



PRAGANDA®

nitrite pickling salt for use
in meat processing



- for meat products
- from pure rock or vacuum salt
- various nitrite content

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. PRAGANDA® - nitrite pickling salt, food grade salt enriched with sodium nitrite, is ideal for this.

Product

PRAGANDA® - nitrite pickling salt combines the microbiological and technological advantages of salt, sodium nitrite and other ingredients such as white sugar, dextrose, dry starch syrup. The homogeneous mixture ensures excellent technological safety and guarantees long-lasting, tasty meat and sausage products. The composition of the product significantly affects the composition and stability of the product. In the nitrite pickling salt containing only food grade salt and sodium nitrite, hygroscopic sodium nitrite is not a long-term stable. According to the tension of water vapor in the air it slower or faster decays. If the packaging with the mixture containing only salt and sodium nitrite, are kept in dry, nitrite content decreases only slightly, but if it is stored in a moisture, the content of nitrite decreases faster. In a humid environment is formed by dissolving of nitrite in present water a sodium nitrite solution, which flows through the crystals to the bottom and affects the concentration of nitrite in the product. At the top of the packaging of nitrite pickling salt the nitrite decreases and at the bottom of the packaging it rises. At the same time there is an overall loss of sodium nitrite. In various climates thus hardly can keep homogeneous composition during the storage of nitrite pickling salt containing only the salt and sodium nitrite.

In order to minimize the risk mentioned above, new ingredients (white sugar, dextrose, starch syrup) started to be added into the nitrite pickling salt. Small particles of nitrite and other ingredients wrap individual crystals of food grade salt during the production and their presence rough the surface. Nitrite is thus fixed to the salt and the atmospheric moisture which condenses on the crystals, does not wash away the nitrite into the lower layers. Moisture will only partially dissolve the starch syrup. Due to the decrease of water content caused by temperature fluctuations and other factors, the reverse process occurs. Starch syrup will form a solid glassy coating on the crystals that will prevent the nitrite against flowing down the crystals in the solution to the bottom of the packaging. Direct weather conditions, especially wet weather, thus does not affect the homogeneity of the mixture so greatly. Small changes are reflected only at the surface of the package. The other part of the mixture remains stabilized.

- Microbiological effect
- Pickling colour build-up
- Pickling flavour build-up
- Anti-oxidative effect
- Various nitrite content
- Also available iodized, without sugars and with addition of anti-caking agent


Product range

Size of packaging:	25 kg PE bag (40 x 25 kg on a wooden or plastic pallet) 50 kg PE bag (21 x 50 kg on a wooden or plastic pallet) Other bag sizes available on request.
Composition:	food grade rock salt/food grade vacuum salt, various content of sodium nitrite, sugars (white sugar, dextrose, dried starch syrup) Available on request with iodine and/or with anti-caking agent E535 - sodium ferrocyanide. Available on request without sugars
Shelf life:	6 months After agreement of the customer the shelf life may be prolonged up to 12 months after complying with optimal storage conditions.
Logistics:	
Storage:	The product should be stored in dry clean warehouses at temperature below 30°C and air humidity up to 70%.

GTIN:

Produkt	Content of NaNO ₂	Iodine	Sugars	Salt	Packaging
8595005007458	4,5 - 5,0 %	✓	x	vacuum	25 kg
8595005007397	0,5 - 0,6 %	✓	x	rock	25 kg
8595005007090	0,5 - 0,6 %	✓	✓	rock	50 kg
8595005007205	0,5 - 0,6 %	✓	✓	vacuum	25 kg
8595005007076	0,5 - 0,6 %	✓	✓	rock	25 kg
8595005007168	0,5 - 0,6 %	x	x	rock	25 kg
8595005007410	0,5 - 0,6 %	x	x	rock	50 kg
8595005007199	0,5 - 0,6 %	x	x	vacuum	25 kg
8595005007113	0,5 - 0,6 %	x	✓	rock	50 kg
8595005007052	0,5 - 0,6 %	x	✓	rock	25 kg
8595005007069	0,5 - 0,6 %	x	✓	vacuum	25 kg
8595005007359	0,8 - 0,90 %	x	✓	vacuum	25 kg
8595005062112	0,8 - 0,90 %	x	✓	rock	25 kg

With regard to the present sodium nitrite the product is not intended for direct consumption - the product is harmful if swallowed.

There is an information provided on the packaging about the product in the following languages: CZ, SK. Labels with other language versions can be added to the packaging on request.

Produced in the plant Solné mlýny, Olomouc from the salt delivered from esco-european salt company GmbH & Co.KG Germany.

Product properties

At higher concentrations, salt inhibits the development of microorganisms and the activity of the meat's own enzymes by taking away water. This extends the product's shelf life. By using nitrite pickling salt, a highly stable meat color is achieved and the characteristic preserved flavour develops.

PRAGANDA® - nitrite pickling salt is produced in batches and offers a homogeneous mixture of salt and sodium nitrite, ensuring the maximum possible technological safety. The product's excellent pouring properties and ideal grain size make it convenient to use and guarantee the best results for preserved goods.

Product quality

PRAGANDA® - nitrite pickling salt is produced from a high quality rock or vacuum salt satisfying all legal requirements.

Certification

The company holds a valid certification according to ČSN EN ISO 9001:2009. Strict compliance with hygiene requirements is confirmed by the HACCP system.

The name PRAGANDA® is a registered trademark of the company K+S Czech Republic, a.s.