



**PARIS GOURMET**  
Specialty Food Importer



<b>Item Number</b>
CT1037

### Curing Salt DQ #1

Tinted curing mix for charcuterie products.

#### Ingredients List:

Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as Processing Aids, Red 3.

<b>NUTRITION FACTS</b>		
Servings Per Container		
Serving Size		
Amount per serving		
<b>Calories</b>		<b>5</b>
	<b>% Daily Value*</b>	
<b>Total Fat</b>	0 g	<b>0%</b>
Saturated Fat	0 g	<b>0%</b>
<i>Trans Fat</i>	0 g	
<b>Cholesterol</b>	0 mg	<b>0%</b>
<b>Sodium</b>	100 mg	<b>4%</b>
<b>Total Carbs</b>	0 g	<b>0%</b>
Dietary Fiber	0 g	<b>0%</b>
Total Sugars	0 g	
Includes 0g added sugars		
<b>Protein</b>	0 g	<b>0%</b>
Vitamin A	mcg	0%
Vitamin C	mcg	0%
Vitamin D	0 mcg	0%
Calcium	0 mg	0%
Iron	0 mg	0%
Potassium	0 mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2000 calories a day is used for general nutrition advice.		

<b>Applications</b>
<b>Country of Origin:</b> USA
<b>Directions</b> Use 4 oz./ 100# of meat; 2.5g per kg. 6.25% Sodium Nitrite. Pink with a granular texture.
<b>Handling</b>
<b>Storage</b> Dry and cool (68-72°F, 20-22°C)
<b>After Opening</b>

**Paris Gourmet of New York**  
145 Grand Street  
Carlstadt, NJ 07072  
1-800-727-8791  
[www.ParisGourmet.com](http://www.ParisGourmet.com)  
Information subject to change without notice.



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Unit Information	
Packaging	Cardboard cylinder with resealable plastic lid.
Unit Weight Format	Fixed
Net Weight	2 lb.
Gross Weight	2.5 lb.
Dimensions (L x W x H, Inches)	5 x 4 x 4
Cube	0.0463

Case Information	
Units Per Case	6
Net Weight (Lb.)	12
Gross Weight (Lb.)	15
Dimensions (L x W x H, Inches)	12.5 x 8 x 6.5
Cube	0.37616

Palletization	
Cases per Layer	11
Layers per Pallet	8
Cases per Pallet	88

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Product Certifications			
Certified Kosher	<input type="checkbox"/>	Gluten Free	<input type="checkbox"/>
Certified Organic	<input type="checkbox"/>	GMO Free	<input type="checkbox"/>
Trans Fat Free	<input checked="" type="checkbox"/>	Certified Vegan	<input type="checkbox"/>
Vegetarian	<input checked="" type="checkbox"/>	DOA	<input type="checkbox"/>
AOC	<input type="checkbox"/>	Fair Trade	<input type="checkbox"/>

Allergen Information			
(Check mark indicates the presence of that allergen and a blank box indicates NO allergen. Please call for further verification.)			
Wheat, rye, barley, oats	<input checked="" type="checkbox"/>	Nuts and their products	<input type="checkbox"/>
Crustacea and their products	<input type="checkbox"/>	Peanuts and their products	<input type="checkbox"/>
Egg and egg products	<input type="checkbox"/>	Soybeans and their products	<input type="checkbox"/>
Fish and fish products	<input type="checkbox"/>	Royal Jelly	<input type="checkbox"/>
Milk and milk products	<input type="checkbox"/>	Bee pollen	<input type="checkbox"/>
Sesame Seeds and their products	<input type="checkbox"/>	Propolis	<input type="checkbox"/>

Dates	
Format	US
On Unit	<input checked="" type="checkbox"/>
On Case	<input type="checkbox"/>
Type	Best Before
Notes	

UPC Case Barcode

UPC Unit Barcode



EAN Barcode