

Suprasel®
SALT



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SUPRASEL® making foods taste good, look good, last longer

From salted fish to dairy products, from pastries to pickling.... because the food-processing industry and its end-products are so diverse, we apply our experience and technological know-how to offer a complete range of **food-grade vacuum salts** with various properties, particle sizes and additives.

Food processors rely on salt to be free of impurities, but also to provide the right flavor, dissolution rate and adherence. SUPRASEL® salts are the right choice, because they meet these requirements and because SUPRASEL® products are characterized by:

- High purity (99,9% NaCl)
- Consistent high quality (in compliance with HACCP / ISO / Codex)
- Reliable supply
- Salt expertise, know-how and a solid sales and distribution network
- Customer and application support from Europe's leading salt expert

For more information please visit

www.suprasel.com/suprasel/english/01_why/index.htm