



Our goal is as easy as it is difficult:
To produce the world's best broths & sauces for Chefs!

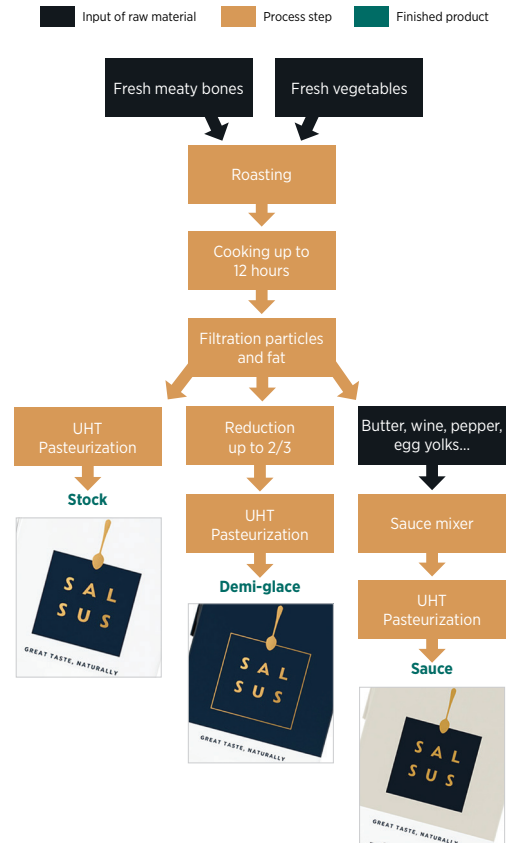
OUR PHILOSOPHY

SALSUS AS STARTED ITS OPERATION IN MAY 2018 WITH A CLEAR AND DEFINE GOAL OF PRODUCING THE WORLD'S BEST BROTHS AND SAUCES FOR THE PROFESSIONAL CHEFS.

OUR PRODUCTION IS BASED ON SUSTAINABILITY AS WE PRODUCE FROM RAW MATERIAL DISCARDED BY OTHER INDUSTRIES (BONES AND UGLY VEGETABLES) TO PRODUCE WORLD'S FIRST CLASS RAW MATERIAL FOR THE PROFESSIONAL KITCHENS.

ALL OUR PRODUCT RECIPES HAVE BEEN SET IN COLLABORATION WITH NORWAY'S BEST CHEFS SO AS TO GUARANTEE THE HIGHEST STANDARDS IN OUR PRODUCTS.

WHAT WE DO



SELECTION OF RAW MATERIAL

ANTIBIOTICS

Norway is the country using least antibiotics on its cattle in the world.

COLD CLIMATE

Cold climate in Norway allows a slow growth of vegetables giving root vegetables full flavours

PESTICIDES

Norway is the country using the least pesticides on its agricultural land in Europe

PROXIMITY

Proximity to our suppliers allowing supply of fresh ingredients only

PURE WATER

We exclusively use water filtered thru the sandy layers at the base of the Glomma river, the longest of Norway. The water we use is one of the purest of Norway thus of the world.



HEALTH & NUTRITION ADVANTAGES

All our products are made exclusively from natural ingredients. We simply do not use additives. Stocks and demi-glaces are a natural source of protein making. Our products are paleo and keto diet friendly.

Our production process also allows the extraction of natural gelatin, collagen and amino acids which you will find in high quantity into our products.

We also guarantee all of our products to be below 0,9g/100g of total salt content*.

**(except for our Ramen soups).*



STOCKS - BROTHS - BONE BROTHS

WHAT ARE THEY?

This assortment consist of the liquid coming from the primary cooking (up to 12 hours simmering in the kettles).

WHAT DO YOU USE THEM FOR?

Base to make soups or cooking liquids for risottos or vegetables. Or Simply as a healthy hot drink to enjoy the rich content of protein, collagen and gelatine.



