresponding in its technological and functional characteristics to traditional rusks for breeding.

## Features and Benefits:

- beautiful, tasty and crunchy breeding
- does not get wet during storage of the product, does not lose its attractive solid appearance
- absence of yeast, fats, baking ingredients in the product; entry and the best microbiological product background in comparison with rusks and ground flour breadcrumbs
- is able to extend the shelf life of refrigerated semi-finished products due to the absence of yeast in the list of ingredients
- lack of bread flavor
- does not burn during cooking
- used as an independent breeding, as well as component of bread mixes
- made from Russian wheat, non-GMO
- various granulometry: fine - granules 0.1-0.5 mm, predust - 0.1-0.8 mm, medium - 1.5-2 mm, large - granules 2-3 mm
- color from white to light cream, staining is possible
- protein content at least 9%
- hydration degree 1: 3-4

Learn more about the product



## Application:

- chilled semi-finished product
- frozen semi-finished products

## Product characteristics:

Trade mark	Crispan breeding
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	small 0.1-0.5 mm, medium 1.5-2 mm, large 2-3 mm
- color	white with various shades of pale beige to pale gray
- taste, smell	characteristic of heat-treated raw materials, without foreign tastes and odors
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	12,0
- weight fraction of protein, %, not less	9,0
<b>Functional characteristics:</b>	
- hydration degree	1:4-5



# EXTRUDED BREADING PROTEX-A 10/3P

wheat and corn extrusion yeast-free breeding

Protex-A 10 / 3P is a wheat and corn extrusion yeast-free breeding, corresponding in its technological and functional characteristics to traditional rusks (ground breadcrumbs) for breeding coatings.

## Features and Benefits:

- the absence of yeast, fats, baking ingredients in the product and the best microbiological background of the product in comparison with rusks and ground breadcrumbs
- is able to extend the shelf life of chilled semi-finished products due to the absence of yeast in the composition
- the possibility of using breeding from different types of grain raw materials (corn, wheat), different structure and shape of particles, color and taste
- produced from Russian wheat and corn, non-GMO
- granulometry 1-3 mm
- various colors: basic - white, on request - yellow, yellow-orange, light orange, orange
- protein content - at least 9%



Learn more about the product



## Application:

- frozen semi-finished products
- chilled semi-finished products

## Product characteristics:

Trade mark	Breeding Protex-A
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	basic - granules 1-3 mm
- color	basic - white, on request - yellow, yellow-orange, orange
- taste, smell	characteristic of heat-treated raw materials, without foreign tastes and odors
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	12,0
- weight fraction of protein, %, not less	9,0
<b>Functional characteristics:</b>	
- hydration degree	1:2



**VEGETABLE FIBERS**

# SOY FIBER PROTOCELL

soy dietary fiber

Soy fiber Protozell is a natural plant dietary fiber with high nutritional value and excellent functional properties. The protozell is resistant to high temperatures and, due to the decrease in water activity, is stable during defrosting and freezing processes.

## Features and Benefits:

- has a water-holding capacity of 1: 10-14 and a fat-emulsifying capacity of 1: 8: 2-3;
- has a neutral taste and odor (there is practically no smell inherent in soy products and other types of fiber);
- reduces the calorie content of foods;
- improves the structure and prevents moisture separation during storage time;
- has a granulometry optimal for use in the food industry and dissolves easily;
- resistant to high heating temperatures, «thawing-freezing» cycles;
- increases the shelf life of the finished product due to good binding and distribution of fat and free moisture in the product throughout the volume in the structure of the product, which is a medium for the development of microorganisms;
- the most inexpensive type of fiber, reduces the cost of the recipe, replaces starches;
- enriches food with dietary fiber and vegetable protein.

## Application:

- meat and fish minced semi-finished products
- boiled sausages, sausages, small sausages
- pork fat
- semi-smoked sausages
- pates, liverwurst sausages;
- dumplings.

## Learn more about the product



## Product characteristics:

Trade mark	Soy Dietary Fiber
<b>Organoleptic characteristics:</b>	
- form, color, smell and taste	light yellow powder with a creamy tint, typical of soy fiber, without foreign smell and taste
- particle size	powder - 90% 100 mesh
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	11,0
- weight fraction of protein, %, not less	24,0
- weight fraction of fiber, %, no more	65,0
<b>Functional characteristics:</b>	
- VUS, not less	1:7
- dosage	1-5% by weight of raw materials



# VEGETABLE FIBER BIOCELL

vegetable dietary fiber

Biocell is a vegetable dietary fiber of various degrees of fiber and fineness of grinding, intended for use in the meat processing industry in order to stabilize the organoleptic and technological characteristics of meat products.

