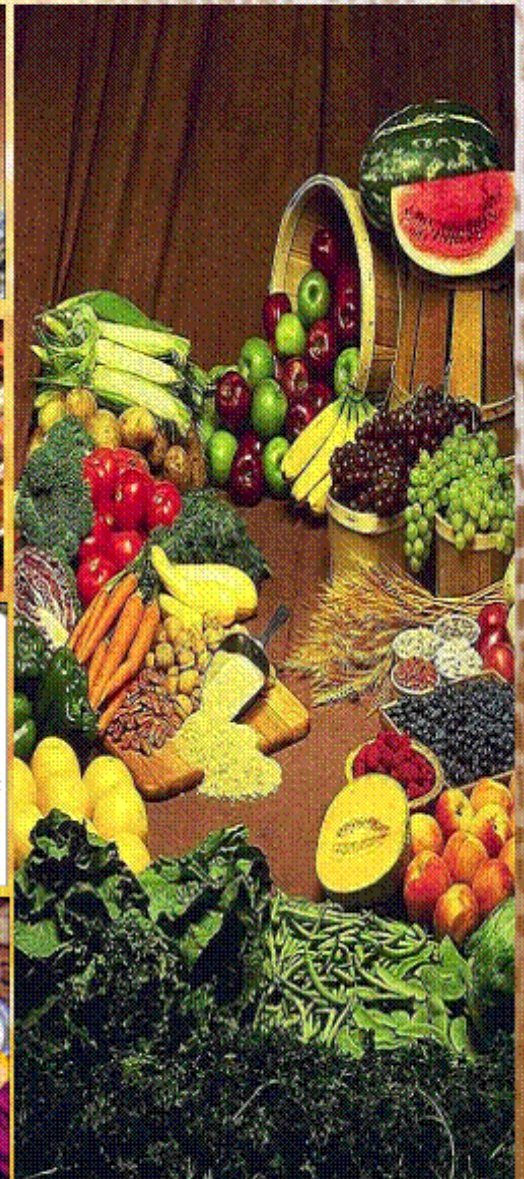


# **FREEZE-DRIED MEALS**

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**KITAPAN**

INDÚSTRIA E COMÉRCIO

## **FREEZE-DRIED MEALS**

KITAPAN Lda., located in the state of Pernambuco, Brazil, has commercially produced freeze-dried meals since 1988, supplying institutions across Brazil. KITAPAN has, now, launched an international operation.

The purpose of freeze drying or lyophilization is to completely remove water from materials such as food, while leaving the basic structure and composition of the substance intact. It is an excellent method for preserving food for long periods of time.

Lyophilization is carried out using a simple principle of physics called sublimation. Sublimation is the transition of a substance from the solid to the vapour state, without first passing through an intermediate liquid phase. To extract water from foods, the process of lyophilization consists of:

1. Freezing the food so that the water in the food becomes ice;
2. Under a partial vacuum, sublimating the ice directly into water vapour;
3. Drawing off the water vapour;
4. The foods now being freeze-dried can be removed from the machine.

Lyophilization has many advantages compared to other drying and preserving techniques.

1. Lyophilization maintains food quality because the food remains below freezing-point during the process of sublimation;  
The use of lyophilization is particularly important when processing lactic bacteria, because these products are easily affected by heat.
2. Lyophilized foods can usually be stored without refrigeration, which results in a significant reduction of storage and transportation costs.
3. Lyophilization greatly reduces weight, this makes products easier to transport. Many foods contain as much as 90% water. These foods are therefore, 10 times lighter after lyophilization.
4. Because, they are porous, most lyophilized foods can be easily dehydrated. Lyophilization does not significantly reduce volume; therefore water quickly regains its place in the molecular structure of the food.

The analysis of 100g of concentrated soup, performed by the Center for Agricultural Sciences at the Londrina state University (Brazil), at its Food Technology and Medicine department, gave the following results:

100g of product	Dry matter	Product
Proteins (min.)	26%	3,50%
Carbohydrates (min.)	29%	3,90%
Fat (max.)	13%	2%
Vitamin C (min.)	-	0,014%
Fibres (min.)	19%	2,50%
Ashes (max.)	11%	1,80%
Calcium (min.)	400 mg	55 mg
Phosphorus (min.)	165 mg	20 mg
Iron (min.)	30 mg	4 Mg
Energy (min.)	335 Kcal	90 Kcal
Colouring	None	None
Preservatives	None	None
Flavouring	None	None

The most well known brand names in the food industry, using this process, are "Nescafé" - coffee -, "Tang" - soft drink - and "Knorr" - soup -.

Currently, lyophilized meals are predominantly used by backpackers, bikers, hikers and other outdoor enthusiasts, in these instances meals are packaged in individual portions.

# What's the target market?

## Institutions

**Military**

**Police**

**Prisons**

**Hospitals**

**Schools**

**NGO'S**

**Large Corporations**

**Emergency Relief Plans**

## RELIGIOUS REQUIREMENTS

### **For Countries that have a total ban on the consumption of Pork**

- a) Our menu consists mainly of products containing no pork meat. However as per your requirements and instructions we will substitute pork meat for either Beef, Poultry or Soy.
- b) The nutritional contents, texture and flavour are not altered in any way by the use of Soy.

### **For Countries where it is permitted the consumption of Meat of Animal origin (Chicken and Beef), only when the respective "HALAL CERTIFICATE" is provided:**

- (a) With all our products that contain Pork, as referred to previously, these products are substituted with Texturized Soya and Flavouring. In the case of Chicken Meat the texturized soya provides the visual aspect and the taste of chicken by the flavouring. Likewise, as with Beef the visual aspect is provided by the texturized soya and the taste by flavouring.
- (b) The Nutritional Requirements are not in any way altered by the use of Soya.

All countries with specific religious requirements are respected, without suffering any alteration to the quality of the products ordered. For this reason we are able to fill all orders with the chosen alternative product. Meals continue to be manufactured with highest quality ingredients and will meet all your religious needs.

# PRODUCT LIST

## MILK DRINKS

- COFFEE MILK
- CHOCOLATE MILK
- STRAWBERRY MILK
- CHOCOLATE WITH OATS OF BANANA MILK
- WHEAT WITH BANANA MILK
- FRUIT SALAD MILK
- NAPOLITANO (CHOCOLATE, VANILLA, STRAWBERRY) MILK
- YOGURT STRAWBERRY MILK

## SCRAMBLED EGGS

- SCRAMBLED EGGS
- SCRAMBLED EGGS WITH BACON AND BEEF
- OMELETTE WITH MEAT AND CHICKEN

## REFRESHMENT BEVERAGES

### FLAVOURS:

- PASSION FRUIT
- GRAPE
- GUARANA
- ORANGE
- STRAWBERRY
- LEMON
- TANGERINE

## SOUPS

- CHICKEN SOUP WITH VEGETABLES AND NOODLES
- VEGETABLE AND NOODLE SOUP
- BEEF SOUP WITH VEGETABLES AND NOODLES
- CHICKEN SOUP WITH VEGETABLES AND RICE
- BEAN SOUP WITH VEGETABLES AND NOODLES
- NOODLE SOUP WITH CASSAVA AND DRY MEAT
- NOODLE SOUP WITH CORN AND DRY MEAT

## RICE DISHES

- CHICKEN RICE WITH VEGETABLES
- VEGETABLE RICE
- BEEF RICE WITH VEGETABLES
- RICE WITH BEANS
- RICE WITH VEGETABLES AND DRY MEAT

## NOODLES

- CHICKEN NOODLE WITH VEGETABLES
- BEEF NOODLE WITH VEGETABLES

## BEANS

- BEANS WITH DRY MEAT

## MEALLIE MEAL

- MEALLIE MEAL WITH BEEF
- MEALLIE MEAL WITH CHICKEN

## BABY CEREAL

### **FLAVOURS:**

- GREEN CORN
- CHOCOLATE
- VANILLA
- STRAWBERRY
- COCONUT

## BREAD

- MIXTURE FOR THE PREPARATION OF BREAD.

