

Suprasel® Basic salt

The Suprasel® Basic salt line contains vacuum salts in different grain sizes:

- Suprasel® Extra Fine
- Suprasel® Fine
- Suprasel® Medium
- Suprasel® Unsieved

We have these products available in sizes from 50kg to 12,5 kg. The basic salts are suitable for most food products.



Suprasel® Salt with Additives

Suprasel® with additives contains vacuum salts with different additives:

- Suprasel® Nitrite - with a variety of nitrite content and grain size – Nitrite salt is only used for meat applications. It is not allowed in any other applications.
- Suprasel® Iodine – with a variety of iodine levels. Iodine is added according to legislation in some countries to prevent goitre and is typically added in bakery products.

Our great advantage is that we are able to mix the additives with the salt making a very homogeneous mixture that doesn't separate.



Suprasel® Special salt

The Suprasel® special salt line contains unique vacuum salts:

- Suprasel® Granular
- Suprasel® MICROZO® micro fine
- Suprasel® Coarse
- Suprasel® low sodium

These products are suitable for specific applications. For further suggestions regarding choice of salt type please see the tables in the brochure.



AkzoNobel Tomorrow's Answers Today

AkzoNobel is the largest global paints and coatings company and a major producer of specialty chemicals. We supply industries and consumers worldwide with innovative products and are passionate about developing sustainable answers for our customers.

Headquartered in Amsterdam, the Netherlands, we are a Global Fortune 500 company and are consistently ranked as one of the leaders on the Dow Jones Sustainability Indexes. With operations in more than 80 countries, our 55,000 people around the world are committed to excellence and delivering Tomorrow's Answers Today.

You can read more about Suprasel® on www.suprasel.com

For further information or inquiries please contact:

Akzo Nobel Salt Customer Service

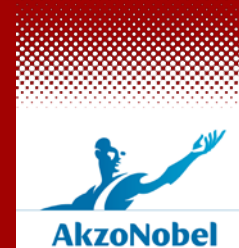
Boortorenweg 27
P.O. Box 25
7550 GC Hengelo
Nederlande
salt.hengelo@akzonobel.com
T: +31 (0)74 244 9111
F: +31 (0)74 244 3010

Akzo Nobel Salt A/S Customer Service

Hadsundvej 17
P.O. Box 103
9550 Mariager
Denmark
ordrekontor@akzonobel.com
T: +45 96687888
F: +45 96687890

Akzo Nobel Salt AB Customer Service

Marieholmsgatan 70
PO Box 357
S-401 25 Gothenburg
Sweden
salt.sweden@akzonobel.com
T: +46 (0)31 65 3000
F: +46 (0)31 65 3090



Suprasel®

Salt for the food industry



Your salt for safe and tasty food

Excellent in quality and food safety

All Suprasel® salt products from Akzo Nobel meet the standard for Food Grade Salt and are free of gluten, pathogens, GMO and allergens, as well as approved for Kosher, vegetarian, vegan and Halal diets. Our products contain no microorganisms or traces of shellfish and/or molluscs and all products are completely free of pesticide residues.

Your food safety is also our concern. Therefore we examine the production periodically to reduce any possible risk of contamination in the products. Special sieve installations, magnets, and metal detectors that are monitored systematically secure our production of pure salt.

Committed to quality

To ensure consistent, high quality, all our plants are certified to comply with international ISO standards and audited in accordance with the HACCP criteria. We hold the following certificates:

ISO9001: Your guarantee that the customer is always at the centre of our attention and that we are committed to continuous quality improvement.

ISO22000: The European food safety standard that ensures commitment to the industry's food legislation and constant risk assessment of materials and equipment.

GMP: The standard for Good Manufacturing Practices is a standard for the production of pharmaceuticals. GMP controls the production, keeps risks at a minimum and ultimately guarantees the safe and clean environment of the production facilities.

IFS: The International Food Standard

BRC: The British Retail Consortium

IFS logistics: This secures you that we live up to the IFS standards for transport, storage and distribution.

HACCP: By this certificate we identify Critical Control Points so any hazards can be reduced or eliminated in order to secure your food production safety in your salt.