## Features and Benefits:

- various fractions: 35, 90 (powder), 200, 500 (fiber)
- stabilization and increase of stability of minced meat systems;
- prevention of cutting off of fat on the working bodies of the equipment during the preparation of minced meat;
- reduction in the percentage of roast - preservation of juiciness when microprocessing;
- preservation of texture;
- improvement of organoleptic characteristics;
- various fractions - 90 (powder), 200, 500 (bulk density);
- moisture binding capacity 1:7-9;
- reduction in the cost of basic raw materials and an increase in the profitability of production (1 kg Biocel XL 200 and XL hydrate in a ratio of 1: 7 and 1: 9, respectively, and can replace 8-10 raw meat in the recipe).

Learn more about the product



## Application:

- sausages
- semi-finished products
- dumplings dough
- gourmet group
- restructured products
- canned food
- pate

## Product characteristics:

Trade mark	Vegetable dietary fiber Biocell
<b>Organoleptic characteristics:</b>	
- form, color, smell and taste	fr. 35, 90 - powder, 200, 500 - fiber
- appearance	powder - fr. 90, weight - fr. 200, 500
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	12,0
- weight fraction of protein, %, not less	1,0
- weight fraction of fiber, %, no more	97,0
- moisture-retaining and moisture-binding capacity, not less	1:7-9



# VEGETABLE FIBER PROTOCELL FW 200/1, 200/2

plant fiber with increased functionality



Protecell FW 200/1, 200/2 are natural plant fiber complexes with a high content of dietary fiber and increased functionality.

## Features and Benefits:

- used as neutral thermostable fillers with high functionality 1:14 (200/1), 1:10 (200/1) and texturizing properties.
- the uniqueness of the functional properties of plant fibers, a high degree of development of the capillary structure determines a high water-holding and texturing ability, affects the rheological properties of edible masses: increases the density, elasticity, adhesion of food masses, ensure their stability when heated, in the freezing cycle - defrosting and storage of finished products.
- Does not contain GMOs.

Learn more about the product



## Application:

- semi-finished products
- gourmet group
- minced products, pates
- dough (including frozen)

## Product characteristics:

Name	Vegetable fiber with increased functionality
Product group brand	Protecell FW 200/1, 200/2
<b>Organoleptic characteristics:</b>	
- type, particle size (µm)	powder - 90% of particles no more than 200 microns
- taste and smell	fine fibrous white powder, without foreign tastes and odors
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	10,0
- weight fraction of fiber, %, no more	97,0
<b>Functional characteristics:</b>	
- moisture binding ability	1:15 (200/1), 1:9 (200/2)





# IMPROVERS

Flour and dough improver

# PROTEX-A 10/1 KL

cold swelling wheat flour

Protex-A10/1KL is a cold-swelling flour that reduces product moisture loss and increases freshness.

## Features and Benefits:

- acts as a natural flour, dough and consistency improver, improves the consistency of the product
- swelling effect in cold water
- hydration degree - 1:3-4
- gives elasticity to dumplings
- increases the output of finished products
- possesses high water binding and water retention capacity
- used in functional mixtures instead of wheat flour with high WSS
- increases the viscous-plastic properties of the feedstock
- does not have an E-index, marked on the label as "wheat flour»
- cheaper than analogues of Russian and foreign competitors



Learn more about the product



## Application:

- dumplings dough
- liaisons
- liverwurst sausages
- pate
- fillings for dumplings

## Product characteristics:

Trademark	Protex-A 10/1 KL
Structure	fine ground flour
Organoleptic characteristics:	
- type, shape and size of particles	fine flour – 90% particles with a size of 149-74 micron (100-200 mesh)
- color, smell, taste	from white to light cream with shades inherent in the original raw materials. Typical of a heat-treated wheat product, without off-flavors
Physical and chemical indicators:	
- weight fraction of moisture, %, no more	12,0
- weight fraction of protein, %, not less	12,9
Functional characteristics:	
- hydration degree	1:3-4
- hydration rate	fast

# NATURAL DUMPLINGS DOUGH IMPROVER PROTELON 22

high protein wheat flour

Protelon 22 is a high-protein wheat flour used as a natural improver in the production of dough for dumplings, khinkali and other dough semi-finished products.

