

Indasia

DEKORA[®]-Sal

Sal Oil Marinades

...the Alternative



Quality and Responsibility

Sal Oil - the Alternative

As a modern family business, and one of the leading spice plants in Germany, we are not only responsible for the quality of our products, but also for the environment and future generations. Sustainability is an essential part of our business philosophy and involves long-term safeguarding of the firm in particular with regard to economics, environmental protection, social responsibility and transparency in communication with customers and users.

At an early stage, we are already setting standards in transparency and sustainability. As a member of the RSPO (Round Table of Sustainable Palm Oil) and signatory to the BSCI Codex (Business Social Compliance Initiative), the sustainable cultivation of our raw products plays an important role as does responsible behaviour towards people and nature.



Our most recent initiative for protecting the rainforest involves changing the raw product from palm oil to sal oil.

Our three new DEKORA®-Sal sal oil marinades demonstrate convincingly that it is possible to manage without deforestation and cultivating plantations - and **absolutely no additives**.

A „brilliant“ optic, full flavour and simplicity of use are guaranteed!

Sign up with Indasia to protect the rainforest!

Shorea Robusta

The Sal Tree

The Sal tree (*Shorea robusta*) is a member of the samara (winged fruit) family. A mature tree can grow to 35 m and reach 100 years of age.

Its fruit is a 1 cm long nut, characteristically surrounded by five sepals, three of which grow into wings and serve as wind distributors.

The fruit ripen between the end of May and July and have an oil content of around 15%.

Harvesting the Fruit

The ripe fruit are traditionally gathered from the floor of the sal forest. Women in particular are responsible for the selection and this provides a source of income for their village community.



DEKORA[®]-Sal

The new sal oil marinades from Indasia are free from hydrogenated oils and palm oil. Just a small amount makes the marinades particularly efficient. With their incomparable shiny optic, the marinades will enrich your products sustainably.

Discover the benefits of the new DEKORA[®]-Sal sal oil marinades from Indasia!

G 7609011 DEKORA[®]-Sal Paprika Brilliant

G 7608011 DEKORA[®]-Sal Curry Brilliant

G 7607011 DEKORA[®]-Sal Herbs Brilliant

available
in practical
4kg buckets!



- ✓ no hardened oils
- ✓ no palm oil
- ✓ no glutamate
- ✓ no yeast extract
- ✓ suitable for the following cuisine: vegan, halal and kosher
- ✓ no allergenic ingredients
- ✓ no synthetic aromas
- ✓ very economic
- ✓ very versatile

The Sal Oil

Sal oil is a non-hydrogenated vegetable oil which, thanks to its high viscosity, works excellently as a palm oil substitute.

It is free from genetically-engineered organisms and therefore is suitable for the manufacture of foodstuffs.

Sal oil gives the Brilliant marinades from Indasia an appetising lustre and incomparable quality.



Indasia Impulse

Did you know that...?

- Sal oil (or Sal butter) contains stearic and oleic acid and thanks to its positive properties, is not only used for marinades and sauces, but also in the production of chocolate and cosmetics.
- the Sal tree grows in the north of the Indian subcontinent, where its oil-bearing seeds are harvested mainly by women and help to financially sustain their village community.
- the Sal tree is a recurring theme in many Indian folk tales: one of the many sagas tells how Queen Maya gave birth to her son, Siddhartha Gautama under a sal tree. (He later became Buddha after having an epiphany).



Have we piqued your interest?
Please feel free to contact our service team
by calling +49 (0)5401 33 70.
We will gladly be at your disposal!

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