

GUSTOSAL

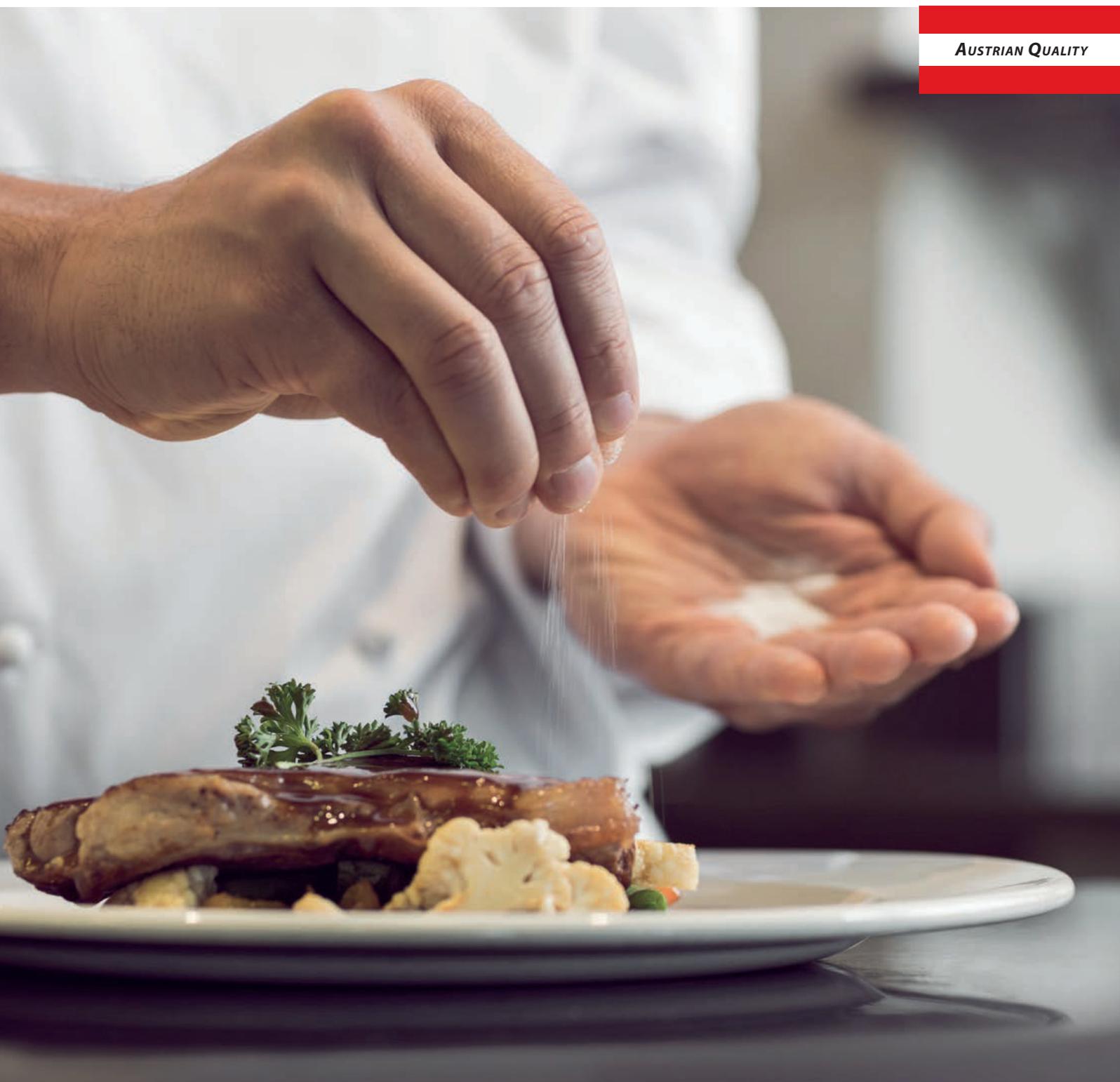


SALINEN AUSTRIA

EDIBLE SALT

for optimal flavour for cooking,
preserving, as a baking enhancement and much more

AUSTRIAN QUALITY





GUSTOSAL

Edible salt

Pure dried vacuum salt for best flavour, seasoning, preserving, as a baking enhancement and much more



GUSTOSAL edible salt can be used for dissolving, mixing, stirring into, preserving, sprinkling etc. in the food industry, bakeries, hotels & restaurants (HoReCa). Extra-fine GUSTOSAL edible salt has a special granulation. Due to its fine granulation, it is used to add flavour to snacks, e.g. potato chips. For organic food producers, Salinen Austria AG offers GUSTOSAL for BIO – an edible salt without any anti-caking additives or iodine.



GUSTOSAL edible salts comply with the Codex Alimentarius as well as all national norms and regulations. The high, constant quality as well as availability in all forms of packaging guarantees the best possible and broadest range of use in food production. Our GUSTOSAL salt products are iodized according to country requirements or without iodine, coarse-grained and extra-fine.



GUSTOSAL edible salt is produced with purest vacuum salt from the mountains of the Salzkammergut – Bad Ischl, Altaussee, Hallstatt, a UNESCO World Heritage Region in the heart of the Austrian Alps. Production is fully automated in one of the most modern production plants in all of Europe.

GUSTOSAL Edible Salt						
	Non-iodised			iodised		
	bulk	EURO-Pal.	H1-Pal.	bulk	EURO-Pal.	H1-Pal.
25 kg superfine		✓	✓			
BB superfine		✓				
10 kg fine		✓	✓			
10 kg fine bucket			✓			
25 kg fine		✓	✓		✓	✓
50 kg fine		✓	✓		✓	✓
Big Bag fine		✓	✓		✓	✓
bulk fine	✓			✓		
25 kg fine Organic		✓	✓			





GUSTOSAL



GUSTOSAL Bakery Salt

Coarse vacuum salt to enrich bakery products



For pastries 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.

GUSTOSAL baker's salt is manufactured without use of any additives or releasing agents, also making it ideally suited for organic food production.



GUSTOSAL Bakery Salt

	Non-iodisedt	
	H1-Pal.	EURO-Pal.
20 kg 1,6 - 2,5 mm	✓	✓
8 kg 1,6 - 2,5 mm	✓	



GUSTOSAL Sea salt



GUSTOSAL Sea Salt is manufactured with high-quality sea salt from the Mediterranean in different granulation. In accordance with strict criteria it is treated, packed and inspected by Salinen Austria AG. It is without releasing agents, additives and iodine.



GUSTOSAL Sea salt

	Non-iodisedt
	EURO-Pal.
25 kg fine	✓
25 kg coarse	✓



GUSTOSAL

Nitrite Curing Salt

Ready-to-use quality product made of pure vacuum salt for best curing products



Curing is the oldest preservation method with a long tradition. In combination with the standard curing process, nitrite curing salt guarantees highest safety and quality. Due to its coarse grain size it is especially suitable for specialties like ham and bacon.



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 environmentally friendly and sustainable way.



GUSTOSAL Nitrite Curing Salt	Non-iodised		iodised	
	EURO-Pal.	H1-Pal.	EURO-Pal.	H1-Pal.
25 kg 0,45% fine	✓	✓		
25 kg 0,5% fine	✓	✓	✓	✓
25 kg 0,6% fine	✓	✓		✓
25 kg 0,9% fine	✓	✓		✓
10 kg 0,5% fine bucket		✓		✓

Further nitrations on request



PARMASALE

Sea Salt Nitrite Curing Salt

Ready-to-use sea salt specialty for curing 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 ham and bacon of exceptional quality.



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