## Features and Benefits:

- improves the physical and chemical indicators of wheat flour (weight fraction of crude gluten - about 55%, the quality of gluten - I group)
- improves the rheological parameters of the dough: reduces the brittleness of the dough and its adhesion to the surface of the equipment
- reduces dough chipping and improves the consistency of the dough after cooking, reduces the digestibility
- beneficial and natural replacement for gluten (works when replacing not 1: 1 or higher)

## Dosage

- Protelon 22 is added at the rate of 2-4% by weight of wheat flour with additional introduction of moisture at the rate (hydration 1: 1-2) **without changing the recipe for dumplings**
- After kneading, the dough can immediately go to molding or be cured for 15-20 minutes, depending on the technological process

Learn more about the product



## Application:

- semi-finished products in a dough casing (dumplings, khinkali, dumplings, etc.)

## Product characteristics:

Trademark	Protelon
Structure	fine free-flowing powder
Structure options	layered-volume-fibrous
Organoleptic characteristics:	
- type, shape and size of particles	up to 400 mesh (37µm)
- color, smell, taste	white, characteristic of wheat, no foreign smell
Physical and chemical indicators:	
- weight fraction of moisture, %, no more	10,0
- weight fraction of protein, %, not less	22,0
Functional characteristics:	
- hydration degree	1:1-2
- dosage	2-5% by weight of raw materials

# BONNFARIN (ART. 1)

complex food additive for dumplings dough flour



## Features and Benefits:

- due to the balanced composition replenishes the protein framework of wheat flour used in kneading;
- helps to control dough extensibility and adds plasticity to the dough, facilitating the molding process on the equipment;
- increases the water absorption capacity of the dough (by 2.0 – 5.0% depending on the recipe used), which guarantees economic benefits;
- recommended dosage 0.5 – 5.0% by weight of flour used in kneading.

Learn more about the product



## Application:

- frozen semi-finished products (dumplings, gyodza, raviloli, khinkali, etc.)

## Product characteristics:

Trademark	Flour improver for dumplings dough Bonnfarin (art. 1)
Organoleptic characteristics:	
- appearance, shape and size of particles	powder
- color, smell, taste	From different shades of white to light-yellow or light-beige, flavor and aroma inherent to wheat flour
Physical and chemical parameters:	
- moisture weight content, %, maximum	12,0
- protein weight content, %, minimum	19 per absolute dry matter 21.0
- particle size, sieve trace, %: - 100 mesh (149 µm)	10.0 max.

## BONNFARIN (ART. 2)

complex food additive for dumplings dough flour



### Features and Benefits:

- increases the extensibility of the dough when molded on the equipment, increasing its strength;
- has a slight whitening effect, brightens the dough during kneading, shaping, freezing and cooking finished products;
- increases shape retention after cooking finished products, improves dough consistency after cooking;
- makes it possible to obtain very thin dough on the equipment;
- provides a dry surface of the dough, which reduces its sticking to the working bodies of the equipment;
- makes it possible to obtain products with a high amount of filling;
- provides a smooth surface of semi-finished products and finished products;
- recommended dosage 0.2 – 0.6% by weight of flour used in kneading.

Learn more about the product



### Application:

- frozen semi-finished products (dumplings, gyodza, raviloli, khinkali, etc.)

### Product characteristics:

Trademark	Flour improver for dumplings dough Bonnfarin (art. 2)
Organoleptic characteristics:	
- type, shape and size of particles	powder
- color, smell, taste	from different shades of white to light grey, flavor and aroma inherent to raw material from which a product is obtained
Physical and chemical parameters:	
- moisture weight content, %, maximum	10,0
- particle size, sieve trace, %: - 325 mesh (44 µm)	10,0 max.



## BONNFARIN (ART. 3)

complex food additive for pelemene and pasta dough conditioning

Bonnfarin for dumplings and pasta dough art. 3 – functional mixture used in the production of pasta dough and frozen semi-finished products from dough for dumplings, gyodza, raviloli, khinkali, etc.



### Features and Benefits:

- increases the extensibility of the dough, while maintaining its strength;
- provides a dry surface of the dough, reducing its sticking to the working bodies of the equipment;
- makes it possible to obtain products with a high amount of filling;
- provides a smooth surface of semi-finished and finished products;
- increases shape retention after cooking finished products, improves dough consistency after cooking;
- makes it possible to obtain thin dough on the equipment;
- allows to reduce the usage of egg products during kneading, or their elimination;
- when using wheat flour with deviations from the standard in terms of indicators (gluten, moisture content, etc.), Bonnfarin art. 3 and art. 2 to improve the structural and mechanical properties of dumplings dough;
- recommended dosage 0.1 -1.0% by weight of flour used in kneading.

