

General overview about company Natura Food Additives, a.s.

Natura Food Additives, a.s. is a shareholders company that has been acting both on the market of the Czech Republic and on the Slovak market since 1994 as a distributor and a manufacturer of food additives and their tailor-made blends for all fields of food industry - meat, milk and cereals processing plants.

The members of our team are professionals with technology-oriented education in the food industry, willing, ready to fully respect the individual requirements of customers.

The subject of our activity is especially:

- Advisory services in the field of various recipes adjustments and technological processes for the production of all food products
- Offering raw materials and ingredients that bring our customers better technological function and/or economic benefits
- Development of new products

Our technologists achieve optimal results by solving situations directly at the place of production, at the customer's factory. Selected recipes can also be tested first in our laboratories with the subsequent transfer to pilot and industrial conditions at our partners.

The company headquarters are situated in Prague 4 and production plant is located in Havlickuv Brod in the countryside. Natura Food Additives plant has already introduced and implemented requirements of the acknowledged standards related to food quality and safety, specifically IFS Food version number 7 and HACCP Codex Alimentarius.

Our blends of food additives manufactured in our Czech production plant are labelled with the symbol of registered mark ® with corresponding names: **Naturham, Naturcoloid, Naturpate, Naturphos, Naturstabil, Naturslice, Naturcheese, Naturprotein, Naturbind, Naturbrine, Naturcream, Naturjog, Naturmajola, Naturthick**

As a part of business cooperation, we are ready to process food additive blends for our partners as a private label manufacturing while respecting their customers' position.



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Basic information about food additives and ingredients from Natura Food Additives, a.s.

Natura Food Additives cooperates with several European and Asian companies producing different food ingredients and additives as carrageenans, alginates, gelatines, xanthan and guar gums, all types of pectins, native and modified starches which are currently imported and processed for subsequent food additive blends used in all fields of food industry.

The team of skilled food technologists in Natura Food Additives is engaged in technological advisory services, development of new product recipes and adjustment of technological processes to any recipe and market needs. Those solutions and advisory services are rendered not only towards better customer service support on the Czech market but also in several other countries of Central and Eastern Europe, with continuous looking for more reliable customers.

Technological equipment, consisting of 6 blenders and 3 packaging lines, and sufficient storage space enables Natura Food Additives to provide flexible services in the field of development and distribution of new stabilising and emulsifying systems for meat, dairy and bakery products, but also for soups and sauces and processed fruit including snacks and various coating systems.

Technologists of Natura Food Additives will be pleased to respect individual and specific requirements of any customer. The optimum results in our application research and development activities have been mostly achieved especially by the solution of actual cases in industrial conditions with the presence of our specialists for different fields of food industry. They are able to suggest a recipe solution and technological procedure changes to meet the final customer needs.

The well established market position of Natura Food Additives company also reflects the strict hygiene production and sanitation policy and also the fact that our premixes processing plant is submitted to the regular stringent veterinary control as the other food manufacturers dealing with materials of animal origin like dairy and meat plants.

All members of Natura Food Additives staff are carefully aware of the need to take potential allergen declaration responsibility, exactly according to the valid European Union legislation, in force, while taking simultaneously and seriously into consideration all the potential GMO aspects and processing only GMO - free materials, at present time.

Our production site is ready to meet all the necessary presumptions related to Halal certification.

Nowadays, in 2023, Natura Food Additives company offers various individual ingredients, additives and their dry blends for industrial use:

Thickening and gelling agents • Emulsifiers • Antioxidants • Stabilizers • Whipping agents • Chemical preservatives • Colourants • Spice and spice extracts preparations and flavours • and their functional blends

In more details:

Carrageenans • Alginates • Pectins • Xanthan gum • Guar gum • Gelatines • Native and modified potato, corn, waxy maize, wheat and tapioca starches • Maltodextrins • Dextrose and fructose • Potato flakes • Various plant fibres • Lecithins • Soya protein concentrates, isolates and soya flours • Phosphates and other salts • Various animal and plant proteins • Vitamin premixes • and functional mixtures built from the above mentioned additives for texture, taste and shelf life adjustment of different cooked and sterilized meat products, traditional and fermented dairy products including ice creams and desserts, bakery improvers and fillings, mayonnaises and dressings, (baking stable) jams and powdered foodstuffs as well as preducts, batters and the breadcrumbs for coating related tasks.

The following part of this catalogue describes specific applications of our blends and premixes.

The used names are only informative, they are applied mainly in the Czech Republic and those can be adjusted according to preferences of our customers.



