

*PRODUCTS PORTFOLIO FROM
GREENPOINT COMPANY (OWN
PRODUCTION)*



THE BIGGEST TREND – ECONOMY

- 📌 2014-2018 – US dollar cross rate rapid increasing
- 📌 As a result – never ending price growth for meat and import mono ingredients
- 📌 Basic needs of industry at the current stage
 - 📌 decrease costs with keep stable quality
 - 📌 "hyper-economy" product range



Company specialists solve the problems using the available domestic ingredients. Completeness and individual character give the product an appearance and aroma – the basic consumer characteristics

GREENPOINT offers products for all types of cooked sausages



- Improving the structure of sausages (emulsifiers and stabilizers)
- Transglutaminase based stabilizing system
- Phosphate-based complex blends
- Spicy and aromatic blends– Grinstab A0328-A0389
- Functional blends

Improving the structure of sausages

Grinstab C4, C5 are functional mixtures based on animal protein and emulsifiers. During usage formulations with a high content of fatty raw materials, increases yield, reduces syneresis during storage, condenses consistency of semi smoked sausages and secondary heating products. *Dosage 0,3-1,2g per 1 kg.*

*Grinstab C4 price is 17,07 USD /kg.
Grinstab C5 price is 17,12 USD /kg.*

Makes a revolution in the cheap segment of cooked sausages

NO COMPETITORS ON THE MARKET!!!!



Sausages structure improving



Grinstab C6, C8 are functional mixtures based on thickeners and emulsifiers for cooked sausages. When combined with phosphate aromatic mixtures, makes a dry slice of the product, reduces syneresis during storage, gives a dense structure to the finished product

Hydration of C6 1:60 Price is 12,88 USD /kg

Hydration of C8 1:70 Price is 13,23 USD /kg



- *Improving juiciness and tenderness of sausages due to the binding an additional moisture*
- *Improving the texture and slicing parameters of sausages due to the formation of elastic gels*

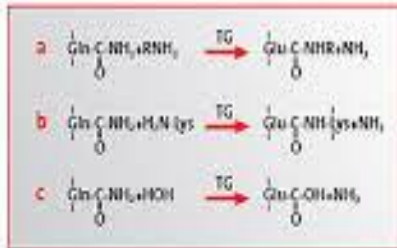
Stabilization system based on encapsulated transglutaminase

Grinstab C222 - *multifunctional transglutaminase based system for improving the texture and increasing the density of sausages.*

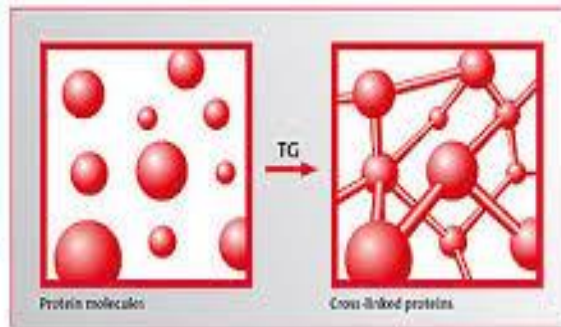
An advantage: easy to use!
No special storage conditions!



Reactions Catalyzed by Transglutaminases



- a Acyl transfer reaction
- b Crosslinking reaction between Gln and Lys residues of proteins
- c Deamidation



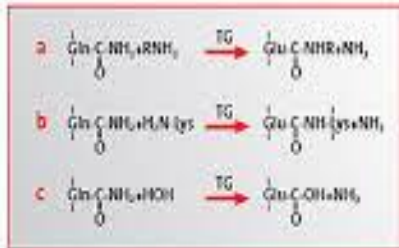
Transglutaminase based stabilizing system

Grinstab S223 is a multifunctional system based on transglutaminase to improve the texture and increase the density of sausages.

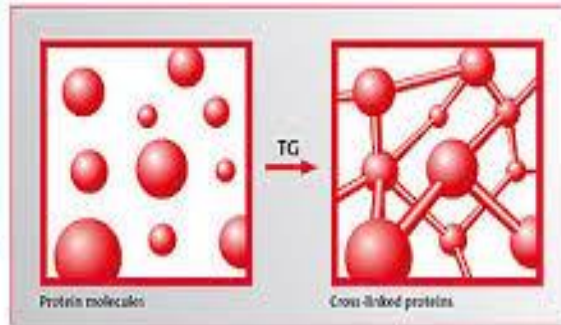
Does not contain phosphate.



Reactions Catalyzed by Transglutaminases



- a Acyl transfer reaction
- b Crosslinking reaction between Gln and Lys residues of proteins
- c Deamidation



Fat emulsion based on Grinstab 15.



Rational sales



Works with the inner fat



RAW MATERIALL	\$/kg	Q-ty
Fatty ingredient	0,5	25
Grinstab C15	10,83	1
Water		25
TOTAL		51
Net cost of 1 kg, \$	0,46	

- **Less net price is 20-25% lower**
- **Replacing 20-30% of raw material**
- **Increasing quality characteristics**

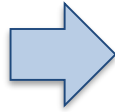
Grinstab 100

for meat processing

Grinstab C 100 – 1 kg

Meat – 100 kgs

Water – 30 litres



131
kgs

«Chopped meat»

Grinstab C 100 – 1 kg * 390 UAH

Water - 30 litres

Beef meat 1st grade - 100 kgs * 80 UAH

8390 UAH/ 131 kgs = 64,05 UAH

Chopped meat 62,4 UAH



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Beef 1st grade- 80 UAH



Cost saving on 1 kg of beef is **10,46 UAH**

Stable high quality of the final product



You can use any meat based raw material.