### Application:

- pasta dough
- frozen semi-finished products (dumplings, dumplings, khinkali, manti, etc.)

Learn more about the product



### Features:

Trademark	Flour improver for dumplings and pasta dough Bonnfarin (art. 3)
Organoleptic characteristics:	
- type, shape and size of particles	powder
- color, smell, taste	from different shades of white to light-grey or light-beige, flavor and aroma inherent to raw material from which a product is obtained
Physical and chemical indicators:	
- moisture weight content, %, maximum	12,0
- protein weight content, %, minimum	0.9, in absolute dry matter 1.0
- particle size, sieve trace, %:	65,0 max.



STARCHES

# WHEAT STARCH AMILON SUPER

wheat starch with increased functionality

Amilon starch is a natural wheat starch with improved functionality over traditional starches.

## Features and Benefits:

- mass fraction of starch on dry matter is not less than 85%
- improving the consistency and presentation of finished products;
- stabilizing and increasing the stability of stuffing emulsions;
- reducing the cost of production
- economic efficiency



## Application:

- sausages
- semi-finished products
- dumplings dough
- restructured products
- canned food
- pate

Learn more about the product



## Product characteristics:

Trademark	Wheat starch Amilon Super
Structure options	powdery product
Organoleptic characteristics:	
- type, shape and size of particles	200 mesh
- color, smell, taste	white, grayish-yellowish tint is allowed. Peculiar to a wheat product, without foreign smell
Physical and chemical indicators:	
- weight fraction of moisture, %, no more	10,0
- weight fraction of protein, %, not less	10,0
Functional characteristics:	
- hydration degree	1:1
- dosage, %	1-10

Native: pea

# PEA STARCH FLOUR AMILON 60

pea flour with a high starch content

Amilon 60 is a pea concentrate with a high starch content of min. 63%, which has a high viscosity and provides excellent consistency and texture in the final products.

Learn more about the product



## Features and Benefits:

- improving the consistency and presentation of finished products
- stabilization and increase of stability of stuffing emulsions
- reduction of production costs
- economic efficiency
- vitamins of group B, A, C, amino acids.
- use in lean, vegan, vegetarian products

## Application:

- gluten-free breading and breading mixes
- pasta
- confectionery, gluten-free pastries, waffles, snacks
- in all products that require a higher viscosity after cooking: sauces, gravies, soups, etc.
- to improve the consistency and stabilize fish and meat products
- extruded breakfast cereals

## Product characteristics:

Trademark	Amilon
Raw material	100% natural raw yellow peas
Structure options	powdery product
Organoleptic characteristics:	
- type, shape and size of particles	fine flour - 90% of particles less than 44 microns in size (less than 325mesh). Allowed the presence of up to 10% of coarse flour particles
- color, smell, taste	from pale to yellow-brown, with shades inherent in the original raw materials. Inherent in the raw material, without foreign tastes and odors
Physical and chemical indicators:	
- weight fraction of moisture, %, no more	12,0
- weight fraction of protein, %, not less	18,0
Functional characteristics:	
- hydration degree	1:1
- dosage, %	1-10

# AMILON 60/41

modified pea starch

Pea starch Amilon 60/41 is a physically modified flour with cold swelling effect and leveled pea flavor and aroma.

## Features and Benefits:

- fine flour – 100-200 mesh;
- protein content is minimum 17%;
- degree of hydration is 1:4 and above;
- high ability to emulsify fats – 1:2;
- has high water binding ability in emulsion systems and gelling effect in cold dispersions, used instead of chemically modified starches;
- used as high-functional ingredient capable of thickening cold nutritional masses thus improving their viscoplastic properties and decreasing water activity in finished product.

## Application:

- semifinished products
- sausages
- patees
- canned foods

Learn more about the product



## Features:

Trademark	Modified pea starch «Amilon» 60/41
Organoleptic characteristics:	
- appearance, shape and size of particles	powder
- color, smell, taste	light-yellow, neutral, with leveled pea flavor and aroma
Physical and chemical parameters:	
- moisture weight content, %, maximum	12,0
- protein weight content, %, minimum	17,0
- fat weight content, %, maximum	1,6
- starch weight content, %, minimum	60,0
- gel strength at hydration 1:4 when heated for 1 hour to 72°C, g/cm2	450





# CORN STARCH AMILON

Modified corn starch Amilon is a starch flour which used as thickener, emulsifier and texture densifier.