## DESSERTS

- SWEET RICE
- "CANJIQUINHA" OF CORN
- DELICACY ABOUT COCONUT

# MILK DRINK

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*Nutrial*

Mixture for the preparation of



**Milk drink**



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## **MILK DRINKS**

- **COFFEE MILK**
- **CHOCOLATE MILK**
- **STRAWBERRY MILK**
- **CHOCOLATE WITH OATS OF BANANA MILK**
- **WHEAT WITH BANANA MILK**
- **FRUIT SALAD MILK**
- **NAPOLITANO (CHOCOLATE, VANILLA, STRAWBERRY) MILK**
- **YOGURT STRAWBERRY MILK**

This product contains all the ingredients necessary for its preparation (including sugar). Add water and bring to the boil.

Our products are manufactured with the finest natural ingredients, meticulously selected so as to meet all nutritional needs and fortified with vitamins, minerals including iron, in accordance with the Recommended Daily Allowance (RDA).

**PRODUCT DESCRIPTION:** The dehydrated product is packaged in 2 kg polypropylene packs and then into 20 kg cardboard boxes.

**PREPARATION:** Combine contents of a 2 kg pack with 8 litres of cold or hot water, then mix until complete dissolved.

**YIELD:** On a basis of 150g per portion for one person, each 2 kg pack yields 65 portions.

**STORAGE/SHELF LIFE:** As long as the product is stored in a dry place, its shelf life is 12 months.

## **MILK DRINK-CHOCOLATE MILK**

### **INGREDIENTS:**

Chocolate powder, refined sugar, powder skimmed milk, milk serum, maltodextrine, vitamin B complex and mineral salts.

- It does not contain Glutén.

### **Composition and Nutritional values of 100g of dehydrated product:**

<b>NUTRITIONAL INFORMATION - PER 100 G PORTION</b>		
<b>Nutrients</b>	<b>Quant.</b>	<b>% VD (+)</b>
Total Cal. Value	351,50 Kcal	17,58
Carbohydrate	69,00 g	23,00
<b>Protein</b>	7,00 g	9,33
Total Fat	5,50 g	10,00
Saturated Fat	3,50 g	15,91
Fibre	1,00 g	4,00
Calcium	230,00 mg	23,00
Sodium	85,00 mg	3,54
Iron	1,20 mg	8,57
<b>(+) Daily requirements based on a diet of 2.000 Kcal</b>		

**Alexandre M. Coutinho**

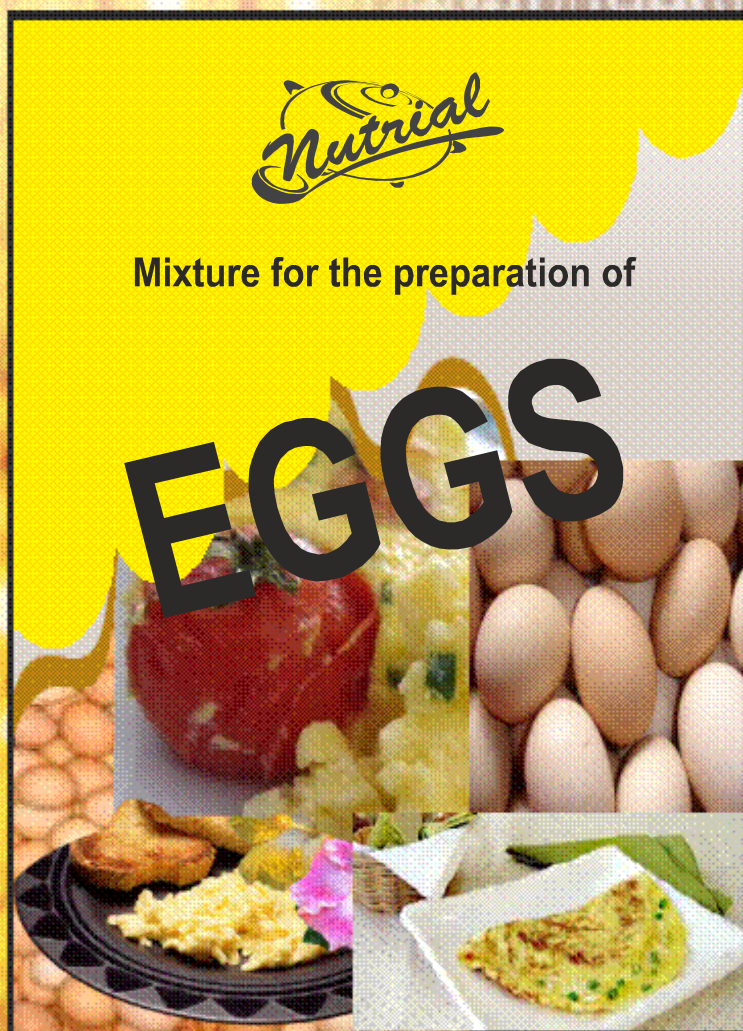
Responsible technician

Engineer of Foods

C.R.Q N°.01.301.683

# EGGS

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## **SCRAMBLED EGGS**

- **SCRAMBLED EGGS**
- **SCRAMBLED EGGS WITH BACON AND BEEF**
- **OMELETTE WITH MEAT AND CHICKEN**

**PRODUCT DESCRIPTION:** The dehydrated product is packaged in 2 kg polypropylene packs and then into 20 kg cardboard boxes.

**PREPARATION:** Combine contents of a 2 kg pack with 10 litres of cold or hot water, then mix until complete dissolved.

**YIELD:**

On a basis of 50g per portion for one person, each 2 kg cardboard box yields 240 portions.

**STORAGE/SHELF LIFE:**

As long as the product is stored in a dry place, its shelf life is 12 months.

## **SCRAMBLED EGGS**

### **INGREDIENTS:**

Product is presented in integral egg powder form, fat, modified amide, salt.