Product	Beef	Veal	Chicken	Fish	Vegetable
Ingredients	Beef stock (Water, Meaty beef bones, Onion, Carrot, Parsnip, Leek, Parsley, Thyme, Black pepper, Bay leaf), Sea salt.	Veal stock (Water, Meaty veal bones, Onion, Carrot, Leek, Parsley, Thyme, Pepper, Bay Leaf), Sea salt.	Chicken stock (Water, Meaty chicken bones, Onion, Carrot, Rosemary, Thyme, Bay leaf, Pepper), Sea salt.	Fish stock (Water, Meaty whitefish bones (50% cod, 50% haddock), Onion, Carrot, Leek, Fennel, Thyme, Bay leaf, White pepper), Sea salt.	Vegetable stock (Water, Onion, Carrot, Leek, Parsnip, White cabbage, Parsley root, Tomato puree, Garlic, Thyme, Lovage, Bay leaf), Sea salt.
Bones used/L	930g/L	770g/L	730g/L	660g/L	0g/L
Vegetables used/L	120g/L	100g/L	80g/L	110g/L	500g/L
Salt level	0.3g/100g	0.6g/100g	0.6g/100g	0.5g/100g	0.6g/100g

DEMI-GLACES / FONDS

WHAT ARE THEY?

This assortment consist of the reduction up to 2/3 of the stocks to concentrate colour & taste.

WHAT DO YOU USE THEM FOR?

They are base to make sauce. Finish with your own touch by adding wine, spices, cream, etc.



Product	Beef	Veal	Chicken	Roasted Chicken	Lamb
Ingredients	Reduced Beef stock (Water, Meaty beef bones, Onion, Carrot, Leek, Tomato paste, Garlic, Thyme, Juniper berries, Pepper, Rosemary, Clove, Bay leaf), Salt.	Reduced Veal stock (Water, Meaty veal bones, Onion, Leek, Carrot, Thyme, Bay leaf, Black pepper), Salt.	Reduced Chicken stock (Water, Meaty chicken bones, Onion, Carrot, Rosemary, Thyme, Bay leaf, Black pepper), Salt.	Reduced Chicken Stock (Water, Meaty chicken bones, Onion, Carrot, Rosemary, Thyme, Bay leaf, Black pepper), Salt.	Reduced Lamb stock (Water, Meaty lamb bones, Carrot, Onion, Parsley, Rosemary, Thyme, Black pepper, Clove, Bay leaf), Salt.
Bones used/L	2.2kg/L	1.6kg/L	2.0kg/L	2.0kg/L	1.8kg/L
Vegetables used/L	200g/L	180g/L	210g/L	210g/L	160/L
Salt level	0.6g/100g	0.6g/100g	0.6g/100g	0.6g/100g	0.6g/100g

DEMI-GLACES / FONDS

WE ONLY USE THE BEST RAW MATERIAL THE SEA HAS TO OFFER IN NORWAY.

We exclusively source wild caught fish, shrimps and langoustine from the nutritious Arctic waters of the Barents Sea. We go to the Northern Atlantic, in Canada, to source the lobster.



Product	Game	Fish	Shellfish	Langoustine	Lobster
Ingredients	Reduced Game stock [Water, Meaty game bones (Reindeer, Moose, Deer), Onion, Carrot, Leek, Juniper berries, Black pepper, Bay leaf], Salt.	Reduced Fish stock [Water, Meaty whitefish bones (50% cod, 50% haddock), Onion, Carrot, Leek, Fennel, Thyme, Bay leaf, White pepper], Salt.	Shellfish stock [Water, <i>Crustaceans</i> (Shrimp shells, Lobster shells), Onion, Carrot, Tomato puree, White wine, Garlic, Pepper, Thyme, Bay leaf], Sugar, Salt.	Langoustine Stock [Water, Langoustine Shells (<i>Crustacean</i>), White Wine, Onion, Fennel, Leek, Carrot, Tomato Puree, Garlic, Thyme, Pepper, Bay Leaf], Salt.	Lobster Stock [Water, Lobster Shells (<i>Crustaceans</i>), White Wine, Onion, Fennel, Leek, Carrot, Tomato Puree, Garlic, Thyme, Pepper, Bay Leaf], Salt.
Bones/shells used/L	1.8kg/L	0.8kg/L	0.4kg/L	0.5kg/L	0.5kg/L
Vegetables used/L	200g/L	160g/L	150g/L	100g/L	100g/L
Salt level	0.6g/100g	0.6g/100g	0.6g/100g	0.6g/100g	0.6g/100g

RAMEN STOCKS AND SOUPS

NEW SALSUS RAMEN

SALSUS goes East with a new line of Ramen stocks, ready to use! Made from meaty bones, vegetables, spices and Japanese inspired ingredients. Our recipes are created in collaboration with Chef Inage-san. No MSG, no GMO. Ready to use, just add your garnishes!



