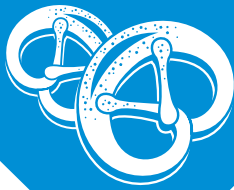


# GUSTOSAL



**SALINEN AUSTRIA**

## BAKERY SALT

Coarse vacuum salt  
to enrich bakery products

AUSTRIAN QUALITY





# 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 Bakery Salt		
	Non-iodised	
	EURO-Pal.	H1-Pal.
8 kg 1.6 - 2.5 mm		✓
20 kg 1.6 - 2.5 mm	✓	✓
Big Bag	✓	✓

Stand: 6/2024

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.

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