



SALTAN™ BUTCHERS SALT WALL FRAMES & DRIP TRAYS

For years now we have been supplying materials and advice required for many butchers to successfully build their own salt walls and reap the benefits.

FOR CHAMPION DRY-AGEING

Our proprietary frame system is a result of feedback and trials from over four years of experience in providing salt walls for the maturation of meat (mostly beef). We have developed the most effective, maintainable and price conscious dry-ageing salt wall system available on the market and have supplied salt walls throughout the UK and worldwide.

With the help of our system, you can double the surface area of salt wall which comes into contact with the air within your maturation chamber. This is because our frames bring the salt wall out slightly from your fridge wall and leave a gap underneath. This allows air to circulate around the wall and helps prevent corrosion to your floor and fridge wall through avoiding direct contact with the bricks. With the use of our system, it also allows for easier maintenance and cleaning, resulting in optimal efficiency.



Various meat Salt-Ageing



Our frames linked side-by-side

Installation

Simple to construct, our frames come with easy to follow assembly instructions which include diagrams. All the parts required to assemble your frames and the brackets to fit them, are included. You will then need to securely and safely attach the brackets onto your fridge/chamber wall and ensure the salt-ageing frame is firmly in place. Only basic tools are required for construction and fitting. We are a dedicated team and will help you with any questions you may have throughout the process. With Saltan™ Salt-Ageing systems in place around the world, we are confident we have the optimal and cost-effective professional dry-ageing solution for your business.

Cleaning & Maintenance

In an ideal environment your salt wall will need minimum cleaning or maintenance. In an atmosphere where the salt wall is needing to draw more moisture out of the air, some residue may form which can be simply wiped off with a food grade cloth. After an extended period of time some bricks may erode to the point that they become loose. The loose blocks can easily be removed and replaced with a Saltan™ dry-ageing frame system. Most butchers are happy mopping small amounts of water accumulating underneath the drip channel. We can offer specially fabricated drip trays allowing a hose to be attached leading into a bucket or drain, to fit your frames if you require them.



Reduce Moisture

During dry ageing, the relative humidity of the chamber should be kept between 61% and 85%. Our salt wall system helps to keep the humidity within the desired range. Salt is what is known as a hygroscopic compound, meaning it attracts moisture from the surrounding environment. This in turn lowers the relative humidity of the chamber, allowing for an optimal dry ageing environment.

Tenderise

During the dry-ageing process with Himalayan Salt Walls, bacterial growth is restricted, this is essential to avoid unwanted spoilage. A mould called *Thamnidium* however helps to create beneficial enzymes which penetrate into the meat. These natural enzymes work to break down the muscle and sinew resulting in a more tender and flavourful dry-aged meat.

Microbiology

Dry ageing aims to restrict growth of bacteria, and encourage the growth of beneficial moulds, the most favourable of which is called *Thamnidium*. This produces enzymes which break down the muscle, fat and sinew, resulting in the renowned tenderness and flavour of dry aged beef. The addition of our salt wall system to the environment further restricts the unwanted bacteria while leaving the beneficial mould uninhibited. It is also possible to add UV lighting around your fans to reduce the bacteria in the air even more.

GREAT FLAVOUR

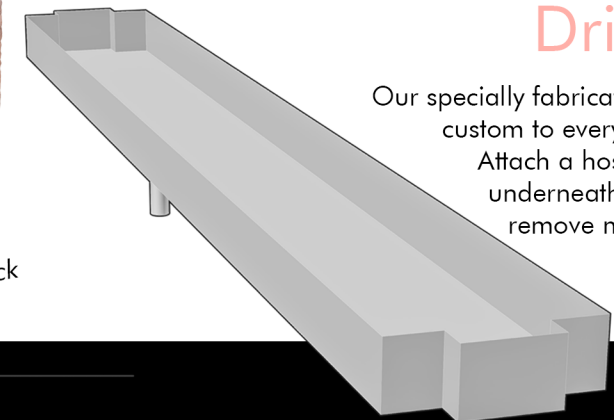
Dry-aged steaks are most renowned for their very beefy, earthy and buttery rich flavour profiles. This heightened taste-sensory experience is made through a series of processes happening within the meat during the dry-age maturation period. Naturally occurring beef enzymes break down proteins to peptides and free amino acids during longer ageing. The released amino acids give sweet and umami taste. The carbohydrates broken down into sugars give more sweet taste, while fatty tissue is degraded to aromatic fatty acids during ageing. On top of this, a simple process of removing excess water from the meat helps concentrate the flavours further. These attributes of dry maturation contribute to the characteristic flavour of dry-aged beef.

Drip Trays

Our specially fabricated drip trays are made custom to every order to fit any frame. Attach a hose, or place a container underneath the outlet to effectively remove moisture from the room, without the mess.



8x4x2" Himalayan salt brick



Our unique and practical salt-ageing solution is only available through Saltan and can be sent world-wide. We have developed this system to take stress away from the process. All to free up more of your time for other aspects of business and take worry and development costs away. We would love to have a chat and go through your specific requirements to tailor a solution for you.

Did You Know Himalayan pink salt is older than the Dinosaurs, at around 250 million years old. The salt gains its beautiful colour from the variable Iron content present within its crystalline structure.

www.saltan.co.uk
info@saltan.co.uk
023 8057 2526
+44 23 8057 2526
@SaltanWalls