



NUTRIKS[®]
PURE

VACUUM NITRITE PICKLING SALT

High-purity Nitrite pickling salt for use in meat processing

Area of application

Curing is one of the oldest methods of preserving meat and meat products. Curing gives meat products their typical red color. Pickling salt, a vacuum food grade salt enriched with Sodium Nitrite, is ideal for this process.

The Product

NUTRIKS Pure Nitrite pickling salt combines the visual, taste, and technological advantages of vacuum salt and Sodium Nitrite. Our vacuum Nitrite pickling salt ensures a high level of technological safety while preserving the shelf life as well as the taste of meat and sausage products.

- High-purity vacuum salt
- Microbiological and antioxidant effect
- Color and flavour formation during curing process
- Various Nitrite contents
- Also available iodised
- Good flowability

VACUUM NITRITE PICKLING SALT

Product applications

In higher concentrations, salt inhibits both the development of microorganisms and the activity of meat enzymes by removing water. This leads to an extension of the shelf life. The use of Nitrite pickling salt results in a highly stable meat color and the development of the typical curing aroma. The good flowability and optimum grain size makes NUTRIKS Pure Nitrite pickling salt easy to use and guarantees the best curing results.

Product quality

NUTRIKS Pure Nitrite pickling salt is a mixture of high-purity vacuum salt and Sodium Nitrite. The NUTRIKS Pure vacuum salt used meets the requirements of the Codex Alimentarius and the FCC.

Certification

K+S is certified according to FSSC 22000 or IFS and EN ISO 9001. Compliance with hygiene requirements is ensured by a comprehensive HACCP system. Kosher and Halal requirements are met.

Our Service

We provide our customers with products of consistently high quality. If required, we support our customers with competent technical application advice. A high level of reliable worldwide delivery is realised through effective and intelligent logistics by truck, vessel or rail.



Delivery range

Packaging size: 25 kg bag (40 × 25 kg per pallet)

Type of packaging: PE-bag

Composition: Vacuum food grade salt with anti-caking agent E535 and various sodium nitrite contents (0.45 % - 0.85 % NaNO₂). With iodine on request. (additive)

We will be happy to send you a sample on request. Please contact us if you wish to receive more information on this and other products.