**- It contains Glutén.**

### **Composition and Nutritional values of 100g of dehydrated product:**

<b>NUTRITIONAL INFORMATION – Porção de 100 g</b>		
<b>Nutrients</b>	<b>Quant.</b>	<b>% VD (+)</b>
TOTAL CAL. VALUE	489 Kcal	24,45
CARBOHYDRATE	10,00 g	3,33
PROTEIN	38,00 g	50,66
TOTAL FAT	33,00 g	60,00
SATURATED FAT	9,90 g	45,00
FIBRE	0,00 g	0,00
SODIUM	180,00 mg	18,00
IRON	1500,00 mg	62,50
<b>(+) Daily values of reference on the basis of a diet of 2.000 kcal.</b>		

**Alexandre M. Coutinho**

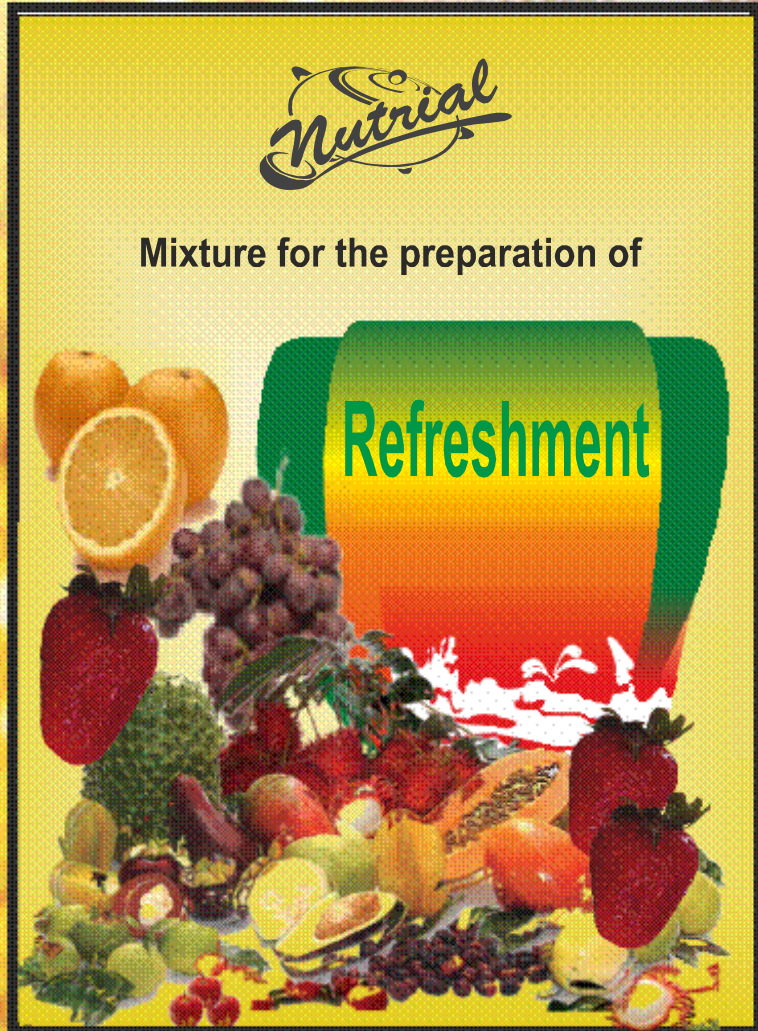
Responsible technician

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# REFRESHMENT

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## **REFRESHMENT BEVERAGES**

### **FLAVOURS:**

- **PASSION FRUIT**
- **GRAPE**
- **GUARANÁ**
- **ORANGE**
- **STRAWBERRY**
- **TANGERINE**
- **LEMON**

### **PRODUCT DESCRIPTION:**

The dehydrated product is packaged in 2 kg polypropylene packs and then into 20 kg cardboard boxes.

### **PREPARATION:**

Combine 16 litres of water with 2 kg of product, mix until completely dissolved, thus obtaining a refreshing drink ready to drink.

### **YIELD:**

On a basis of 200g per portion for one person, each 2 kg cardboard box yields 80 portions.

### **STORAGE/SHELF LIFE:**

As long as the product is stored in a dry place, its shelf life is 12 months.

## TECHNICAL DETAILS

**PRODUTO:** REFRESHMENT FLAVOR OF: MARACUJÁ, TANGERINA, STRAWBERRY, ORANGE, GRAPE, GUARANÁ.

**NAME:** NUTRIAL

### PROPERTIES AND ADVANTAGES OF USE

This **REFRESHMENT FLAVOR OF: MARACUJÁ, TANGERINA, STRAWBERRY, ORANGE, GRAPE, GUARANÁ.** Drink product is made from carefully selected primary materials, with a view to supplying demand for taste and composition, while being nutritionally adequate and providing the energy needs and nutrients of an adult.

### INGREDIENTS:

Sugar, acid citric, acid fumárico, tricálcico fosfato, sodium citrate, acid ascórbico, artificial corantes, yellow twilight, tartrazina0 and artificial aroma of flavor.

- It does not contain **Glutén.**

NUTRITIONAL INFORMATION – Porção de 100 g		
Nutrients	Quant.	% VD (+)
TOTAL CAL. VALUE	356,00 Kcal	17,80
CARBOHYDRATE	89,00 g	29,67
SATURATED FAT	2,00 g	9,09
CALCIUM	20,00 mg	2,00
SODIUM	100,00 mg	4,17
Vitamina C	274,00mg	342,00
(+) Daily values of reference on the basis of a diet of <b>2.000 kcal.</b>		

### APRESENTATION:

The product is presented as a powder, packaged in polypropylene packs ok 2 kg, stored and protected in cardboard boxes of 20 kg.

### METHOD OF PREPARATION

To add 2 kg do Prepared Solid for Refreshment Flavour , 16 Lt. of natural or frozen water (as to prefer), it mixes well until perfect dilution;

### STORAGE / VALIDITY:

As Long as the product is stored in a dry place, its shelf life is 360 days.

