

PRODUCT LIST

VITANA FOOD INGREDIENTS

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Beef Extract Powders are made from raw materials
supplied from Latin America

Guaranteed produced from disease free cattle
and from EU and veterinary approved producers

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All HVPs are guaranteed GMO free and comply
with EU regulations (EC) No 466/2001

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All Bouillons, Gravies and Roux are guaranteed GMO free

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HALAL

Certification is made by the Islamic Food Council of Europe (IFCE)
(IFCE is the European division of IFANCA)

PRODUCTS MADE TO ORDER

Lead time to shipment up to 4 weeks



NATURAL BEEF EXTRACTS

CODE	PRODUCT	UNIT WT. KG	UNITS per PALLET	STOCK or ORDER	HALAL	COMMENTS
1021	BEEF EXTRACT POWDER (dextrine) Fine, granular, brown powder with a strong, beefy/meaty flavour	20	24	STOCK		
7434	BEEF EXTRACT POWDER (35% salt) Fine, granular, brown powder with a strong, beefy/meaty flavour	20	30	STOCK		
7436	BEEF EXTRACT POWDER (50% salt) Fine, granular, brown powder with a strong, beefy/meaty flavour	20	30	STOCK		
23695	BEEF EXTRACT POWDER (dextrine) Fine, granular, brown powder with a strong, beefy/meaty flavour (rapeseed oil)	20	24	ORDER		
23457	BEEF EXTRACT POWDER (35% salt) Fine, granular, brown powder with a strong, beefy/meaty flavour (rapeseed oil)	20	30	ORDER		
23696	BEEF EXTRACT POWDER (50% salt) Fine, granular, brown powder with a strong, beefy/meaty flavour (rapeseed oil)	20	30	ORDER		

HYDROLYSED VEGETABLE PROTEINS (HVP)

CODE		UNIT WT. KG	UNITS per PALLET	STOCK or ORDER	HALAL	COMMENTS
PRODUCT: SOYA						
0233	HVP 2M-P1, dark (soya), powder Brown powder, salty, characteristic taste of hydrolysed soy when diluted with water	20	30	STOCK	x	
0283	HVP 2L-P1, light (soya), powder Yellow powder, salty, characteristic taste of hydrolysed soy when diluted with water	20	30	STOCK	x	
5461	HVP, dark (soya), powder Brown powder, salty, characteristic taste of hydrolysed soy when diluted with water	20	30	STOCK	x	
0281	HVP 2L-1, light, 85% dry matter (soya), paste Brown paste, salty, with taste and aroma typical of hydrolysed soy	30	22	ORDER	x	Paste version of 0283
0313	HVP 2M-1, dark, 80% dry matter (soya), paste Brown paste, salty, with taste and aroma typical of hydrolysed soy	30	22	STOCK	x	Paste version of 0233
2721	HVP (soya), liquid Brown liquid, salty, smell and taste of hydrolysed protein when diluted with water	*	*	STOCK	x	Delivered in 1 000 l containers or truck loads (bulk) - packing upon customer's request
14722	HVP S, light (soya), liquid Light brown liquid, salty, smell and taste of hydrolysed protein	*	*	ORDER	x	Delivered in 1 000 l containers or truck loads (bulk) - packing upon customer's request
20555	HVP S DARK POWDER (soya) Brown powder. Salty, characteristic taste of soy HVP when diluted with water	20	30	STOCK	x	
PRODUCT: MAIZE						
4905	HVP M, light (maize), powder Yellow powder, salty, characteristic taste of hydrolysed maize when diluted with water	20	30	STOCK	x	
9202	HVP M (maize), powder Brown powder, salty, characteristic taste of hydrolysed maize when diluted with water	20	30	STOCK	x	
4871	HVP, light (maize), paste Brown paste, salty, taste and aroma typical of hydrolysed maize	25	22	ORDER		Paste version of 4905
23131	HVP maize paste light - low salt Brown paste, salty, taste and aroma typical of hydrolysed maize (salt reduction)	25	22	ORDER		
PRODUCT: WHEAT						
7328	HVP H, light (wheat), powder Yellow powder, balanced, slightly acidic taste when diluted with water	20	30	STOCK	x	
7529	HVP H, dark (wheat), powder Brown powder, balanced savoury flavour when diluted with water	20	30	STOCK	x	

