

### Supporting substances

A wide range of products we offer includes supporting substances for the meat industry. In addition to carrageenan, we also offer preservatives – antioxidants, such as vitamin C (labeled E300) and its salts (sodium ascorbate, E301). Our products contain a flavour enhancer, monosodium glutamate E621 (note that the Chinese used it for hundreds of years and it did not prove to be oncogenic). Some of our products do not contain E621, and still taste perfectly (we would like to recommend the spice and brine for Tyrolean ham).

Type	Dosage
Centamix CARRAGEEN (NL)	-
Centamix CARRAGEEN /2R cold cut (NL)	-
Sodium triphosphate E 451i HAMFOS (CZ)	-
Ascorbic acid E 300 (CN)	-
Sodium ascorbate E 301 (CN)	-
Sodium erythorbate E 316 (CN)	-
Monosodium glutamate E 621 (CN)	-

### Food concentrates

'Magus' is a liquid spice, on the basis of lovage. 3H is the basic version of 'Magus' we composed; other types contain a various flavours that enhance different meat types. We would like to recommend You natural aroma extracts (butter, mushroom or smoking aroma).

For the cost-conscious, we recommend smoked salt 'Wędzonka', which makes the smoking process shorter and allows cutting on the production costs.

To emphasize the colour of the sausage, we would like to offer a brilliant product: a natural extract of red paprika (in the oil phase), which does not have to be mentioned on the package and highlights the taste of the product.

Type	Dosage
Liquid spice MAGUS 2M	0,3 – 1 %
Liquid spice MAGUS 3H	0,3 – 1 %
Liquid spice MAGUS 3HSmoked	0,3 – 1 %
Liquid spice MAGUS 4B	0,3 – 1 %
Liquid spice MAGUS 4BS	0,1 – 1 %
Canned ham aroma Magus A05	0,40 – 0,70 %
Canned hock aroma Magus A11	0,40 – 0,70 %

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Mushroom aroma TM-025	0,15 - 0,25 %
Butter aroma M-026	0,20g/kg
Smoking aroma 'LD' inside	0,04 %
Smoking aroma 'L' outside	50 cm <sup>3</sup> /m <sup>3</sup>
Smoked salt 'Wędzonka'	0,2 %
Pickling Salt MP1-KP 'Salt – Pick'	2,2 – 2,5 kg /100kg
KOLORMIT natural extract of red paprika	0,20-0,40 %