**Alexandre M. Coutinho**

Responsible technician

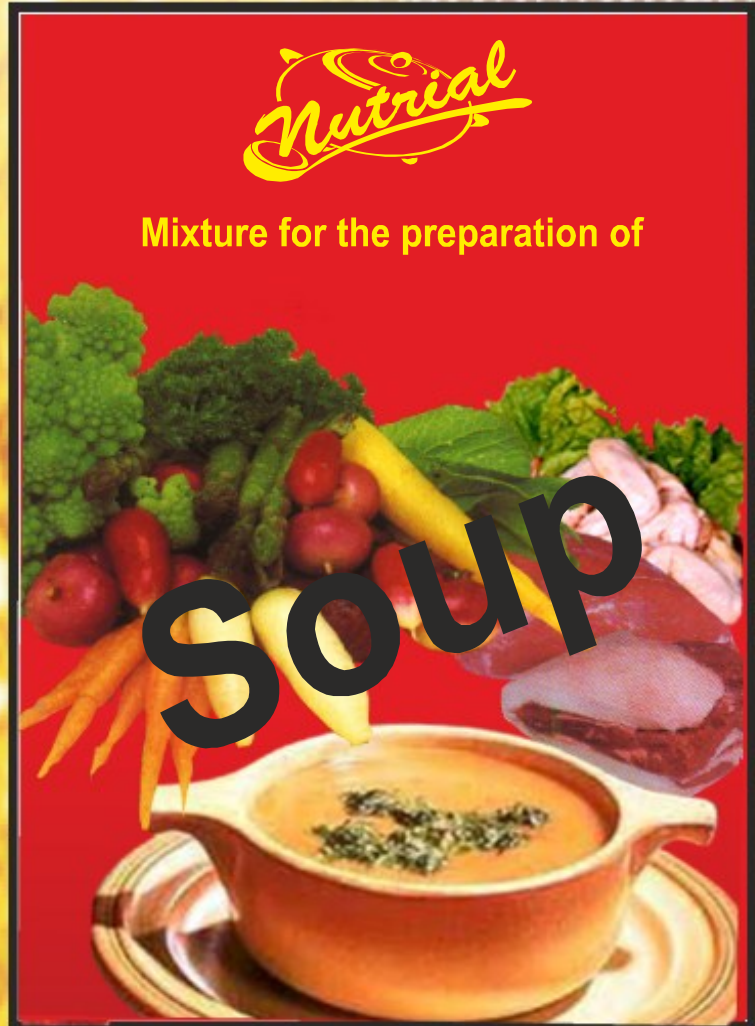
Engineer of Foods

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# SOUP

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## **SOUPS**

- **CHICKEN SOUP WITH VEGETABLES AND NOODLES**
- **VEGETABLE AND NOODLE SOUP**
- **BEEF SOUP WITH VEGETABLES AND NOODLES**
- **CHICKEN SOUP WITH VEGETABLES AND RICE**
- **BEAN SOUP WITH VEGETABLES AND NOODLES**
- **NOODLE SOUP WITH CASSAVA AND DRY MEAT**
- **NOODLE SOUP WITH CORN AND DRY MEAT**

This product contains all the ingredients necessary for its preparation (including seasoning). Only add water and bring to the boil.

Our products are manufactured with the finest natural ingredients, meticulously selected so as to meet all nutritional needs and fortified with vitamins, minerals including iron, in accordance with the Recommended Daily Allowance (RDA).

### **PRODUCT DESCRIPTION:**

The dehydrated product is packaged in 2 kg polypropylene packs and then into 20 kg cardboard boxes.

### **PREPARATION:**

Combine contents of a 2 kg pack with 20 litres of cold water, mix well. Bring to the boil and allow to simmer for 15 minutes, stirring from time to time.

### **YIELD:**

On a basis of 400g per portion for one person, each 2 kg pack yields 50 portions.

### **STORAGE/SHELF LIFE:**

As long as the product is stored in a dry place, its shelf life is 12 months.

## **CHICKEN BROTH**

### **INGREDIENTS:**

Precooked rice (parboiled), wheat flour, refined salt, chicken fat, dehydrated chicken meat, red pepper, dehydrated carrots, spices, natural colouring, dehydrated leeks, dehydrated onions and garlic, textured soy proteins, protein hydrolysed.

### **CONTAINS:**

Natural chicken and garlic flavouring.  
- Contains gluten.

### **Composition and Nutritional values of 100g of dehydrated product:**

<b>Nutritional information – Portion of 100 g</b>		
<b>Nutrients</b>	<b>Quant.</b>	<b>% VD (+)</b>
<b>Total caloric value</b>	360,00 kcal	18,00
<b>Carbohydrates</b>	66,81g	22,27
<b>Protein</b>	10,59g	14,12
<b>Total fat</b>	5,60g	10,18
<b>Saturated fat</b>	0,00g	0,00
<b>Colesterol</b>	0,00g	0,00
<b>Alimentary fiber</b>	558,00mg	55,80
<b>Cálcium</b>	210,00mg	8,75
<b>Sódium</b>	10,00mg	71,43
<b>Iron</b>	360,00 kcal	18,00
<b>(+) Daily requirements based on a diet of 2.000 Kcal</b>		

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## **CHICKEN SOUP WITH VEGETABLES AND NOODLES.**

### **INGREDIENTS:**

Noodles, wheat flour, refined salt, chicken fat, dehydrated chicken meat, red pepper, dehydrated carrots, spices, natural colouring, dehydrated leeks, dehydrated onions and garlic, textured soy proteins, protein hydrolysed.

### **CONTAINS:**

Natural chicken and garlic flavouring.  
Contains gluten..

### **Composition and Nutritional values of 100g of dehydrated product:**

<b>Nutritional information – Portion of 100 g</b>		
<b>Nutrients</b>	<b>Quant.</b>	<b>% VD (+)</b>
<b>Total caloric value</b>	351,00 Kcal	17,55
<b>Carbohydrates</b>	66,00 g	22,00
<b>Protein</b>	12,10 g	16,13
<b>Total fat</b>	4,28 g	7,78
<b>Saturated fat</b>	0,00 g	0,00
<b>Colesterol</b>	0,00 g	0,00
<b>Alimentary fiber</b>	558,00 mg	55,80
<b>Cálcium</b>	210,00 mg	8,75
<b>Sódium</b>	1,00 mg	7,14
<b>Iron</b>	351,00 Kcal	17,55
<b>(+) Daily requirements based on a diet of 2.000 Kcal</b>		

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## ***BEEF SOUP WITH VEGETABLES AND NOODLES***

### **INGREDIENTS:**

Noodles, wheat flour, refined salt, vegetable oil, dehydrated beef meat, red pepper, parsley, cabbage, dehydrated carrots, spices, natural colouring, dehydrated leeks, dehydrated onions and garlic, textured soy proteins, protein hydrolysed.

### **CONTAINS:**

Natural beef broth flavouring.  
- Contains gluten..

### **Composition and Nutritional values of 100g of dehydrated product:**

<b>Nutritional information – Portion of 100 g</b>		
<b>Nutrients</b>	<b>Quant.</b>	<b>% VD (+)</b>
<b>Total caloric value</b>	363,33 Kcal	18,17
<b>Carbohydrates</b>	66,36 g	22,12
<b>Protein</b>	12,36 g	16,48
<b>Total fat</b>	5,38 g	9,78
<b>Saturated fat</b>	0,00 g	0,00
<b>Colesterol</b>	0,00 g	0,00
<b>Alimentary fiber</b>	558,00 mg	55,80
<b>Cálcium</b>	210,00 mg	8,75
<b>Sódium</b>	10,00 mg	71,43
<b>Iron</b>	363,33 Kcal	18,17
<b>(+) Daily requirements based on a diet of 2.000 Kcal</b>		

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# RICE

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*Nutrial*

Mixture for the preparation of

**Rice**



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## **RICE DISHES**

- **CHICKEN RICE WITH VEGETABLES**
- **VEGETABLE RICE**
- **BEEF RICE WITH VEGETABLES**
- **RICE WITH BEANS**
- **RICE WITH VEGETABLES AND DRY MEAT**

This product contains all the ingredients necessary for its preparation (including seasoning). Only add water and bring to the boil.

Our products are manufactured with the finest natural ingredients, meticulously selected so as to meet all nutritional needs and fortified with vitamins, minerals including iron, in accordance with the Recommended Daily Allowance (RDA).

### **PRODUCT DESCRIPTION:**

The dehydrated product is packaged in 2 kg polypropylene packs and then into 20 kg cardboard boxes.

### **PREPARATION:**

Combine contents of a 2 kg pack with 8 litres of cold water, mix well. Bring to the boil and allow to simmer for 15 minutes, stirring from time to time.