HYDROLYSED VEGETABLE PROTEINS (HVP)

PRODUCT: RAPESEED

17592	HVP Rapeseed Dark Powder Brown powder. Balanced savoury flavour when diluted with water.	20	30	STOCK	x
17593	HVP Rapeseed Light Powder Yellow powder. Salty, characteristic taste of hydrolysed rape when diluted with water.	20	30	ORDER	x
23291	HVP liquid R dark Brown solution with sediment. Salty, characteristic taste of rape when diluted with water	*	*	ORDER	

PRODUCT: BLENDED

6020	HVP SMH (soya, maize, wheat), powder Brown powder, balanced savoury flavour when diluted with water	20	30	STOCK	x	
7589	HVP 2M-P5, dark (soya, maize), powder Brown powder, balanced savoury flavour when diluted with water	20	30	ORDER	x	
8481	HVP SM (soy, maize), powder Brown powder, salty, characteristic taste of hydrolysed maize and soy when diluted with water	20	30	STOCK	x	
20454	HVP SM POWDER extra light (soy, maize) Yellow powder. Salty, characteristic taste of soy-maize HVP when diluted with water	20	30	STOCK	x	
21840	HVP SM-G, powder (soy, maize) Light brown powder. Salty, characteristic taste of hydrolysed maize and soy when diluted with water Low salt content, sunflower oil used.	20	30	STOCK	x	
5614	INDUSTRIEWURZE EXTRA HELL SM, liquid Light yellow solution with sediment. Salty, characteristic taste of soy and maize when diluted with water	*	*	STOCK	x	Delivered in 1 000 l containers or truck loads (bulk) - packing upon customer's request
14632	INDUSTRIEWURZE EXTRA HELL RM, liquid Light yellow solution with sediment. Salty, characteristic taste of rape and maize when diluted with water.	*	*	STOCK	x	Delivered in 1 000 l containers or truck loads (bulk) - packing upon customer's request
23244	HVP R-M liquid dark Brown solution with sediment. Salty, characteristic taste of rape and maize when diluted with water.	*	*	ORDER		
23052	HVP PASTE R-M LIGHT Light Paste is salty and has a taste and aroma typical of hydrolysed rapeseed and maize	25	22	ORDER		Paste version of 14632
23251	HVP PASTE R-M DARK Brown Paste is salty and has a taste and aroma typical of hydrolysed rapeseed and maize	25	22	ORDER		
23156	HVP R-M light powder Yellow powder. Salty, characteristic taste of rapeseed and maize HVP when diluted with water.	20	30	ORDER		
23158	HVP R-M dark powder Brown powder. Salty, characteristic taste of rapeseed and maize HVP when diluted with water.	20	30	ORDER		
9212	WORCESTER INDUSTRIAL More thick brown to dark – brown solution with sediment, a vinegar smell, spicy	*	*	ORDER		Delivered in 1 000 l containers or truck loads (bulk) - packing upon customer's request
9218	SOY SAUCE INDUSTRIAL Brown, yellow – brown to dark – brown solution with sediment Taste and smell characteristic for soy sauce	*	*	ORDER		Delivered in 1 000 l containers or truck loads (bulk) - packing upon customer's request

BOUILLONS & GRAVIES, ROUX (Thickener) & MEAT DERIVATIVES

BOUILLONS

CODE	PRODUCT	UNIT WT. KG	UNITS per PALLET	STOCK or ORDER	Recommended H.S. No	COMMENTS/TEST DOSAGE
6525	MEAT BROTH PASTE Brown paste Taste and odour: meaty and vegetable	20	22	STOCK	2104 10	20 g/1000 ml
5383	CHICKEN BROTH POWDER Yellow powder Taste and odour: distinct, salty, typical for poultry broth	20	30	STOCK	2104 10	20 g/1000 ml
5384	VEGETABLE BROTH POWDER Yellow-brown powder Taste and odour: distinct, salty, typical for root vegetable broth	20	30	ORDER	2104 10	20 g/1000 ml
5385	BEEF BROTH POWDER Brown powder Taste and odour: distinct, salty, typical for beef broth with lovage smell	20	30	STOCK	2104 10	22 g/1000 ml
5386	HEN BROTH POWDER Yellow powder Taste and odour: distinct, salty, typical for hen broth	20	30	ORDER	2104 10	20 g/1000 ml

