





**GUSTOSAL**



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## Nitrite curing salt

Stable and homogeneous blend for the efficient and safe processing of meat and sausage products.



Curing is one of the oldest preservation methods with a long tradition.

In combination with the standard curing process GUSTOSAL nitrite curing salt guarantees highest safety and quality for the processing of meat and sausage products and regional specialities.



The precise dosage of sodium nitrite and cutting-edge mixing technology guarantee the homogeneous mixture and optimal quality of GUSTOSAL nitrite pickling salt as well as salt-nitrite mixtures. The products are available with varying nitrite content of 0.45% - 0.9% and have a minimum shelf life of 12 months.

The usage of GUSTOSAL nitrite curing salt ensures:

- ◆ Best possible reddening of meat products
- ◆ Optimal results with respect to aroma and taste
- ◆ Yeast inhibiting effect
- ◆ Improved consistency

**Compliance with the highest quality standards is confirmed by a Certificate of Analysis (CoA) for each production batch.**



GUSTOSAL nitrite curing 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 environmental friendly and sustainable way.

	Non-iodised		iodised	
	EURO-Pal.	H1-Pal.	EURO-Pal.	H1-Pal.
10kg 0,4 – 0,5 %				✓
25 kg 0,4 – 0,5 %	✓	✓		
25 kg 0,44 – 0,55 %		✓		✓
25 kg 0,5 – 0,6 %	✓	✓		✓
25 kg 0,6 – 0,7 %	✓			✓
25 kg 0,81 – 0,99 %	✓	✓		✓

Stand: 6/2024

Photos: 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.

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