Basic salt

Salt with Additives

Special salt

The purest salt from salt specialists

At AkzoNobel we are salt specialists. All our products are made from the highest quality Pure Dried Vacuum Salt. The overall functionality of salt in food is flavour enhancer. Besides that the function is preservation, texture modifier, fermenter, carrier of flavours, and makes a great visual as a topping on specific products. Our Suprasel® product range covers all the needs of the food industry. We produce Basic Salt in different grain sizes from extra fine to unsieved for most food applications. Our assortment of Salt with Additives consists of products enriched with iodine and nitrite in different levels supporting your need. We also have Special Salt for a variety of purposes for instance micro fine salt and low sodium salt

Contents

2	Quality
3	Introduction
4	Fish
5	Dairy
6	Sauces
7	Meat
8	Snacks
9	Spices and flavours
10	Bakery
11	Soups

Strong Technical Support

Our sales staff is a key component in our success as a company and in your confidence as a customer. All our Technical Sales Managers are experts in the area of salt for food production and they are ready to offer you counselling and advice whenever needed.

On Time In Full

Akzo Nobel means availability, reliability and attention to detail.

Whether you need custom-made products, bulk products or easy-to-handle packages we are standing by for your order. All our plants have flexible, state-of-the-art equipment that allows them to package and deliver every order quickly and accurately. Our plants' location and our close cooperation with agents, distributors and transport companies means that we always find the shortest and fastest way to your production facility, warehouse or distribution centre. We can secure your deliveries as we have plants in both Denmark and Holland that can back each other up.



Facts

AkzoNobel offers a range of products for fish

Dry salting

- To keep the fish fillets apart (not gluing together) the need for optimal dosing and special constant salt grains is required to keep texture and preserve.

Brining

- In the processing it is important

to salt with right dissolution rate. Marinades: a mix with herbs and other ingredients - requires a constant dissolution rate

- Salt is needed to prevent bacterial growth, preserve, and for flavour.

Please see the overview below for our product recommendations.

Fish

The mild flavour of fish is enhanced and complimented by salt. Salt is also used to cure, conserve and preserve fish and to improve the quality, texture and appearance of the finished product. In fish packing, coarse salt is used to prevent the product from sticking and breaking.

FISH	Coarse	Medium	Fine	Extra fine	Micro fine
Raw fish	■	■			
Herring			■		
Dry and salted fish	■	■			
Fish flour	■	■			
Marinades			■	■	■



Facts

Salt for butter and margarine:

- Use only salt of a very high purity
- Salt should be fine-grained (micro-fine) and exhibit a narrow range of particle-size distribution.

- Choice of salt is depending upon 3 methods of adding salt – injection, diffusion and dry salt. We can help you to make the right choice

Salt for cheeses:

- Salt is used to control the activity of the starter culture in the cheese production

Please see the overview below for our product recommendations.

Dairy

In dairy products, salt is used both to enhance flavour and to ensure preservability. Cheeses require salt of a very high purity and stability to make sure that the product ripens properly. Our product range includes salts customized for the production of butter, margarine and cheese. Adding salt to cheese effects taste, consistency, shelflife and maturity. For butter the importance of salt is mainly due to taste and the level of salt is highly dependent upon differences in culture.

DAIRY	Coarse	Medium	Fine	Extra fine	Micro fine
Cheese (dry application)	■		■		■
Cheese (brine)		■	■	■	
Cheese (rubbing)	■				
Margarine			■	■	■
Butter			■	■	■
Yoghurt / quark		■	■		
Yoghurt-drinks		■	■		



Facts

Different product types require different salt products. For sauces, spreads and dressings, here is what to keep in mind:

Sauces

Dry: The particles should be even to avoid segregation, so the salt should be fine

Wet: The choice of salt and grain size is mainly important to fit your process.

- The salt used is always in a solution, so choose a salt of good quality

Spreads and dressings

- Use salt with a fine and consistent particle size to prevent de-mixing
- Use salt with a good flowability for even dosing

Please see the overview below for our product recommendations.

Sauces, spreads and dressings

Salt enhances the taste in sauces, spreads, and dressings and acts as a preserver. Salt also increases their preservability. We make salt for both emulsified and dispersed products in ambient temperatures and cooked products.

	Coarse	Medium	Fine	Extra fine	Micro fine
SPREADS					
DRESSING					
SAUCES					
Spreads				◆	◆
Peanut butter		◆	◆	◆	
Salad dressings		◆	◆	◆	
Mayonaise ketchup mustard		◆	◆	◆	
Sauces				◆	



Facts

When choosing a salt product for your meat production, it is important to keep this point in mind:

- Salt protects meat from microbial growth
- Nitrite salt stabilizes colour and improves texture
- Salt increases shelf life
- Products with different nitrite levels and combinations with nitrate are available

- Nitrite/nitrate must not affect the flavour of your product

Please see the overview below for our product recommendations.

