

THE PUREST SALT FOR PURE INDULGENCE

Table salt and nitrite curing salt



GUSTOSAL TABLE SALT FOR PROS



GUSTOSAL table salts and nitrite curing salts are the ideal flavour carriers and the perfect preserving agents, and you can determine their composition precisely according to your needs.

Whatever you're planning: our salts are ideally suited for dissolving, mixing, adding, sprinkling and baking. And of course also for food production in accordance with strict organic guidelines. From the grain size to the packaging unit, we guarantee salt that is the optimum fit for your business and your products.



THE INGREDIENT: SALT



Not only is salt crucial for the development of aromas and flavour in many foods, it also inhibits the growth of microorganisms and therefore fulfils an important preserving function that cannot easily be replaced.

To ensure you can fully rely on our product for the production of your valuable foodstuffs, we pay great attention to consistently high quality during the production of GUSTOSAL, thus guaranteeing process reliability.

Our GUSTOSAL table salts and curing salts consist of the purest evaporated salt and high-quality sea salt. They comply with the Codex Alimentarius and the applicable national standards and regulations.

Regionality and quality matter to us.



Our evaporated salt is sourced from the mountains of the UNESCO World Heritage Region of the Salzkammergut. It is carefully mined in Bad Ischl, Altaussee and Hallstatt in the heart of the Austrian Alps and processed with great care in the Ebensee saltworks. Production is fully automatic and takes place in one of Europe's most cutting-edge production facilities.



For our sea salt products, we exclusively use the very highest quality Mediterranean sea salt, which is regularly inspected at Salinen Austria.



For your organic food production specifically, we offer GUSTOSAL table salts and curing salts without additives and without release agents.

THE PUREST SALT FOR PURE INDULGENCE

Our table salts are used specifically for a diverse range of applications and are produced for your individual needs and requirements. This ensures you always get precisely the salt that is optimally adjusted to suit your production.

For straightforward handling in your operations, we offer our salt products in various shapes and product units.

Fine GUSTOSAL table salt is a high-quality base that acts as an all-round talent. It's the salt for all occasions and for all foods.

Extra-fine GUSTOSAL table salt features especially fine grains and is suitable as a flavour carrier in the snack industry, for soups, sauces and seasonings.



THE ADVANTAGES of GUSTOSAL fine and extra-fine table salt:



The right salt for every application
GUSTOSAL table salts are available iodised and non-iodised, with and without release agents, in various grain sizes and salt types.



Excellent pourability
GUSTOSAL table salt does not clump and is easy to handle and mix.



Quickly, completely soluble
Due to their high purity, GUSTOSAL table salts dissolve quickly and completely. This makes them easier to work with.





PLEASING TO THE PALATE AND TO THE EYE

FOR THE PRODUCTION OF YOUR ORGANIC FOODS:

GUSTOSAL table salt without additives or release agents

Fine GUSTOSAL evaporated salt

Coarse GUSTOSAL baker's salt for sprinkling

Fine GUSTOSAL sea salt

Coarse GUSTOSAL sea salt



Give your baked goods a special added touch in terms of appearance and taste with the coarse-grained GUSTOSAL pretzel salt. It has a grain size of 1.6 - 2.5 mm and is characterised by its excellent adhesion to dough and high dimensional stability when baking.

The coarse evaporated salt is ideal for adding a finishing touch to all kinds of pretzels, pretzel dough products, crackers and more.

GUSTOSAL baker's salt for sprinkling complies with the Codex Alimentarius. It is produced without any additives or release agents whatsoever, making it also suitable for the production of organic foods.

THE ADVANTAGES of GUSTOSAL baker's salt for sprinkling:



Pure white, coarse grains

GUSTOSAL pretzel salt is a pure white and, as a salt for sprinkling, has an ideal grain size of 1.6 to 2.5 mm.



Excellent adhesion to dough

Sticks to dough: GUSTOSAL baker's salt for sprinkling is ideal for decorating baked goods.



High dimensional stability

GUSTOSAL pretzel salt retains its shape incredibly well during baking.



