

SPECIALTIES

Version June 2019

FOOD GRADE SALT

Range of food grade salts for various applications.

PURPOSE:

Season production
Production of bread and dairy
Fruit-vegetable processing
Fish and meat industry

PRODUCT RANGE

Sea Salt Fine: 0 - 1 mm / Medium Fine: 0.8 - 1.2 mm
Medium Coarse: 1-3 mm, 1-2 mm / Coarse: 2-4 mm
Extra Coarse: 4-6 mm, 4-15 mm, 6-15 mm, 10-15 mm
Fleur de Sel - gastronomic Salt
Sea Salt flakes - fine pyramid shaped Salt
Pure Dried Vacuum Refined Salt and Iodized Salt

FEED GRADE SALT

Used in agriculture and fodder production processes that complete farm animal diet with mineral ingredients. It is also used in feeding wild animals (in particular, ruminants) since it improves absorption of potassium, magnesium, and calcium. Sodium chloride - feed grade is also used for production of salt licks.

PURPOSE

Animal Fodder Production
Feeding Wild Animals
Salt Lick Production

WATER TREATMENT SALT

Hard water results in unnecessary use of softening agents and creation of lime scale that limits the efficiency of the heating process and increases fuel consumption. This is why water purification is more and more often used. Special water softening systems with salt tablets (also called tableted salt), are used in the process.

PURPOSE

Home water treatment devices and plants, Pools, Carwash, Industrial water treatment plants, Water treatment industrial facilities

HIMALAYAN SALT

Best known for its characteristic natural red or pink colored crystals, Himalayan salt is the purest form of salt available.

KEY PROPERTIES

Special Color, Purest
No Additives
Health Benefits

PRODUCT RANGE

Fine: 0.4 - 0.9 mm
Coarse: 1 - 2 mm
Extra Coarse: 2 - 3 mm
Granulated: 2 - 5 mm

SALT REPLACEMENT | SCELTA

Leading specialist of mushroom derivative products as an ingredient. Reducing salt up to 50%.

KEY PROPERTIES

Salt Replacer
Taste Booster
Clean Label and Natural

KEY PROPERTIES

Extracts
Concentrates
Frozen

NITRITE SALT

The nitrite curing salt is a necessary additive in production of meat and processed meat products. Curing is derived from one of the oldest ways of preserving food using salt as a preservative.

PURPOSE

Preserving Meat
Preparing Marinades
Curing Sausages

KEY PROPERTIES

Microbiological stability eliminating risk of botulism, Preserves meat adding pink color & seasoned flavor