Food additives for meat products

Within the frame of the Natura Food Additives company technological advisory services, both individual ingredients and tailor-made blends of additives for different applications in meat sector create its present assortment:

- Brines for meat injection and tumbling, e.g. **Naturham, Naturbrine**
- Complete preparations (stabilizers, spices, flavours) for pate and terrines, e.g. **Naturpate**
- Preparations for cooked and smoked salami and sausages, e.g. **Naturslice, Naturcoloid**
- Mixes for hamburgers
- Preparations and cultures for fermented sausages, e.g. **Naturfuet**
- Mixes for skin and fat emulsions
- Pork bellies replacements
- Coatings systems for meat specialities
- Preparations for flavoured gelatine based aspics, e.g. **Naturaspic**
- Spices and spice extracts preparations, e.g. **Naturspicemix**
- Chemical preservatives for meat products, e.g. **Naturstabil**

The preparations **Naturham** and **Naturbrine** can be used for processing of hams and related products of different quality categories by injection and/or by tumbling (also from whole muscle raw materials), while respecting the legislative requirements of individual customers.

The preparations **Naturpate** have been developed for manufacture of pasteurized and sterilized pate with different spreadable to sliceable texture.

The premixes from the group of products for (smoked) salami and sausages – **Naturslice** and **Naturcoloid** – can be in their neutral or flavoured forms also combined with the animal fat partial or full replacement in a recipe based on the usage of **Naturfat-substitute**.

Naturfuet brand name is just an example of recently developed premix of nutrients and stabilizers for the optimal growth of meat cultures and for the proper course of (potentially accelerated) ripening, for typical taste and requested shelf life of fermented meat products like fuet, but also chorizo etc.

Naturaspic is a blend of gelling agents based on gelatine or on different hydrocolloid with spices, flavours, chemical preservatives etc.

Naturstabil is a blend of different natural and/or chemical preservatives without any deterioration of the typical taste of a relevant meat product with the positive effect on its durability.

Among the other industrial premixes, the following blends could be listed:

- **Naturcream** is a brand name for blends for improvement of the desired creaminess of pate products.
- **Naturskin-brine + Naturskin-stabil** and **Naturfat-emulsion** are food additives based premixes aimed for low costs meat products with skin and/or fat emulsion.
- **Naturunite** is a recently introduced blend for manufacture of united/consolidated raw meat slices with potentially added water for the increased yield and suitable for frying, roasting etc.
- **Naturhamburger, Naturflour, Naturbatter** and **Naturcrumbs** are titles for blends used for the basic hamburgers mass stabilization and their coating.



Food additives for dairy products, ice creams and powdered ice cream mixtures

This group of currently sold blends of food ingredients and additives can meet various requirements of fermented dairy products, dairy desserts and whipping creams, traditional and vegetable fat based ice cream manufacturers as well as the needs of artisans in the catering and retail field of ice cream processing:

- Stabilizing premixes for yoghurts and fermented dairy creams, e.g. **Naturjog**
- Thickeners and gelling agents including flavours and colorants for acid and neutral dairy desserts, e.g. **Naturdessert**
- Stabilizers for UHT dairy and vegetable fat based whipping creams, e.g. **Naturwhip**
- Preparations for dairy spreads and quark based desserts, e.g. **Naturspread** and **Naturquark**
- **Naturcheese** as a recently introduced blend of additives used for manufacture of cheese analogue from rennet casein and vegetable fat, suitable as replacement for traditional cheese in their typical, esp. industrial applications (for pizza and pastry decoration, in sausages etc.)
- Integrated stabilizers/emulsifiers blends for dairy and vegetable ice creams, e.g. **Naturice**
- Mixes for artisan's ice creams, e.g. **Natursorbet** and **Naturice**:

Natursorbet (water - fruit ice cream) – premix intended for dilution with water in ratio 1:4, suitable for cold and hot way of preparation. **Natursorbet** doesn't contain any flavours. Fruit flavours (jams) have to be added separately while in case of e.g. **Natursorbet strawberry** or **banana** the premix is complete.

Naturice low fat - neutral, strawberry, vanilla, chocolate and the others – dilution with water in specific ratio, suitable for cold and hot way of preparation.

Naturice standard - neutral, vanilla, chocolate and the others – dilution with water in required ratio, suitable only for hot way of preparation.

The above mentioned neutral blends for ice cream preparation can be easily flavoured by addition of a fruit paste, jam, marmalade or just a popular flavour and colourant.