GRAVIES

CODE	PRODUCT	UNIT WT. KG	UNITS per PALLET	STOCK or ORDER	Recommended H.S. No	COMMENTS/TEST DOSAGE
12091	CHICKEN GRAVY Yellow powder Taste and smell: typical for chicken	20	30	ORDER	2104 10	88 g/ 1000 ml
12092	BEEF GRAVY Brown powder Taste and smell: characteristic of beef	20	30	ORDER	2104 10	64 g/ 1000 ml
12093	PORK GRAVY Light brown powder Taste and smell: typical for pork	20	30	ORDER	2104 10	86 g/ 1000 ml

BOUILLONS & GRAVIES, ROUX (Thickener) & MEAT DERIVATIVES

ROUX (Thickeners)

CODE	PRODUCT	UNIT WT. KG	UNITS per PALLET	STOCK or ORDER	Recommended H.S. No	COMMENTS/TEST DOSAGE
8761	ROUX LIGHT Light granules To thicken soups, sauces, goulash etc	17	30	STOCK	2104 10	50 g/ 1000 ml
8762	ROUX DARK Brown granules To thicken soups, sauces, goulash etc	17	30	STOCK	2104 10	50 g/ 1000 ml

MEATY PRODUCTS

CODE	PRODUCT	UNIT WT. KG	UNITS per PALLET	STOCK or ORDER	Recommended H.S. No	COMMENTS/TEST DOSAGE
2315	CHICKEN MEAT POWDER Fine ground chicken meat Light brown powder, chicken taste	20	30	ORDER	0210 99 90	q.s./n.a.
5462	MEAT DUMPLINGS Dark brown granulates without no – drying pieces and more quantity of ground meat dumplings. Smell: characteristic of beef meat and spice	13	30	STOCK	2106 90 92	q.s./100 g in 1000 ml
15562	MEAT "RICE" - INDUSTRIAL Granulates without no – drying pieces and more quantity of crushed pieces Smell: characteristic of beef meat and spice	13	30	STOCK	2106 90 92	q.s./100 g in 1000 ml
19764	MEAT GRANULES Dark brown granulates without no – drying pieces Smell: characteristic of beef meat and spice	13	30	ORDER	2106 90 92	q.s./100 g in 1000 ml
19767	DEHYDRATED SMOKED PORK MEAT Light brown pork meat ground. Smell: characteristic of smoked pork meat	13	30	ORDER	0210 12 19	q.s./100 g in 1000 ml
23691	CHICKEN MEAT GRANULES Chicken meat granules Light brown granules, chicken taste	20	30	ORDER	0210 99 90	q.s./n.a.

PULSES & SWEET MIXES

PULSES

CODE	PRODUCT	UNIT WT. KG	UNITS per PALLET	STOCK or ORDER	Recommended H.S. No	COMMENTS/ TEST DOSAGE
22049	PRE-COOKED LENTIL Lentils by type (brown, green, shades of these colours) with cracked structure	20	30	ORDER	2005 59	q.s.; 400 g/1000 ml
15561	LENTIL POWDER Loose powder Colour from greenish to brown by type of lentils	550	1	ORDER	1106 10	q.s.; 100 g/1000 ml
15563	PRE-COOKED LENTIL, BIG-BAG Lentils by type (brown, green, shades of these colours) with cracked structure	450	1	ORDER	2005 59	q.s.; 400 g/1000 ml
12712	PRE-COOKED YELLOW PEA, BIG-BAG Yellow pea grains, pucker, cracked, open.	400	1	ORDER	2005 59	q.s.; 417 g/1000 ml
12711	PEA POWDER, BIG-BAG Green pea flour prepared Colour from yellow to green	500	1	ORDER	1106 10	q.s.; 100 g/1000 ml

SWEET MIXES

CODE	PRODUCT	UNIT WT. KG	UNITS per PALLET	STOCK or ORDER	Recommended H.S. No	COMMENTS/ TEST DOSAGE
20531	POPPY-SEED CAKE PREMIX Loose mixture for preparation of cake Grey white loose mixture with poppy seeds	20	30	ORDER	1901 20 00	upon recipe
20532	VIENNA CAKE PREMIX Loose mixture for preparation of cake Brown loose mixture	20	30	ORDER	1901 20 00	upon recipe
20533	SPONGE CAKE PREMIX Loose mixture for preparation of cake Yellow loose mixture	20	30	ORDER	1901 20 00	upon recipe

FOR INDUSTRIAL and/or HOME CAKE BAKING

Premixes (concentrates) to be blended with flour & sugar (sweetener) to obtain final blend.
Minimum order (production / batch) size is 600 kg per one item.