READY-TO-USE NITRITE CURING SALTS



Curing is used to preserve meat, sausages and fish. Humans have always used salt to extend the shelf life of food. In addition to the preserving effect, this also gives the food a very special, tangy flavour. All GUSTOSAL nitrite curing salts and salt nitrite blends contain stable and homogeneous nitration for the efficient and safe processing of your meat and sausage products, fish and regional bacon and ham specialities.

GUSTOSAL nitrite curing salt with fine evaporated salt is available iodised and non-iodised with the following nitration levels:
0.4 - 0.5%, 0.44 - 0.55%, 0.5 - 0.6%.

GUSTOSAL evaporated salt nitrite blends, fine-grained, iodised, are available in the nitration levels: 0.6 – 0.7% and 0.81 – 0.99% and the non-iodised blends are available in the nitration: 0.81 – 0.99%.



In addition to our fine table salt nitrite curing salts, we also offer coarse-grained **PARMASALE GUSTOSAL** nitrite curing salts made of high-quality sea salt. Thanks to its coarse grain size, **PARMASALE GUSTOSAL** ensures the perfect flavour and consistency. It is especially well suited for high-quality ham and bacon. It is produced without any additives or release agents whatsoever, making it also suitable for the production of organic foods.



PARMASALE GUSTOSAL sea salt nitrite curing salt, coarse-grained, non-iodised, is available with 0.5 - 0.6% sodium nitrite.

PARMASALE GUSTOSAL sea salt nitrite blend, coarse-grained, non-iodised, is available with 0.81 - 0.99% sodium nitrite.

THE ADVANTAGES of GUSTOSAL nitrite curing salt:



High-quality product results
GUSTOSAL nitrite curing salt and the salt-nitrite blend guarantee optimum colour development, fantastic flavour and the ideal consistency.



Long shelf life
The GUSTOSAL nitrite curing salt and the salt-nitrite blend guarantee a long shelf life of your products.



Antibacterial & antioxidant
The GUSTOSAL nitrite curing salt and salt nitrite blend have an antibacterial, antioxidant effect and therefore ensure a long shelf life.



WE LIVE FOR SALT



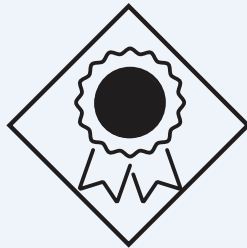
Salinen Austria AG is among the leading salt producers in Europe. With its focus on salt specialties, it is leading the 7,000-year-old tradition of salt mining in the Salzkammergut, a UNESCO World Heritage Region in Austria, into the future.

Salinen Austria AG represents the utmost competence in the area of salt and sets store by quality, purity, origin and tradition in all its products.

The products are made from the purest evaporated salt. Sustainable, environmentally friendly production is our absolute priority. Production is fully automatic and takes place in one of Europe's most cutting-edge salt extraction plants.

The assortment of products ranges from table and curing salt for retail and the food industry, high-purity pharmaceutical salt for medical applications, salt tablets for water treatment and animal feed salt all the way to industrial salt for chlorine electrolysis and de-icing salt for road maintenance in winter. Potassium sulphate, a co-product of salt production, is used as a fertiliser in organic farming and gardening.

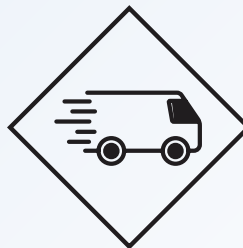
OUR PROMISE TO YOU



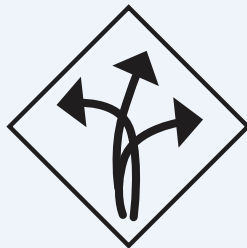
Premium
quality



Personal
customer service



Guaranteed
supply



Flexibility



SALINEN AUSTRIA AG is certified according to GMP, IFS, QS, ISO 9001, ISO 14001 and many more and guarantees the highest quality standards. State-of-the-art production processes and our qualified expert personnel ensure consistently high product quality, the utmost purity and seamless traceability. Our products comply with the valid standards & quality criteria and fulfil the strictest requirements.

SALINEN AUSTRIA AG

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