### **YIELD:**

On a basis of 250g per portion for one person, each 2 kg pack yields 36 portions.

### **STORAGE/SHELF LIFE:**

As long as the product is stored in a dry place, its shelf life is 12 months.

## **BEEF RICE WITH VEGETABLES**

### **INGREDIENTS:**

Precooked rice (parboiled), wheat flour, refined salt, vegetable oil, dehydrated beef meat, red peppers, dehydrated carrots and green peas, spices, natural colouring, dehydrated onions, textured soy proteins, protein hydrolysed.

### **CONTAINS:**

Natural mixed herbs flavouring.

- It does not contain Glutén.

### **Composition and Nutritional values of 100g of dehydrated product:**

<b>NUTRITIONAL INFORMATION – Porção de 100 g</b>		
<b>Nutrients</b>	<b>Quant.</b>	<b>% VD (+)</b>
TOTAL CAL. VALUE	350,50kcal	17,53
CARBOHYDRATE	68,00g	22,67
PROTEIN	9,50g	12,67
TOTAL FAT	4,5g	8,00
SATURATED FAT	4,00g	18,18
FIBRE	1,40g	5,60
SODIUM	240,00 mg	10,00
IRON	1,90 mg	13,57
<b>(+) Daily values of reference on the basis of a diet of 2.000 kcal.</b>		

**Alexandre M. Coutinho**

Responsible technician

Engineer of Foods

C.R.Q N°.01.301.683



## **CHICKEN RICE WITH VEGETABLES**

### **INGREDIENTS:**

Precooked rice (parboiled), refined salt, vegetable oil, dehydrated chicken meat meat, red peppers, dehydrated carrots and green peas, spices, natural colouring, dehydrated onions, textured soy proteins, protein hydrolysed.

### **CONTAINS:**

Natural chicken flavouring and natural colouring.

- It does not contain **Glutén**.

### **Composition and Nutritional values of 100g of dehydrated product:**

<b>NUTRITIONAL INFORMATION – Porção de 100 g</b>		
<b>Nutrients</b>	<b>Quant.</b>	<b>% VD (+)</b>
TOTAL CAL. VALUE	350,00kcal	15,90
CARBOHYDRATE	68,00g	22,67
PROTEIN	9,40g	12,53
TOTAL FAT	4,40g	8,00
SATURATED FAT	4,00g	18,18
FIBRE	1,40g	5,60
SODIUM	200mg	8,33
IRON	1,60mg	11,43

(+) Daily values of reference on the basis of a diet of **2.000 kcal**.

**Alexandre M. Coutinho**

Responsible technician

Engineer of Foods

C.R.Q N°.01.301.683

# NOODLES

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*Nutrial*

Mixture for the preparation of

**NOODLES**



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## **NOODLES**

- **NOODLES WITH CHICKEN AND VEGETABLES**
- **NOODLE WITH BEEF AND VEGETABLES**

This product contains all the ingredients necessary for its preparation (including seasoning). Only add water and bring to the boil.

Our products are manufactured with the finest natural ingredients, meticulously selected so as to meet all nutritional needs and fortified with vitamins, minerals including iron, in accordance with the Recommended Daily Allowance (RDA).

### **PRODUCT DESCRIPTION:**

The dehydrated product is packaged in 2 kg polypropylene packs and then into 20 kg cardboard boxes.

### **PREPARATION:**

Product mixture of Pasta with Chicken and White Sauce.....	2Kg
<b>Water</b> .....	8 Litres
Butter .....	100 gr

### **YIELD:**

On a basis of 200g per portion for one person, each 2 kg pack yields 44 portions.

### **STORAGE/SHELF LIFE:**

As long as the product is stored in a dry place, its shelf life is 12 months.

## **CHICKEN NOODLE WITH VEGETABLES**

### **INGREDIENTS:**

Pasta (wheat flour with iron, folic acid, egg albumin), maltedextrina, modified amide, hydrogenated vegetable fat, refined salt, sugar, onion, spices, parsley, pepper, garlic, manjeriçã, coriandre, dehydrated chicken and texturised soya protein.

### **CONTAINS:**

Natural chicken flavouring and natural colouring.

- It contains Glutén.

### **Composition and Nutritional values of 100g of dehydrated product:**

<b>NUTRITIONAL INFORMATION - PER 100 G PORTION</b>		
<b>Nutrients</b>	<b>Quant.</b>	<b>% VD (+)</b>
Total Cal. Value	336,00 Kcal	16,80
Carbohydrate	61,00 g	20,33
<b>Proteins</b>	14,00 g	18,66
Total Fat	1 g	1,81
Saturated Fat	1,60 g	7,27
Colesterol	2,50 g	10,00
Fibre	0,00 mg	0,00
Calcium	13,50 mg	0,56
Sodium	2,10 mg	15,00
Iron	336,00 Kcal	16,80
<b>(+)Daily Requirements based on a diet of 2,000 Kcal.</b>		

**Alexandre M. Coutinho**

Responsible technician

Engineer of Foods

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# BEANS

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Mixture for the preparation of

**Beans**



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## BEANS

### - BEANS WITH DRY MEAT

#### **PROPERTIES & ADVANTAGES OF PRODUCT**

The product mixture for the preparation of Beans with Meat meal has been developed with all the necessary ingredients for its preparation. All our products are manufactured with the finest natural ingredients, meticulously selected, so as to meet all nutritional need, which can be easily prepared with the addition of water and with a cooking time of within 20 minutes.

#### **PRODUCT DESCRIPTION:**

This product is presented in a dehydrated powder form with full natural flavours, packed in polypropylene packs and then into multi-layered paper bags of 20Kgs to 40Kgs and if required divided into 2Kgs packs.

#### **PREPARATION METHOD:**



1. Add 1 Kg of product mixture to 5 liters of cold water and mix until completely dissolved.
2. Bring to the boil on a high heat.
3. When boiling, lower the heat and cook for 20 minutes, constantly stirring.
4. Serve Hot.

#### **YIELD:**

On a basis of 250g per portion for one person, each 2 kg pack yields 42 portions.

#### **STORAGE/SHELF LIFE:**

As long as the product is stored in a dry place, its shelf life is 360 days.

## **BEANS WITH DRY MEAT**

### **INGREDIENTS:**

Dehydrated bean powder, salt, fat, dehydrated meat, texturised soya, meat and condiment flavours, dehydrated vegetables (onion, garlic, peppers).

- It contains **Glutén**.

### **Composition and Nutritional values of 100g of dehydrated product:**

<b>INFORMATION - PER 100g PORTION</b>		
<b>Nutrients</b>	<b>Quant.</b>	<b>% VD (+)</b>
Total Cal. Value	332,00 kcal	16,60
Carbohydrates	50,00 g	16,67
<b>Protein</b>	24,00g	32,00
Total Fat	4,00g	7,27
Saturated Fat	3,50 g	15,91
Fibre	2,30 g	9,20
Sodium	190,00mg	7,92
Iron	2,70 mg	19,29
<b>(+) Total daily requirements based on a diet of 2.000 Kcal.</b>		

**Alexandre M. Coutinho**

Responsible technician

Engineer of Foods

C.R.Q N°.01.301.683

# MEALIE MEAL

[www.kitapaninternacional.com](http://www.kitapaninternacional.com)



**KITAPAN**

INDÚSTRIA E COMÉRCIO



## **MEALLIE MEAL**

- **MEALLIE MEAL WITH BEEF**
- **MEALLIE MEAL WITH CHICKEN**

This product contains all the ingredients necessary for its preparation (including seasoning). Only add water and bring to the boil.

Our products are manufactured with the finest natural ingredients, meticulously selected so as to meet all nutritional needs and fortified with vitamins, minerals including iron, in accordance with the Recommended Daily Allowance (RDA).

### **PRODUCT DESCRIPTION:**

The dehydrated product is packaged in 2 kg polypropylene packs and then into 20 kg cardboard boxes.

### **PREPARATION:**

Combine contents of a 2 kg pack with 14 litres of cold water, mix well. Bring to the boil and allow to simmer for 15 minutes, stirring from time to time.

### **YIELD:**

On a basis of 300g per portion for one person, each 2 kg pack yields 48 portions.

### **STORAGE/SHELF LIFE:**

As long as the product is stored in a dry place, its shelf life is 12 months.

## **MEALLIE MEAL WITH BEEF**

### **INGREDIENTS:**

Cassava flour, corn starch, fine salt, dehydrated beef meat, red pepper, carrot, onion, garlic, oregano, dehydrated garlic steams, spices, natural urucam colorant.

-It does not contain **Glutén**.

### **Composition and Nutritional values of 100g of dehydrated product:**

<b>NUTRITIONAL INFORMATION – Porção de 100 g</b>		
<b>Nutrients</b>	<b>Quant.</b>	<b>% VD (+)</b>
TOTAL CAL. VALUE	355,51 Kcal	17,77
CARBOHYDRATE	72,66 g	24,22
PROTEIN	5,17 g	6,89
TOTAL FAT	4,91 g	8,92
SATURATED FAT	0,00 g	0,00
FIBRE	0,00 g	0,00
SODIUM	558,00 mg	55,80
IRON	210,00 mg	8,75

(+) Daily values of reference on the basis of a diet of **2.000 kcal**.

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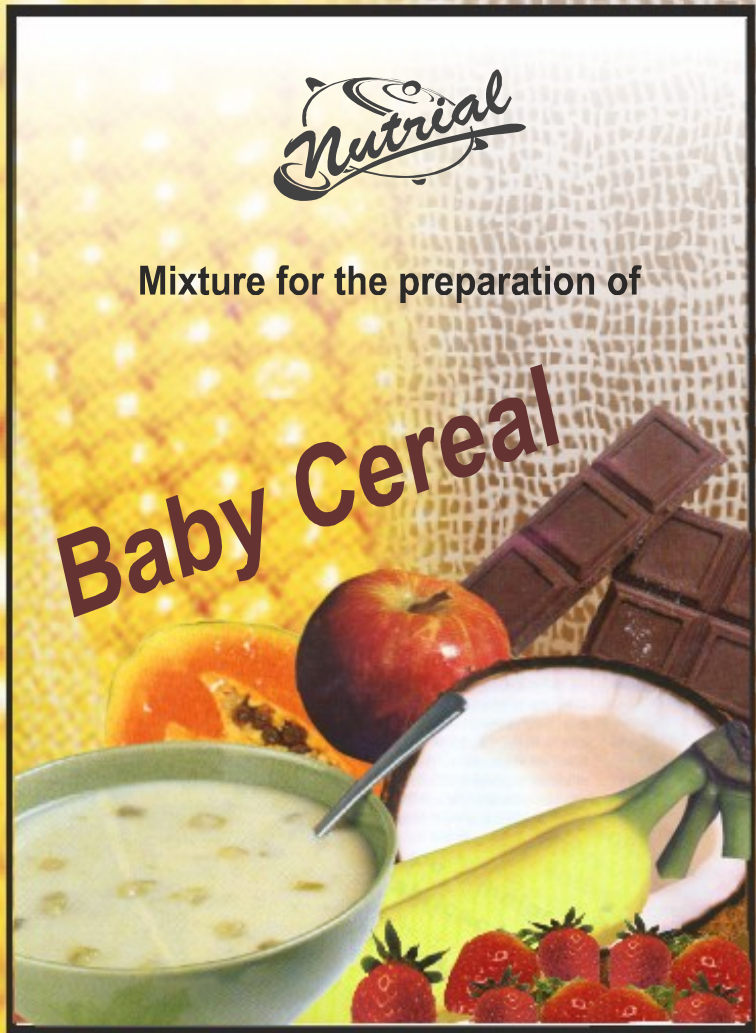
# BABY CEREAL

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*Nutrial*

Mixture for the preparation of

**Baby Cereal**



**KITAPAN**

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## **BABY CEREAL**

### **FLAVOURS:**

- **GREEN CORN**
- **COCONUT**
- **CHOCOLATE**
- **STRAWBERRY**
- **VANILLA**

This product contains all the ingredients necessary for its preparation (including sugar). Only add water and bring to the boil.

Our products are manufactured with the finest natural ingredients, meticulously selected so as to meet all nutritional needs and fortified with vitamins, minerals including iron, in accordance with the Recommended Daily Allowance (RDA).

### **PRODUCT DESCRIPTION:**

The dehydrated product is packaged in 2 kg polypropylene packs and then into 20 kg cardboard boxes.

### **PREPARATION:**

Combine contents of a 2 kg pack with 10 litres of cold water, mix well. Let it boil and allow it to simmer for 3 minutes, stirring from time to time.

### **YIELD:**

On a basis of 200g per portion for one person, each 2 kg pack yields 60 portions.

### **STORAGE/SHELF LIFE:**

As long as the product is stored in a dry place, its shelf life is 12 months.

## **COCONUT BABY CEREAL**

### **INGREDIENTS:**

Refined sugar, Corn starch, refined salt, skimmed milk powder, serum milk powder, maltodextrine, B vitamin complex and mineral salts.

### **CONTAINS:**

Natural flavouring (vanilla, strawberry, chocolate, green corn and coconut).

- It does not contain **Glutén**.

### **Composition and Nutritional values of 100g of dehydrated product:**

<b>NUTRITIONAL INFORMATION - PER 100 G PORTION</b>		
<b>Nutrientes</b>	<b>Quant.</b>	<b>% VD (+)</b>
Total Cal. Value	408,40 Kcal	20,42
Carbohydrate	74,59 g	24,86
<b>Protein</b>	11,76 g	15,68
Total Fat	7,00 g	12,72
Saturated Fat	3,50 g	15,90
Fibre	0,00 g	0,00
Calcium	558,00 mg	55,80
Sodium	210,00 mg	8,75
Iron	1,00 mg	7,14
<b>(+) Daily requirement based on a diet of 2,000 Kcal..</b>		

**Alexandre M. Coutinho**

Responsible technician

Engineer of Foods

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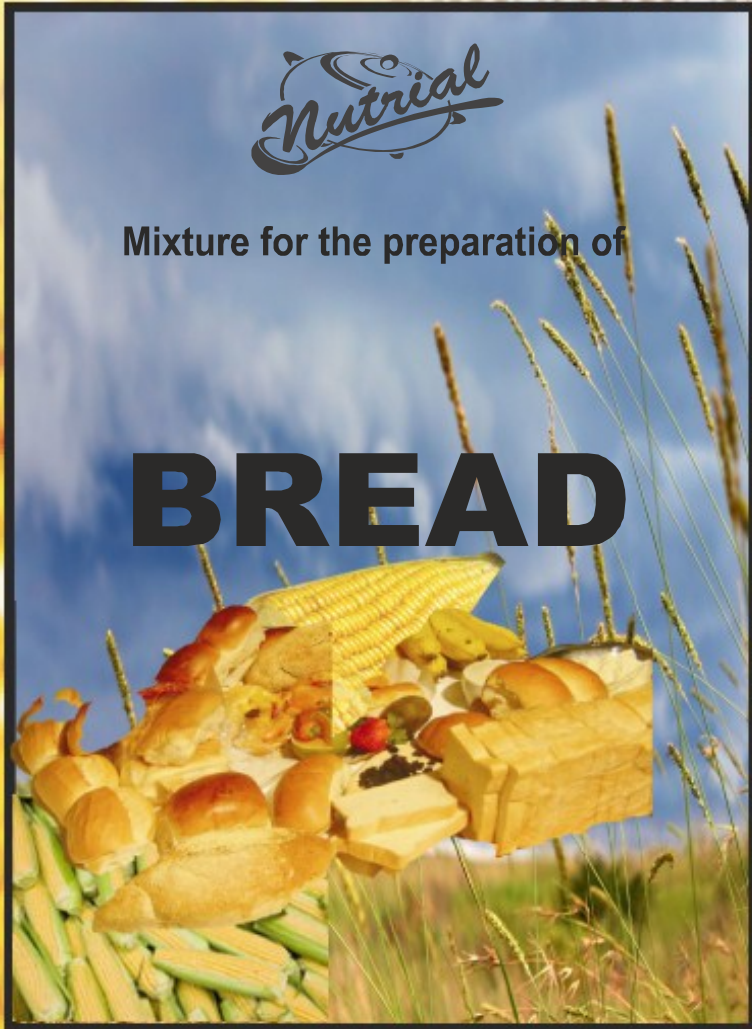
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# BREAD

*Nutrial*

Mixture for the preparation of

# BREAD



**KITAPAN**

INDÚSTRIA E COMÉRCIO

# BREAD

## PROPERTIES & ADVANTAGES OF PRODUCT

This is a revolutionary product launched by the bakery industry. **Kitapan** has united in this product using our vast experience in the production of high quality products. A unique bakery product has been developed, a simple to prepare **Mixture for the Preparation of Bread**. This complete balanced recipe, using meticulously selected ingredients, which only requires the addition of water and avoids all the stages of weighing etc. has produced a bread of excellent quality. This bread product can be easily prepared and baked within 20 minutes.

**- It contains Glutén.**

## Composition and Nutritional values of 100g of dehydrated product:

NUTRITIONAL INFORMATION – Porção de 100 g		
Nutrients	Quant.	% VD (+)
TOTAL CAL. VALUE	296,00 Kcal	14,80
CARBOHYDRATE	65 g	21,67
PROTEIN	3,50 g	4,67
TOTAL FAT	2,40 g	4,36
SATURATED FAT	2,00 g	9,09
FIBRE	2,30 g	9,20
CALCIUM	130 mg	13,00
SODIUM	160,00 mg	6,67
IRON	1,10 mg	7,86
(+ ) Daily values of reference on the basis of a diet of <b>2.000 kcal.</b>		

### INGREDIENTS:

Wheat flour, fine salt, sugar, ascorbic acid, enzyme supplement, emulsifiers and instant yeast, fat.  
Contains; Gluten

### PRODUCT DESCRIPTION:

Product is placed in multi-layered paper bags with internal polypropylene packs of 25 Kg or 50 Kg.

### STORAGE:

As long as the product is stored in a dry place it can be stored for 360 days.

### RECIPE:

Prepared Bread Mixture	50kg
Portable Water	29 litros

**YIELD:** 1430 portions of 50g.

### PREPARATION METHOD:

1. Place in the mixing machine the Prepared Mixture for Bread, together with the Dry Biological Yeast pack. Add the required quantity of water (as provided in recipe).
2. Mix well until a soft dough develops.
3. Divide the bread dough into individual chosen sizes, approx. 55g.
4. Shape as desired.
5. Place on a tray and leave for fermentation (approx. 2 hours); until dough has doubled in size.
6. Place in oven at 180° centigrade for approximately 20 minutes.
7. Leave to cool, in a closed dry area.
8. Pack after 12 hours.
9. Bread is ready for consumption

**Alexandre M. Coutinho**

Responsible technician

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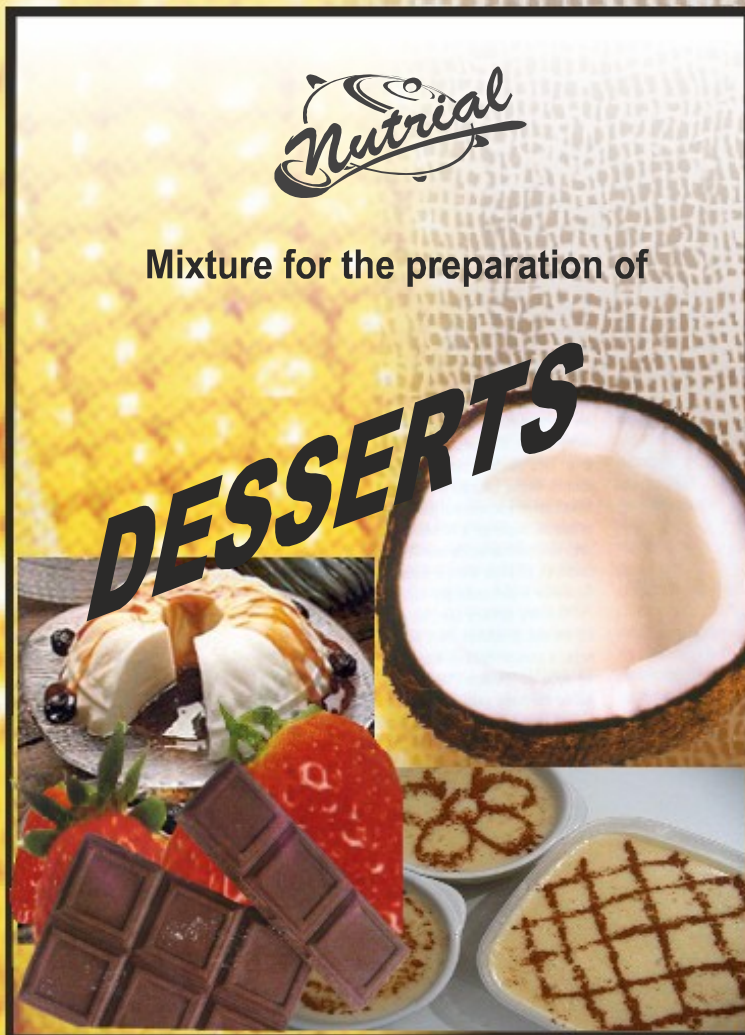
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# DESSERTS

*Nutrial*

Mixture for the preparation of

**DESSERTS**



**KITAPAN**

INDÚSTRIA E COMÉRCIO



## TECHNICAL FILE

**PRODUCT: SWEET RICE CANDY**

**NAME: NUTRIAL**

### PROPERTIES AND ADVANTAGES OF USE

This product contains all the ingredients necessary for its preparation (including seasoning). Only add water and bring to the boil.