Grinstab C 23 – meat replacer

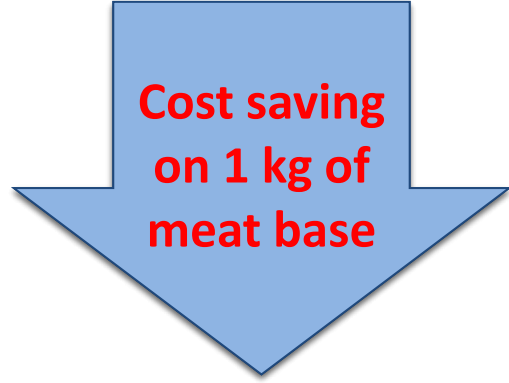


Chicken- 2,2 USD/kg



Chicken granules – 1,21 USD/kg

Up to 20 % in recipe



Cost saving on 1 kg of meat base

Granules are thermostable!!!

1,0 USD/kg

Grinstab C23

Raw material	Price, USD/kg	Ratio
Grinstab C23	15,23	1,0
Water		17,0
Chicken meat	2,2	10,0
Total		28,0
Final costs, in USD/kg	1,21	



Grinstab C 85 - natural meat replacer



Cropped meat with *Grinstab C 85*

Raw material	Price, USD/kg	Ratio
<i>Grinstab C 85</i>	13,73	1,0
Water		30
Trimmed beef, 1st grade	2,2	100
Total		131
Total costs, USD/ kg	1,7	

Savings

**0,5 USD/kg=12,5 UAH
On 1 MT-12500 UAH**



Spicy-aromatic blends Grinstab – a synergical collaboration of a wide range of ingredients from traditional spices to a new generation of flavours and flavour enhancers

Grinstab (Salami flavour) A 0388. Price 19,15 USD

Dosage: 1-2,5 g to a 1 kg minced meat.



*It is a characteristic rich aroma and taste of "Salami".
For all types of sausages "premium", "first" and
"economy" classes.*

*Low-grade raw materials are
particularly well masked.*



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Grinstab (Meaty) A 0380. Price: 17,66 USD

Dosage: 1-2,5 g add to 1 kg minced meat.

Universal aroma with pronounced note of boiled meat.

Grinstab (Tyrolean) A 0386. Price: 16,40 USD

Dosage: 1-2,5 g add to a 1 kg minced meat.

Universal aroma with pronounced note of savory boiled meat.

Low-grade raw materials are particularly well masked.



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Grinstab (Beef with garlic) A 0384. Price is: 16,62 USD

Dosage: 1-2,5 g to a 1 kg minced meat.

Universal aroma with pronounced note of savory boiled beef and garlic.

Grinstab (Juicy beef) A 0385. Price is 16,68 USD

Dosage: 1-2,5 g to a 1 kg minced meat.

Universal aroma with pronounced note of savory boiled beef.

Low-grade raw materials are particularly well masked.



Spicy-aromatic blends Grinstab - a synergical collaboration of a wide range of ingredients from traditional spices to a new generation of flavours and flavour enhancers

Grinstab (Pork aroma) A 030/7. Price is: 19,53 USD

Dosage: 1-2,5 g to a 1 kg minced meat.

Universal aroma with pronounced note of savory boiled ham.



Grinstab (Cheese aroma) A 0389. Price 20,23 USD

Dosage: 1-2,5 g to a 1 kg minced meat.

Universal concentrated aroma with pronounced note of parmesan and cream.



Spicy-aromatic blends Grinstab

Grinstab A 0214 (Fillet chicken)

Boiled sausage first price (artificial casing, total cost is 15 UAH.)



Ingredients		
mechanically deboned meat	11,7	50
chicken skin emulsion 200	6,7	15
Beef fat	11,28	5
Beef trimming emulsion	17	10
Chicken skin	10,2	10
Back pork fat	21,5	10
Water	0,05	30
Total:		130
Spices		
Salt extra	3,1	1,8
Sodium Nitrate (solution)	1,61	0,3
Grinstab A 0385 Juicy beef	330	0,3
Grinstab A0214 Fillet	265	1,2
Grinstab C 4	336	0,8
Grinstab C 222	770	0,2
Biocarbine WS 0193 (Colouring))		0,015
Biocarbine WS 0574 (Cilouring		0,04
Grinstab C03 (preservative)	180	0,25
Potato starch	18,15	4
Sugar		0,3



Contact information:

Legal address: 04119, Kyiv, ul. Sem`yi Khokhlovykh, 8

Postal address: 03150, Kyiv, ul. Ezhi Gedroytsa, 2, office 261

Tel: +38 (044) 223-93-30 – office (English, Ukrainian / Russian)

Mob tel: +38 (050) 980-87-72 – general Manager (Ukrainian / Russian)

+38 (063) 77-22-126 – general Manager (Ukrainian / Russian)

+38 (095) 314-41-09 – export department (English, Ukrainian / Russian)

E-mail: svp@grinpoint.com.ua

Thank you for your attention!