Meat

Salt is essential in meat to obtain the savoury, delicious taste in a range of products. Besides adding flavour, salt has a list of other, important advantages. Salt added to meat preserves and increases the shelf life of your product. Products with different nitrite levels and combination with nitrate are available. Salt with nitrite/nitrate is ONLY allowed for meat applications.

	Coarse	Medium	Fine	Extra fine	Micro fine	Nitrite
MEAT						
Ham		◆	◆	◆		◆
Bacon		◆	◆	◆		◆
Sausages			◆			◆
Marinades		◆				
Poultry				◆		
Casings		◆				



Facts

Depending on the product, there are different details to pay attention to when you choose a salt product for snacks:

Nuts, corn chips and puffed snacks

- The right particle size is important for optimum taste impact
- High adherence is essential for lasting flavour
- Good flowability is needed for even dosage

Coated nuts

- Proper particle size is important to prevent crumbling or cracking of coating
- Size of salt grains must be consistent to keep adherence properties of the other blends

Please see the overview below for our product recommendations.

Snacks

Salt is essential in all favourite, savoury snacks. Salt is a flavour carrier for other blends and enhances taste in chips, peanuts and coated nuts.

	Coarse	Medium	Fine	Extra fine	Micro fine
SNACKS					
Chips			◆		◆
Popcorn			◆	◆	
Dry roasted nuts			◆	◆	
Coated nuts			◆	◆	



Facts

Dry mixes

- Good blendability and no discrepancies in flavour is a key factor in dry mixes. This is achieved with the right type of salt
- The salt must be freeflowing so the final blend does not cake or clutter
- For special applications, choose a salt with high absorption level, good adherence and good blendability

Bouillon blocks

- In bouillon blocks the compactness of the salt is very important
- Salt should be mixed homogeneously to prevent de-mixing

Please see the overview below for our product recommendations

Spices and flavours

Spices and flavours bring character to food products. Salt brings character to spices and flavours. It is a key ingredient in all flavourings, dry mixes and bouillon blocks, and we have the right salt for each product. It is important to choose the right salt that matches the other ingredients to prevent de-mixing of the flavours.

	Coarse	Medium	Fine	Extra fine	Micro fine
SPICES & FLAVOUR					
Dry mixes			◆	◆	◆
Flavours			◆	◆	◆
Bouillon cubes		◆	◆		
Wet soups			◆	◆	



Facts

In bakery, the following points should be considered critical factors when choosing a salt:

- Consistent dissolution rate is important in dough mixing. Therefore your choice of salt should be steady
- Salt effects wheat gluten making it more stable and elastic
- Iodized salt is often added to the

salt for bakery products by recommendation of national authorities. We offer various levels of iodine.

- Iodized salt must be of food-grade quality and mixed homogeneously to obtain a perfect blend

Please see the overview below for our product recommendations.

Bakery

Salt, water and flour is the world's oldest recipe for bread, and salt continues to be a key element in all production of baking goods. Salt gives bread taste and texture. Salt activates and control the yeast and influences the production of texture and ripening of dough.

BAKERY		Coarse	Medium	Fine	Extra fine	Micro fine	Iodine
Dough			◆	◆	◆		
Dry mixes		◆	◆	◆	◆		
Bread			◆	◆			◆
Confectionary			◆	◆			



Facts

The preferred salt for soups depends on the type of soup:

Liquid soups

- For liquid soups a good quality of salt is preferable
- Consistent dissolution rate is important so your choice of salt should be steady

Dry soups

- For dry soups, quick solubility is important. Extra fine or fine salt should be used
- For special soup applications the salt should have good adherence and blendability

Soups

Salt is essential for flavour in the production of both canned soups, instant and dry soups which is one of the main components of many soups. Since many soups are frozen it is crucial that ingredients are freeze/thaw stable in these products and that the salt used is of extreme purity.

SOUPS SEASONING		Coarse	Medium	Fine	Extra fine	Micro fine
Dry mixes				◆	◆	◆
Flavours				◆	◆	◆
Bouillon cubes				◆		
Wet soups				◆	◆	