Product	Ramen Base	Miso Ramen	Shoyu Ramen	Spicy Ramen
Main ingredients	Water, Meaty pork, chicken and beef bones, Onion, Carrot, Ginger	Water, Meaty pork, chicken and beef bones, Onion, Carrot, Ginger, Dashi, Mirin, Miso	Water, Meaty pork, chicken and beef bones, Onion, Carrot, Ginger, Dashi, Soya sauce	Water, Meaty pork, chicken and beef bones, Onion, Carrot, Ginger, Dashi, Miso, Spicy paste, Sesame oil
Bones used/L	250g/L	250g/L	250g/L	250g/L
Vegetables used/L	90g/L	90g/L	90g/L	90g/L
Salt level	0.1g/100g	1.2g/100g	1.7g/100g	1.1g/100g

SAUCES

WHAT ARE THEY?

This assortment consist of sauces made from stocks to which we have added other ingredients.

WHAT DO YOU USE THEM FOR?

They are ready to use out of the box. Just heat up and serve.



Product	Fish	Hollandaise	Béarnaise	Red Wine	Pepper	Sauce Demi Glace
Main ingredients	Milk, Fish stock reduction, White wine, Sour cream, Butter, Lemon juice.	Spicy Vegetable stock, Butter, Egg yolks, White wine, Lemon juice.	Spicy Vegetable stock, Butter, Egg yolks, White wine, Lemon juice, tarragon.	Beef stock reduction, Red wine, Butter.	Beef stock reduction, Butter, Mustard, Cream, 4 peppers.	Beef stock reduction, Red wine, Tomato Puree.
Base	Fish Stock	Spicy Vegetable		Beef Stock	Beef Stock	

HOME CHEF

STOCKS - BROTHS - BONE BROTHS



RAMEN STOCKS AND SOUPS



DEMI-GLACES / FONDS



SAUCES



SHELF LIFE AND STORAGE CONDITIONS

	BEFORE OPENING	AFTER OPENING
Stocks - Broths - Bone broths	Ambient Up to 24 months (Shellfish Demi-Glace/Fond up to 18 months)	Keep refrigerated between 0°C / +4°C. Up to 4 days.
Ramen		
Demi-glaces - Fonds		
Sauces	Recommended refrigerated below +20°C* Up to 12 months. (Red Wine Sauce and Pepper Sauce up to 18 months)	

* Ambient temperature is no risk to food safety but the product might lose its organoleptic properties over its shelf life.

MEASUREMENTS

**PRIMARY
PACKAGING
(1L)**



LENGTH: 70.0 MM
WIDTH: 76.5 MM
HEIGHT: 198.0 MM

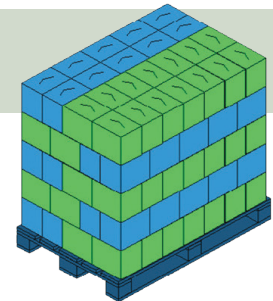
**SECONDARY
PACKAGING
(6x1L)**

LENGTH: 227.0 MM
WIDTH: 160.0 MM
HEIGHT: 205.0 MM

PALLETIZATION

**120 SECONDARY
PACKAGING**

LENGTH: 1145 MM
WIDTH: 782 MM
HEIGHT: 1174 MM*
*incl pallet



Sales / marketing:



A la Carte Produkter AS
Grorudveien 55
0976 Oslo
NORWAY

www.alacarte.no
Tel.: +47 22 90 10 30
ordre@alacarte.no
export@alacarte.no

Factory / production:



SALSUS AS
Norvald Strands veg 162
2212 Kongsvinger
NORWAY

www.salsus.no
Tel.: +47 62 00 33 00
post@salsus.no

Your local distributor:

