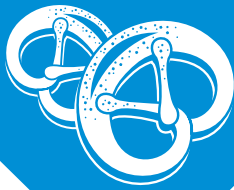


GUSTOSAL



SALINEN AUSTRIA

BAKERY SALT

Coarse vacuum salt
to enrich bakery products

AUSTRIAN QUALITY



GUSTOSAL



SALINEN AUSTRIA



aus den ÖSTERREICHISCHEN ALPEN

**BÄCKER-
STREUSALZ**
1,6 – 2,5 mm
UNJODIERT

- Bäckerstreusalz, grob, unjodiert. Zutaten: Österreichisches Siedesalz (NaCl) > 99,6 %.
- Körnung: 1,6 – 2,5 mm. Trocken lagert. Mindestens halber bis volle salzlicher Ausbruch. Nettogewicht: 8 kg.

- Coarse table salt (baker's salt), non-iodized. Ingredients: Austrian vacuum salt (NaCl) > 99,6 %. Grain size: 1,6 – 2,5 mm. Store in a dry place! Best before: see lateral imprint. Net weight: 8 kg.

Herstellung & Vertrieb:
Salinen Austria AG
4800 Bad Ischl, Austria
+43 (0) 323 20 70
www.salinen.com

8kg

GUSTOSAL



SALINEN AUSTRIA

aus den ÖSTERREICHISCHEN ALPEN

**BÄCKER-
STREUSALZ**
1,6 – 2,5 mm
UNJODIERT

- Bäckerstreusalz, grob, unjodiert. Zutaten: Österreichisches Siedesalz (NaCl) > 99,6 %.
- Körnung: 1,6 – 2,5 mm. Trocken lagert. Mindestens halber bis volle salzlicher Ausbruch. Nettogewicht: 20 kg.

- Coarse table salt (baker's salt), non-iodized. Ingredients: Austrian vacuum salt (NaCl) > 99,6 %. Grain size: 1,6 – 2,5 mm. Store in a dry place! Best before: see lateral imprint. Net weight: 20 kg.

Herstellung & Vertrieb:
Salinen Austria AG
4800 Bad Ischl, Austria
+43 (0) 323 20 70
www.salinen.com

20kg



GUSTOSAL

Bakery Salt

A special touch for optics and flavour



For bakery goods like pretzels, pretzel products, salt sticks or breadsticks, a high-quality coarse baker's salt with good adhesion to the dough is an important quality criterion.



Highly pure GUSTOSAL bakery salt is manufactured without use of any additives or releasing agents and distinguished by high form stability. The salt is perfect for decorating bakery goods due to its ideal grain size of 1.6 - 2.5 mm and nice white colouring of the grain.

GUSTOSAL bakery salt conforms with the Codex Alimentarius.



GUSTOSAL bakery salt is exclusively made of pure dried vacuum salt from the mountains of Salzkammergut - Bad Ischl, Altaussee and Hallstatt, a UNESCO World Heritage Region - produced in an environmentally friendly and sustainable way.

GUSTOSAL evaporated bakery salt		
	Non-iodised	
	EURO pal.	H1 pal.
8 kg (1.6 - 2.5 mm)		✓
20 kg (1.6 - 2.5 mm)	✓	✓
Big Bag (1.6 - 2.5 mm)	✓	✓

Stand: 6/2026

Photos: AdobeStock, Monika Löff



SALINEN AUSTRIA AG is certified according to GMP, IFS QS, ISO 9001, ISO 14001, etc. and guarantees the highest quality standards. Highly modern production processes and our qualified experts ensure a consistently high product quality, highest purity and full traceability. Our products comply with the applicable standards & quality criteria and meet the highest requirements.

Salinen Austria AG
Steinkogelstraße 30
4802 Ebensee am Traunsee, AUSTRIA
Tel.: +43 6132 200-0
Fax: Ext. 4100
info@salinen.com
www.salinen.com/gustosal