

PARMASALE GUSTOSAL



SALINEN AUSTRIA

SEA SALT NITRITE CURING SALT

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

AUSTRIAN QUALITY



Herstellung & Vertrieb:
Salinen Austria AG
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25 kg



**PARMASALE
GUSTOSAL**



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 Sea Salt Nitrite Curing Salt

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

Photos: Titel: victor/fotolia, Rückseite: belaya katerina/fotolia, HLPhoto/fotolia



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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