

PARMASALE GUSTOSAL



SALINEN AUSTRIA

SEA SALT NITRITE CURING SALT

Ready-to-use sea salt speciality
to cure bacon and ham

AUSTRIAN QUALITY



**PARMASALE
GUSTOSAL**



**NITRIT-
PÖKELSALZ
GROB UNJODIERT**
mit 0,50 - 0,60 % Natriumnitrit

1) Inhaltsstoffe mit Meersalz, grob, abgerollt. Zutaten: Meersalz grob, Natriumnitrit (E250), Natriumnitrat (E251), 0,50-0,60% Natriumnitrit. Hinweis für den Fleischverarbeiter: Bei der Verwendung dieses Spezialfaktors, Chargennummerierung/Mischungsverhältnis beachten, keine weiteren Aufhänger, nur bei geschlossener, trockener und vor Wärme und Licht geschützter Lagerung geeignet. ZUSÄTZLICHE INFORMATIONEN ZUR GEMISCHTEN VERWENDUNG IN FLEISCH- UND WURSTFERTIGUNGSLEISTUNGEN

2) Ready to use salt with sea salt, coarse, non-iodized. Ingredients: Sea salt coarse, sodium nitrite (E250), sodium nitrate (E251), 0.50-0.60% sodium nitrite. Note for the meat user: Limited usage, see specification. Charge identification/labeling, see label request. Store light, closed, dry and protected from heat and light. Not weight: 25kg. EXCLUSIVELY FOR COMMERCIAL USE IN MEAT AND MEATBASE PRODUCTS.

Herstellung & Vertrieb: Salinen Austria AG, 5010 Gollersdorf, Austria. Tel: +43 370 22022, Fax: +43 370 22023, www.salinen.com

25 kg

**PARMASALE
GUSTOSAL**



**SALZ-NITRIT-
MISCHUNG
GROB UNJODIERT**
mit 0,81 - 0,99% Natriumnitrit

1) Inhaltsstoffe: Zutaten: Meersalz grob, Natriumnitrit (E250), Natriumnitrat (E251), 0,81-0,99% Natriumnitrit. Hinweis für den Fleischverarbeiter: Bei der Verwendung dieses Spezialfaktors, Chargennummerierung/Mischungsverhältnis beachten, keine weiteren Aufhänger, nur bei geschlossener, trockener und vor Wärme und Licht geschützter Lagerung geeignet. ZUSÄTZLICHE INFORMATIONEN ZUR GEMISCHTEN VERWENDUNG IN FLEISCH- UND WURSTFERTIGUNGSLEISTUNGEN

2) Ready to use salt with sea salt, coarse, non-iodized. Ingredients: Sea salt coarse, sodium nitrite (E250), sodium nitrate (E251), 0.81-0.99% sodium nitrite. Note for the meat user: Limited usage, see specification. Charge identification/labeling, see label request. Store light, closed, dry and protected from heat and light. Not weight: 25kg. EXCLUSIVELY FOR COMMERCIAL USE IN MEAT AND MEATBASE PRODUCTS.

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25 kg



PARMASALE

Sea Salt nitrite curing salt

Stable and homogeneous blend for the efficient and safe processing of ham and bacon



Curing is one of the oldest preservation methods with a long tradition. In combination with the standard curing process PARMASALE nitrite curing salt guarantees highest safety and quality.

Due to its coarse grain size, it is used especially to cure high-quality ham and bacon.



The precise dosage of sodium nitrite and cutting-edge mixing technology guarantee the homogeneous mixture and optimal quality of PARMASALE nitrite pickling salt as well as PARMASALE salt-nitrite mixtures (0.6% - 0.9%).

The usage of GUSTOSAL PARMASALE sea salt 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.



PARMASALE sea salt - nitrite curing salt is produced with high-quality sea salt. The sodium nitrite is mixed in a fully automated process at one of the most modern production facilities in Europe.

PARMASALE GUSTOSAL Sea Salt Nitrite Curing Salt	
	Non-iodised
	H1-Pal.
25 kg 0,6 % coarse	✓
25 kg 0,9 % coarse	✓

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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