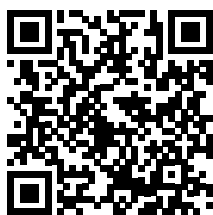
## Features and Benefits:

- emulsifier/stabilizer having high water-binding capability;
- high water-binding capability;
- densifies the structure of sauces and fillings;
- acts as thickener already when added to cold water;
- high product viscosity;
- soy & gluten Free;
- made from non-GMO maize.

## Application:

- pancake rolls
- semi-finished products covered in dough
- sauces
- instant soups

Learn more about the product



## Features:

Trademark	Corn starch Amilon
Organoleptic characteristics:	
- appearance, shape and size of particles	powder with separate easy crumbling lumps
- color, smell, taste	from white to ivory, flavor and aroma inherent to corn raw material
Physical and chemical parameters:	
- moisture weight content, %, maximum	14,0
- protein weight content, %, minimum	2,0

# COLD-SWELLING WHEAT STARCH FLOUR AMILON 80/21

wheat flour with cold swelling effect

Amilon 80/21 is physically modified wheat flour containing 80% of starch that is capable to cold swelling in water suspensions.

## Features and Benefits:

- made of non-GMO wheat using green technology;
- fine flour – 100-300 mesh;
- protein content is minimum 8%;
- starch content is minimum 80%;
- degree of hydration is 1:3 to 4;
- water binding effect in emulsion systems and gelling effect in cold dispersions;
- used as well-dispersing functional ingredient with high;
- water-binding capability increasing viscosity and decreasing;
- water activity and starches regradation.

Learn more about the product



## Application:

- sausages
- patees
- chopped semifinished products
- preserved foods

## Product characteristics:

Trademark	Cold Swelling Wheat Starch Flour
Flour type	wheat
Organoleptic characteristics:	
- appearance, size of particle	fine flour – at least 90% of particles pf 150 µm (100 mesh) is size
- color, smell, taste	white, inherent to raw material, without foreign flavor
Physical and chemical parameters:	
- moisture weight content, %, maximum	12,0
- protein weight content, %, minimum	>8,0
- fat weight content, %, maximum	1,0
Functional characteristics:	
- degree of hydration	1:3-4 / 1:6 and above
- impact of nutritional systems rheology	viscosity regulator, gelling agent



Cold-swelling: pea

# PEA COLD-SWELLING FLOUR AMILON 60/21

cold-swelling pea flour

Amilon 60/21 is a physically modified pea flour with a starch content of 60%, which has emulsifying properties and the ability to swell in cold water.



## Features and Benefits:

- hydration 1: 4
- emulsifying properties 1: 2
- improving the consistency and presentation of finished products
- stabilization and increase of stability of stuffing emulsions
- reduction of production costs
- economic efficiency
- vitamins of group B, A, C, amino acids
- use in lean, vegan, vegetarian products without GMO

Learn more about the product



## Application:

- sausages
- semi-finished products
- canned food
- pate
- hams

## Product characteristics:

Trademark	Pea starch flour Amilon 60
Structure	100% natural raw yellow pea
Structure options	powder product
Organoleptic characteristics:	
- type, shape and size of particles	200-325 mesh
- color, smell, taste	light yellow inherent in the feedstock. Inherent in the raw material, free of foreign tastes and odors
Physical and chemical indicators:	
- weight fraction of moisture, %, no more	12,0
- weight fraction of protein, %, not less	18,0



# FLAVORING MIXTURES

## FLAVORING MIXTURE AROMAMIX-P

Aromamix-P is a composition of amplifiers and modifiers of taste and aroma identical to natural ones.

Learn more about the product



### Features and Benefits:

- several compositions are available: Meat (boiled meat taste), Pork (boiled meat with a touch of pork), Beef (boiled beef), Chicken delicacy (boiled white chicken meat with a smoky touch), Tyrolean (meat broth with roots), Fish, Shrimp, Tuna
- enhance the traditional taste and aroma with significant levels of replacement of the main raw materials
- more cost-effective price in comparison with European counterparts
- resistant to freezing

### Application:

- sausages
- semi-finished products

## THERMOSTABLE MIXTURE AROMAMIX-P

NEW  
FISH FLAVORS



### Features and Benefits:

- several compositions are available: Tyrolean (meat broth with roots), Original (meat broth with bay leaf and pepper), White fish, Salmon
- enhance the traditional taste and aroma with significant levels of replacement of the main raw materials
- more cost-effective price in comparison with European counterparts
- resistant to freezing
- resistant to temperatures up to 100-120C

### Application:

- sausages
- semi-finished products





# SOY PROCESSING PRODUCTS

# NATIVE SOY FLOUR

native soy flour

Native soy flour is a product of fine grinding of fat-free, non-washed food soybean meal («white petal»).