.Our products are manufactured with the finest natural ingredients, meticulously selected so as to meet all nutritional needs and fortified with vitamins, minerals including iron, in accordance with the Recommended Daily Allowance (RDA).

### INGREDIENTS:

Benefited rice, Fine sugar, integral milk in dust, milk serum in dust, maltodextrina, made-up of vitamins of complex B and mineral salt.

**-It does not contain Glutén.**

NUTRITIONAL INFORMATION – Porção de 100 g		
Nutrients	Quant.	% VD (+)
TOTAL CAL. VALUE	334 Kcal	16,70
CARBOHYDRATE	65,25 g	20,75
PROTEIN	7,00 g	9,33
TOTAL FAT	5,00 g	9,09
SATURATED FAT	0,00 g	0,00
FIBRE	0,00 mg	0,00
SODIUM	558,00 mg	55,80
IRON	210,00 mg	8,75

(+) Daily values of reference on the basis of a diet of **2.000 kcal.**

### PRODUCT DESCRIPTION:

The dehydrated product is packaged in 2 kg polypropylene packs and then into 20 kg cardboard boxes.

**PREPARATION:** Combine contents of a 2 kg pack with 10 litres of boiling water, mix well. Let it boil and allow it to simmer for 30 minutes, stirring from time to time.

**YIELD:** On a basis of 200g per portion for one person, each 2 kg pack yields 55 portions.

**STORAGE/SHELF LIFE:** As long as the product is stored in a dry place, its shelf life is 360 days.

**Alexandre M. Coutinho**

Responsible technician

Engineer of Foods

C.R.Q N°.01.301.683

## TECHNICAL FILE

**PRODUCT: "CANJIQUINHA" OF CORN**

**NAME: NUTRIAL**

### PROPERTIES AND ADVANTAGES OF USE

This product contains all the ingredients necessary for its preparation (including seasoning). Only add water and bring to the boil.

.Our products are manufactured with the finest natural ingredients, meticulously selected so as to meet all nutritional needs and fortified with vitamins, minerals including iron, in accordance with the Recommended Daily Allowance (RDA).

### INGREDIENTS:

Corn flour, corn starch, corn flakes, refined sugar, hydrogenated vegetable fat, malt dextrine, whole milk powder, serum of milk in powder and natural aroma of green maize.

**-It does not contain Glutén.**

NUTRITIONAL INFORMATION – Porção de 100 g		
Nutrients	Quant.	% VD (+)
TOTAL CAL. VALUE	398 kcal	19,90
CARBOHYDRATE	85,09 g	28,36
PROTEIN	5,79 g	7,72
TOTAL FAT	2,84 g	5,16
SATURATED FAT	1,42 g	6,45
FIBRE	0,00 g	0,00
SODIUM	558,00 mg	55,80
IRON	210,00 mg	8,75

(+) Daily values of reference on the basis of a diet of 2.000 kcal.

### PRODUCT DESCRIPTION:

The dehydrated product is packaged in 2 kg polypropylene packs and then into 20 kg cardboard boxes.

### PREPARATION:

- 1- Add 2 kg of the mixture in 6 lt of cold water.
- 2- Mix well until homogeneous;
- 3- Bring to boil until the fire, always moving;
- 4- After cooking boiling for 3 minutes in low fire;
- 5- Serve

**YIELD:** 50 portions per 150g.

**STORAGE/SHELF LIFE:** As long as the product is stored in a dry place, its shelf life is 360 days

**Alexandre M. Coutinho**

Responsible technician

Engineer of Foods

C.R.Q N°.01.301.683

## TECHNICAL FILE

**PRODUCT: DELICACY ABOUT COCONUT**

**NAME: NUTRIAL**

### PROPERTIES AND ADVANTAGES OF USE

This product contains all the ingredients necessary for its preparation (including seasoning). Only add water and bring to the boil.

.Our products are manufactured with the finest natural ingredients, meticulously selected so as to meet all nutritional needs and fortified with vitamins, minerals including iron, in accordance with the Recommended Daily Allowance (RDA).

### INGREDIENTS:

whole milk powder, corn starch, serum of milk in powder, refined sugar, fine salt, dehydrated coconut and natural aroma of coconut.

**-It does not contain Glutén.**

NUTRITIONAL INFORMATION – Porção de 100 g		
Nutrients	Quant.	% VD (+)
TOTAL CAL. VALUE	381 Kcal	19,05
CARBOHYDRATE	79,00 g	26,33
PROTEIN	5 g	6,66
TOTAL FAT	5 g	22,73
SATURATED FAT	0 g	0,00
FIBRE	1,00 g	4,00
SODIUM	220,00 mg	22,00
IRON	90,00 mg	3,75

(+) Daily values of reference on the basis of a diet of **2.000 kcal.**

### PRODUCT DESCRIPTION:

The dehydrated product is packaged in 2 kg polypropylene packs and then into 20 kg cardboard boxes.

### PREPARATION:

- 1- Add 2kg Mix to 9 liters of cold water and 1Lt coconut milk.
- 2- Mix well until homogeneous;;
- 3- Return to heat to boil;
- 4- Cook on low heat for 2 minutes, stirring always ;
- 5- Put in the form and lead to the refrigerator for 2 hours.
- 6- Serve, with plum sauce or strawberry.

**YIELD:** 70 portions per 150g.

**STORAGE/SHELF LIFE:** As long as the product is stored in a dry place, its shelf life is 360 days.

**Alexandre M. Coutinho**

Responsible technician

Engineer of Foods

C.R.Q.Nº.01.301.683

# REAL PHOTOGRAPHIES



OF THE PRODUCTS

# RICE WITH VEGETABLES



PRODUCT  
BEFORE  
PREPARATION



PRODUCT  
AFTER  
PREPARATION



# SOUPS



PRODUCT  
BEFORE  
PREPARATION



PRODUCT  
AFTER  
PREPARATION



# PASTA WITH MEAT



PRODUCT  
BEFORE  
PREPARATION



PRODUCT  
AFTER  
PREPARATION



# MILK DRINKS



PRODUCT  
BEFORE  
PREPARATION



PRODUCT  
AFTER  
PREPARATION



# CEREAL POWDER



PRODUCT  
BEFORE  
PREPARATION



PRODUCT  
AFTER  
PREPARATION



# REFRESHMENT BEVERAGES



PRODUCT  
BEFORE  
PREPARATION



PRODUCT  
AFTER  
PREPARATION



## BEANS WITH MEAT



PRODUCT  
BEFORE  
PREPARATION



PRODUCT  
AFTER  
PREPARATION