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Food additives for bakery and confectionery products

The recently developed blends for bakery purposes and for the decoration of different confectionery items are based on the knowledge of function of various cold and hot soluble hydrocolloids successfully applied in the meat and dairy fields. The corresponding assortment is still in the process of its development while the well established and below listed premixes are as follows:

Bread and pastry improvers aimed for improvement of dough process-ability, final product volume, texture, taste and durability, e.g. **Naturapan**, **Natura Potato Bread** or various whole meal pastry mixes. The potato based premixes are produced from high quality potato flakes and flours. The bread and pastry improvers can be mixed together with the other ingredients of the final bakery product, for instance with different cereals, speciality flours, nuts, seeds, etc. The gluten-free premixes can be also provided.

Thickeners for traditional confectionery and baking stable jams, e.g. **Naturthick**, which are also able to provide the freeze/thaw stability to the final fruit preparation.

Premixes for fruit and/or flavoured jellies, e.g. **Naturjelly**, based only on the gelling agents and/or the various sweeteners, flavours and colourants with high possible dilution with water. The gelling basis consists of gelatines and/or other hydrocolloids like carrageenans or pectins, suitable for thermoreversible jellies.

Blends for preparation of whipped masses used for subsequent decoration of confectionery products, e.g. **Naturwhip** in neutral or already flavoured and sweetened form, e.g. instant whipping cream or mousses.

Preparations for sweet pastry glazing, e.g. **Naturglaze**, providing transparent and shiny water based elastic layer on the surface of pastry products, suitable for cold and hot procedure.

Lecithin based mixes with cocoa or fruit, e.g. **Naturlecifruit**, but also only in a standard type as packed granulated soya based lecithin.

Baking stable filling creams can be prepared from premixes **Naturdekor**, **Naturquarkfix** or **Naturquark**:

Naturdekor can be mixed with cold water and then alternatively also with vegetable margarine or butter to receive baking stable filling cream or mass for decoration of cakes and tarts.

Naturquarkfix for baking stable fillings with custard-like texture and prepared by addition of cold water and quark in unsweetened form or with artificial sweeteners.

Naturquark for industrial production of ready to use quark based thermostable fillings with an original coarse quark-like texture.

The above mentioned preparations can be easily combined with our various flours based cake mixes, sponge cakes and Swiss rolls.



Food additives for manufacture of delicatessen and coating mixtures

This also recently widened field of Natura Food Additives interest covers the development of recipes and blends of food additives with thickening, emulsifying, antioxidative and preservative functions in cold and hot way prepared emulsified sauces, esp. mayonnaises and various salads, either emulsified basically by egg-derivatives or egg-free products with various oil content. The coating systems consisting of individual parts as flour, batter and baked breadcrumbs/rusk or extruded flours complete the continuously increasing present assortment of food ingredients and additives blends provided in industrial, catering and also retail packaging:

Thickeners for salads, ketchups and mayonnaises, e.g. **Natursalad**, **Naturthick**, **Naturmajola**, **Natursauc**, for proper emulsification, preventing water separation and lowering the recipe costs.

Naturaspic is a blend of gelling agents based on pig or beef, acid or hide gelatines or on different hydrocolloids with spices, flavours, chemical preservatives etc. used for hot way preparation of aspics with meat or vegetables.

Natural and chemical preservatives, e.g. **Naturstabil**, suitable for acid or neutral environment.

Flours, flavoured batters, rusks and breadcrumbs for cheese, meat, vegetables and hamburgers coating, e.g. **Naturflour**, **Naturbatter**, **Naturcrumbs**, **Naturtempura** and **Naturbreader**.

Natura coating systems consist of three basic mixes intended for various mutual combination and two special blends:

1) **Naturflour (predust)** – based on wheat flour, but also available in gluten-free form

2) **Naturbatter (batter)**

- a) **Standard batter** (based on wheat flour) – dilution with water to reach required viscosity
- b) **Potato batter** – dilution with water
- c) **Flavoured batters** – various types of flavours can be added to any batter according to the wish of the customer, for example chilli, paprika, herbs...
- d) **Gluten-free batter**, also flavoured
- e) **Batters in eggs – free form**

3) **Naturbreadcrumbs (rusk, breadcrumbs)**

- a) Standard (based on wheat)
- b) Corn
- c) Rice
- d) Potato flakes etc.

All rusks can be made in different colour and the alternatives b), c), d) are suitable for gluten-free diet.

4) **Naturtempura:** powdered blend – dilution with water. The blend is used as the only layer suitable for coating of chicken strips, legs or wings.

5) **Naturbreader** – spicy powdered blend which is directly used on the surface of the coated product