## Features and Benefits:

- flour improver and bleach that replaces or reduces the consumption of similar ingredients of a chemical nature
- made from Russian soybeans, does not contain GMOs
- fine flour 100-200 mesh
- PDI 70-90
- fat content no more than 1-1.2%
- humidity no more than 8-9%
- high protein content - at least 48%



## Application:

- sausages, chopped and dough semi-finished products (minced meat and dough), vegan and healthy lifestyle products
- raw minced meat, pasta, semi-finished products from minced meat, dumplings (filling and dough), sausages and pates

Learn more about the product



## Product characteristics:

Name	Soy flour
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	fine flour 100/200 mesh
- color, smell, taste	from white to yellow, bean characteristic of raw materials
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	10,0
- weight fraction of protein, %, not less	48
- weight fraction of fat, %, no more	2,0
<b>Functional characteristics:</b>	
- hydration degree	1:3-3,5
- fat-holding capacity	250%
- hydration rate $t = + 2-4^{\circ} \text{C}$ , min	1-3



# COMPLEX FOOD ADDITIVES

# COMPLEX FOOD SUPPLEMENT FOR SAUSAGES AND REHEAT PRODUCTS GELEKON 300M MF BIF

complex food supplement based on animal proteins, plant proteins, fibers, polysaccharides and hydrocolloids



Emulsifier-stabilizer intended for stabilization of food emulsion systems with high fat content and for preparation of fat and protein-fat emulsions from various types of fats, animal fats and vegetable oils.

## Features and Benefits:

- are used in the production of emulsions from any types of fatty raw materials, regardless of the melting point
- stabilize minced meat systems, improve the plasticity of minced meat, reduce losses during heat treatment and storage, increase the stability of products in the freeze-thaw cycle
- protein content – min. 31%
- moisture binding capacity – 1:10
- fat emulsifying ability – 1:10:10
- certified for use in halal products

Learn more about the product



## Application:

- boiled, liverwurst, pates, p/c and w/c sausages, ham, p/f and dumplings
- minced meat and pasta, molded p/f, dumplings, surimi products (crab meat, sticks)

## Product characteristics:

Trademark	Gelekton 300M MF BIF
The composition of the product	vegetable and animal proteins, whey, thickeners E407a, E425, E415, salt, maltodextrin
Organoleptic characteristics:	
- form, consistency	free-flowing powdery mass
- color, smell, taste	light beige to cream, neutral
Physical and chemical indicators:	
- weight fraction of moisture, %, no more	10,0
- weight fraction of protein, %, not less	30,0
Functional characteristics:	
- moisture binding ability	1:10-15
- fat emulsifying ability	from 1: 5: 10 to 1:10:10
- emulsion preparation method	cold / hot (depending on the type of raw material)

# GELEKON 600M/650M BEEF

complex food additives based on animal proteins, plant proteins, fibers, polysaccharides and hydrocolloids

Emulsifiers-stabilizers intended for stabilization of food emulsion systems with high fat content and preparation of fat and protein-fat emulsions from various types of fats, animal fats and vegetable oils.

## Features and Benefits:

- used in the production of emulsions from any types of fatty raw materials, regardless of the melting point
- stabilize minced meat systems, improve the plasticity of minced meat, reduce losses during heat treatment and storage
- protein content - min. 60% (Gelekon 600M), min. 65% (Gelekon 650M Beef)
- moisture binding ability - 1:10 fat emulsifying ability - 1:10:10
- Gelekon 650 M Beef is certified for use in halal products

Learn more about the product



## Application:

- boiled, liverwurst, pates, p/c and w/c sausages, ham, p/f and dumplings
- minced meat and pasta, molded p/f, dumplings, surimi products (crab meat, sticks)

## Product characteristics:

Name, trade mark	Gelekon 600M	Gelekon 650M Beef
The composition of the product	Vegetable + animal proteins, maltodextrin, gums	Beef protein, soybean, starch, thickeners E407a, E425, E415
Organoleptic characteristics:		
- form, consistency	free-flowing powdery mass	
- color, smell, taste	light beige to cream, neutral	
Physical and chemical indicators:		
- weight fraction of moisture, %, no more	10,0	10,0
- weight fraction of protein, %, not less	60,0	65,0
Functional characteristics:		
- moisture binding ability	1:10:15	1:10
- fat emulsifying ability	1:10:15 -	
- method of making emulsions	cold / hot (depending on the type of raw material)	