SPICE MIXES

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CODE	PRODUCT	UNIT WT.	UNITS per PALLET	STOCK or ORDER	Recommended H.S. No
6526	SPICE MIX BOUILLON ORIGINAL Yellow spice mixture powder with pieces of vegetable Taste and odour: salty, vegetable	20	30	STOCK	2103 90 90
8379	PIZZA PRIMAVERA Free flowing seasoning powder Finely ground mixture with small pieces of herbs, colour brown to orange	25	20	ORDER	2103 90 90
19763	SPICE MIX BOUILLON HERBS Yellow spice mixture powder with pieces of vegetable Taste and odour: salty, vegetable	20	30	ORDER	2103 90 90
15174	GYROS INDUSTRIAL For marinating of meat, loose mix , orange-coloured Taste and odour: vegetables and spice, slightly hot	25	20	ORDER	2103 90 90
15175	SPICE MIX BOUILLON SMOKED Yellow powder Taste and smell: typical for smoked meat	20	30	STOCK	2103 90 90
20974	GRIOVANE GRILL SPICE Light red loose spice mix with salt crystals,salty and hot taste Grilled chicken application	25	20	ORDER	2103 90 90
21361	MEAT GRILL MIX SEMI Red powder spice mixture with salt	40	15	ORDER	2103 90 90
21362	SEA SALT AND HERBS SEMI Green powder spice mixture with sea salt	40	15	ORDER	2103 90 90
21363	ALLROUND SPICE SEMI Red powder spice mixture with salt	40	15	ORDER	2103 90 90
21364	PEPPER BLACK SEMI Black pepper granulated	25	20	ORDER	2103 90 90
9978	POMMES FRITES DILL Spice mix for pommes frites. Taste and Odour: Mainly dill. Sharp taste of salt. Light brown colour with pieces of dill Visible crystals of MSG and salt ,	25	20	ORDER	2103 90 90
9979	POMMES FRITES GRILL Spice mix for pommes frites. Taste and Odour: Mainly paprika and smoked bacon. Sharp taste of salt. Light red/orange colour, as typical for barbecue spice mix. Visible crystals of MSG and salt.	25	20	ORDER	2103 90 90
23084	SPICE MIX BOUILLON NATUR Yellow spice mixture powder with pieces of vegetable Taste and odour: salty, vegetable	20	30	ORDER	2103 90 90
23636	Caraway crashed - bag	20	30	ORDER	2103 90 90
23637	Caraway seed - bag	20	30	ORDER	2103 90 90
23638	Allspice - bag	20	30	ORDER	2103 90 90
23639	Paprika milled - bag	25	30	ORDER	2103 90 90
23640	Black Pepper whole - bag	20	30	ORDER	2103 90 90
23641	Paprika sweet - bag	20	30	ORDER	2103 90 90
23642	Black Pepper milled - bag	25	30	ORDER	2103 90 90
23643	Fish with Lemon - bag	20	30	ORDER	2103 90 90
23644	Spice Italy - bag	25	30	ORDER	2103 90 90
23645	Spice for Meat - bag	25	30	ORDER	2103 90 90
23646	Steak 7 peppers - bag	20	30	ORDER	2103 90 90

Process Flavours

		UNIT WT. KG	UNITS per PALLET	STOCK or ORDER	COMMENTS
PRODUCT (POWDER)					
GENERAL BEEF & MEAT TYPES:					
23635	SAVOURY FLAVOURING - BGG (12050) A fine, granular medium brown powder with a strong savoury, meaty flavour and aroma	20	30	ORDER	
PORK TYPES:					
23634	ROAST PORK FLAVOURING P (3469) A fine, granular brown powder with a savoury, roast pork flavour and aroma.	20	30	ORDER	

Bouillons

0498	MUSHROOM STOCK POWDER Beige powder, characteristic taste and smell of mushroom when diluted with water	20	30	ORDER	
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