



- ✓ For meat products
- ✓ Ultra-pure vacuum salt
- ✓ Various nitrite content

**esco**

## Vacuum nitrite pickling salt

High-purity nitrite pickling salt for use in meat processing

### Field of application

Pickling is one of the oldest methods of conserving meat and meat products. Pickling conserves meat products and gives them their characteristic red color. Pickling salt, a food grade salt enriched with sodium nitrite, is ideal for this.

### Product

esco vacuum nitrite pickling salt combines the microbiological and technological advantages of vacuum salt and sodium nitrite. The homogeneous mixture ensures first-class technological safety and guarantees long-lasting, tasty meat and sausage products.

- ◆ Microbiological effect
- ◆ Pickling colour build-up
- ◆ Pickling flavour build-up
- ◆ Anti-oxidative effect
- ◆ Various nitrite content
- ◆ Also available iodized
- ◆ Excellent pouring properties

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### Product range

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

Other bag sizes up to cutter-ready pack-  
aging available on request.

Type of packaging: PE bag

Composition: Vacuum food  
grade salt with  
anti-caking agent  
E535 and various  
sodium nitrite  
contents.  
Available on  
request with  
iodine

GTIN: 0,4-0,5 %:  
4003885112208  
0,4-0,5 % iodized:  
4003885203104  
0,5-0,6 %:  
4003885250603  
0,5-0,6 % iodized:  
4003885207706  
0,8-0,9 %:  
4003885207300  
0,8-0,9 % iodized:  
4003885207508

We would be happy to provide you  
with a sample.

For more information on this and other  
products, please do not hesitate to  
contact us.

### Product use

At higher concentrations, salt in-  
hibits the development of micro-  
organisms and the activity of the  
meat's own enzymes by taking  
away water. This extends the  
product's shelf life. By using ni-  
trite pickling salt, a highly stable  
meat color is achieved and the  
characteristic preserved flavour  
develops.

esco vacuum nitrite pickling salt  
is produced in batches and offers  
a homogeneous mixture of salt  
and sodium nitrite, ensuring the  
maximum possible technologi-  
cal safety. The product's excel-  
lent pouring properties and ide-  
al grain size make it convenient  
to use and guarantee the best  
results for preserved goods.

### Product quality

esco vacuum nitrite pickling salt  
is a high-purity vacuum salt with  
a sodium chloride content of  
99.8 %. This is achieved through  
a careful crystallization process

and the use of particularly pure  
brine. esco vacuum nitrite pick-  
ling salt is a blend of high-purity  
vacuum salt and sodium nitrite.  
The esco vacuum food grade salt  
used satisfies the requirements  
of the Codex Alimentarius and  
the FCC VII.

### Certification

esco production facilities hold  
valid certification to EN ISO  
9001. Strict compliance with hy-  
giene requirements is confirmed  
by the certified HACCP system.  
Kosher and Halal requirements  
are complied with.

### Service

We offer our customers first-  
class service, guaranteed con-  
sistently high product quality  
and a reliable international de-  
livery.