# THICKENERS STABILIZERS GELEKON 35M SERIES

highly functional blended product based on polysaccharides – derivatives of cellulose and hydrocolloids



Gelekon 35M P1 is a complex of hydrocolloids with high functionality

## Features and Benefits:

- used in the production of emulsions from any types of vegetable and animal fats, regardless of the melting point
- allows you to reduce the risk of fatty edema, thicken the consistency of products and improve their organoleptic characteristics
- emulsifying ability - 1:20:20 - 1:30:30
- moisture binding capacity - 1:20 - 30
- works with any fatty material
- suitable for milk emulsions

Learn more about the product



## Application:

- boiled, liverwurst, pates, p/c and w/c sausages, ham, p/f and dumplings
- minced meat and pasta, molded p/f, dumplings, surimi products (crab meat, sticks)

## Product characteristics:

Name	Gelekon 35M		
Trademark	P1	P2 and P6	P3
Состав продукта	thickeners E466, E407a, E425, E415, salt, stabilizer E331, wheat starch	thickeners E466, E461, wheat starch nichny, salt	gelling agent E407a, thickeners
Organoleptic indicators:			
- form, consistency	free-flowing powdery mass		
- color, taste and smell	gray beige, neutral		
Physical and chemical indicators:			
- weight fraction of moisture, %, no more	10,0	10,0	10,0
Functional characteristics:			
- moisture-binding capacity	1:20	1:12-20	1:70-80
- emulsifying ability	от 1:5:20 до 1:30:30	От 1:2:12 до 1:2:20	1:10:20
- method of making emulsions	cold / hot (depending on the type of raw material)		

# GELEKON 35M

organoleptic characteristics

Gelekon 35M is a complex food additive with high moisture-binding and emulsifying properties.



## Features and Benefits:

- designed for use in the production of emulsified, restructured and coarsely ground meat products
- recommended as an emulsifier and stabilizer for meat systems, fat, milk and cream emulsions
- helps to reduce the risk of formation of bouillon-fatty edema,
- thickens the consistency of products
- gives sausages improved organoleptic characteristics used in dry form or as part of milk, cream or fat emulsions

Learn more about the product



## Application:

- boiled sausages, sausages, sausages
- semi-smoked and boiled-smoked sausages
- chopped semi-finished products (dumplings, meatballs, hamburgers, minced meat, etc.)
- restructured foods (hams)
- pâtés
- liver sausages

## Features:

Trademark	Gelekon 35M
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	powder
- color, smell, taste	from light beige to cream, characteristic of the components used, without foreign taste and smell
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	10,0
- mass fraction of protein (K= 6.25),%, no more than	3,5
- weight fraction of fat, %, no more	0,5
- mass fraction of carbohydrates, %	70
- granulometry, passage through a sieve 0.355 mm, %, not less than	60
- pH 10% solution at 20C	8,0±2

# GELEKON 35M2

complex food additive for meat products

Gelekon 35M2 – is a complex food additive with high moisture-binding and emulsifying properties, intended for use in hot foods.



## Features and Benefits:

- used in the preparation of fat emulsions (emulsion ratio: 1:2:12-20, additive: raw fat: water)
- compacts fillings in semi-finished products
- gives "juiciness" to fish semi-finished products
- compacts finished products
- recommendation for use: dosage 0.5-1% by weight of raw materials

Learn more about the product



## Application:

- dough and minced semi-finished products (dumplings, meatballs, etc.).

## Features:

Trademark	Gelekon 35M2
<b>Organoleptic characteristics:</b>	
- type, shape and size of particles	powder
- color, smell, taste	from light beige to brown, characteristic of the components used, without foreign taste and smell
<b>Physical and chemical indicators:</b>	
- weight fraction of moisture, %, no more	10,0
- mass fraction of protein (K= 6.25), %, no more than	4,5
- weight fraction of fat, %, no more	1,0
- mass fraction of carbohydrates, %	80,0
- granulometry, passage through a sieve 0.355 mm, %, not less than	60
- pH 10% solution at 20C	8,0±2

# GELEKON 35M R5

complex food additive for canned fish foods

Gelekon 35M R5 is a complex food additive that is used as stabilizer and consistency regulator.



## Features and Benefits:

- has high water-binding and gel-forming capability stabilizes product consistency;
- recommended as emulsifiers and stabilizers for meat; systems, fat, milk and cream emulsions;
- helps to reduce the risk of formation of bouillon-fat edema, thicken the consistency and give meat products improved organoleptic characteristics hydration is 1:10 to 20.

