



- ✓ 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



FOOD

esco

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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.



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