Learn more about the product



## Application:

- natural preserved fish foods
- preserved fish with added oil
- preserved fish foods in jelly

## Features:

Trademark	Complex food additive "Gelekon 35M" R5
Organoleptic characteristics:	
- appearance, consistency	Uniform flowable powder mixture with separate easy crumbling lumps
- color, smell, taste	From white to pale-yellow, without foreign flavor and smell
Physical and chemical parameters:	
- moisture weight content, %, maximum	4,0
- protein weight content, %, minimum	0,4
- fat weight content, %, maximum	0,0

# COMPLEX FOOD ADDITIVE FOR FAT IMITATION NEWMILL PROFI TS/R4

complex alginate-based food additive for  
thermally irreversible emulsions



Newmill Profi TS/R4 is an efficiency factor consisting of a composition of proteins and alginates with high moisture-binding and emulsifying properties, capable of forming heat-stable gels.

## Features and Benefits:

- acts as the main component for imitation bacon and meat pellets
- certified for use in halal products
- have high stability during heat treatment (frying)
- moisture binding capacity 1: 15-20
- emulsifying ability 1: 15-20
- thermally irreversible within technological temperatures

Learn more about the product



## Application:

- «artificial fat», «meat granules», emulsions
- minced meat, molded from fillets, p/f

## Product characteristics:

Trademark	Complex food supplement for imitation fat Newmill Profi TS/R4
The composition of the product	animal proteins, alginates, sugars, whey, dietary fiber
Physical and chemical indicators:	
- weight fraction of protein, %, not less	3,4
Functional characteristics:	
- moisture binding ability	1:15-20
- fat emulsifying ability	1:15-20
- characteristics of gels and emulsions	thermally irreversible within process temperatures



# COMPLEX FOOD ADDITIVE WITHOUT «E»-INDEXES FOR BOILED SAUSAGES NEWMILL BASE ZM

complex food supplement based on milk  
processing products and animal proteins



Newmill Base ZM is a complex of high-quality milk processing products and animal proteins with good emulsifying and moisture-binding capacity, high content of complete protein, pronounced structuring ability, taste and smell of natural dairy products.

## Features and Benefits:

- emulsifying ability 1: 3: 3
- moisture binding capacity 1: 3
- improved consistency - rather dense cut gel (with hydration in a ratio of 1: 3)
- used as a replacement for dry whole and dry degreaser
- fresh milk
- without E-indices
- protein content min. 17%

Learn more about the product



## Application:

- boiled sausages, sausages, small sausages, meat loaves;
- semi-smoked and cooked smoked sausages;
- pates and liverwurst sausages.

## Product characteristics:

Trademark	Newmill Base ZM
The composition of the product	milk and animal proteins
Organoleptic characteristics:	
- type, shape and size of particles	loose powder
- color, smell, taste	cream, milk
Physical and chemical indicators:	
- weight fraction of moisture, %, no more	10,0
- weight fraction of protein, %, not less	17,0
- weight fraction of fat, %, no more	2,0
Functional characteristics:	
- solubility, %, not less	80,0
- moisture binding ability	1:3
- fat emulsifying ability	1:3:3

# EMULSIFIER-STABILIZER WITH MILK FLAVOR NEWMILL BASE R1

emulsifier-stabilizer combining the nutritional value of milk proteins and high functionality of polysaccharides and hydrocolloids

Newmill Base R1 is a complex food supplement based on milk processing products and polysaccharides with good technological characteristics.

## Features and Benefits:

- stabilizes and thickens the consistency, increases stability, increases the yield of finished products, improving its taste characteristics
- contains milk proteins of high nutritional value
- moisture binding capacity 1: 10-12
- fat emulsifying ability 1: 5: 10
- pleasant milky taste
- possible to enter into the formulation in dry form, in the form of a gel, in the form of an emulsion

Learn more about the product



## Application:

- minced meat and fish
- semi-finished products
- pate
- sausages

## Product characteristics:

Trademark	Newmill Base R1
The composition of the product	milk protein, thickeners
Organoleptic characteristics:	
- type, shape and size of particles	free-flowing powdery mass
- color, smell, taste	light gray to cream, milky
Physical and chemical indicators:	
- weight fraction of moisture, %, no more	12,0
- weight fraction of protein, %, not less	10,0
Functional characteristics:	
- moisture binding ability	1:10-15
- жиросульгирующая способность	1:10-10

# NOTES



## NOTES



# NOTES





## NOTES

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## NOTES



## NOTES





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