



The recipe book

rivsalt 

the scandinavian gastronomic experience



THE DESIGN BRAND FOR FOODIES & FOLKS

The restaurant is back where cooking started – at home. More and more people invite friends for fine dining in their home. Behind it is a passion for cooking, curiosity and a wish to reach beyond expectations. Which also happens to be the essence of RIVSALT.

RIVSALT is a design brand for foodies. It's made to inspire to new dishes and flavor combinations. Help you add a new touch to your favorite recipe and offer a unique product design that breaks the ice around the dinner table. So that you can recreate the ambience of a fine-dining restaurant in your home. With a pinch of luxury.

Bon appétit!

MISSOURI
HTM



019 PASTA SALT
Extremely rare Persian
blue salt rocks from Iran.



011 PEPPER
Dried long peppers from the
Indonesian island of Java.

Carbonara with grated pepper

Ingredients (4 persons)

- | | | | |
|--------------------|----------------|---------------------------|------------|
| • Spaghetti | 400 g | • Egg yolks | 5 pcs |
| • Halit salt rocks | 019 PASTA SALT | • Pecorino | 80 g |
| • Guanciale | 200 g | • Grated Java long pepper | 011 PEPPER |

Directions

1. Dice the guanciale into large cubes (1x2 cm). Place them in the frying pan on medium heat and cook until the dices begins to crisp.
2. Separate the eggs and place the egg yolks in a bowl. Grate the pecorino into the eggs and mix it together.
3. Boil the spaghetti in plenty of salted water. Use the halit salt stones from the RIVSALT PASTA SALT for perfectly salted water. The spaghetti should be "al dente", which means it should have some chewing resistance.
4. Save some pasta water in a glass when the spaghetti is "al dente". Pour the spaghetti into a colander and then into the frying pan with the guanciale. Add the pasta water. It's good if you have a large frying pan, otherwise it can be a bit problematic to stir the carbonara together.
5. Remove the frying pan and add the egg and pecorino mixture. Stir gently. I usually mix it with a cooking tong. The cheese will melt and the egg yolks will coagulate, while the fat from the guanciale gets mixed into the egg yolks and pasta water. Voila! A creamy pasta carbonara.

For serving

This is my best carbonara recipe. Serve the pasta nicely in a roll by using a long plier and a larger soup ladle. Finally, to the very essence of the carbonara - the pepper. Grate some long pepper over the dish and serve immediately.

Bon Appétit!



009 TASTE JR
Selection of 6 small salt
rocks from around the globe.



011 PEPPER
Dried long peppers from the
Indonesian island of Java.

Roasted cabbage with browned butter

Ingredients (4 persons)

• Cabbage	1 pc	• Creme fraiche	One can	• Pea sprouts	
• Small carrots	15 pcs	• Oil	For frying	• Lemon	By preference
• Beetroots	25 pcs	• Butter		• Grated Bolivian rose salt	009 TASTE JR
• Small green peas	One package	• Honey		• Grated Java long pepper	011 PEPPER
• Jerusalem artichokes	3 pcs	• Pine nuts			
• Chèvre	200 g	• Beetroot leaves			

Directions

1. Scrub the carrots and peel the beets.
2. Put the carrots on a pan with parchment paper and add some oil.
3. Divide the beets
 - 10 pcs should be cooked whole. Take the smallest 10 beets and boil in water with salt until soft.
 - Split 10 pcs in the middle and put them on parchment paper with the flat side down, add some oil.
 - Slice the 5 remaining beets on a mandolin. (these are going to be crisps)
4. Divide the cabbage into 4 pieces and place them on a pan. Add some olive oil and grated rose salt.
5. Put the carrots and the beets in the oven at 200 degrees. When the beets starts to soften (after approx. 10 min), put the cabbage in the oven as well.
6. While the vegetables are getting ready in the oven, wash the Jerusalem artichokes and slice them on a mandolin.
7. Heat the oil to about 170 degrees. Fry the artichokes and the beetroots to crisps. When ready, grate some rose salt and long pepper over the crisps before they dry.
8. Melt 15 grams of butter in a saucepan and add the green peas, boil them ready in the butter and pour out the excess liquid. Mix it into a smooth puree, add grated rose salt and grated long pepper.

Flip for more directions →



Directions

9. "Peel" the chèvre and place into a bowl with 1 dl creme fraiche, mix to a smooth creme. Add some grated long pepper and honey.
10. Roast the pine nuts together with grated rose salt in a dry pan.
11. For an extra crisp when served, put the beetroot leaves, the pea sprouts and the sliced lemon in an ice bath.
12. Heat some butter in a saucepan. This should preferably cool a bit before serving.
13. When the vegetables are ready in the oven, serve.

For serving

Start with the puree of the peas at the bottom. Place the cabbage on top and add some browned butter. Apply the chèvre creme and place out the carrots and beets. Top off the dish with some crisps, beetroot leaves, pea sprouts and some grated rose salt.



028 SPICE GRATER
Perfectly shaped grater
for your favorite spices



008 TASTE
Selection 4 large salt rocks
from around the globe.

Carpaccio with lemon mayo

Ingredients (4 persons)

Crispy lenses

- Pomegranate kernels 1/2 Pomegranate
- Green lentils 3 tbsp
- Rapeseed oil For frying
- Cress A pinch
- Grated Austrian salt 008 TASTE

Mayo

- Egg yolk 1 egg
- Dijon mustard 2 tsp
- Sweet mustard 1 tsp
- Lemon juice 1/2 lemon
- Rapeseed oil 2 dl

Meat

- Fillet of beef 150 g

Directions

1. Place the fillet in the freezer 30 minutes before you plan to serve the carpaccio. Having the fillet of beef in the freezer makes it easier to slice.
2. Whisk the egg yolk, mustard and the lemon juice. Then add the rapeseed oil, grated alp salt and lemon juice. The taste should be really fresh! Place it in a piping bag.
3. Heat the canola oil in a saucepan to 170-180 °. Fry the lentils until they are really crispy (this will take around 2-3 minutes). Pick them up and then place them on some paper.

For serving

Slice the fillet of beef into thin pieces with a sharp knife. Place 4-5 fillets of beef in the bottom of a plate.

Pipe 3 or 5 dots of mayonnaise to the plate and apply the pomegranate seeds and a few of the fried lentils.

To finish, grate a lot of alp salt and cut some cress over the dish.
Enjoy your meal!



018 BLACK
Kala Namak salt rocks
from India.



011 PEPPER
Dried long peppers from the
Indonesian island of Java.

Arctic char with beurre blanc

Ingredients (4 persons)

Beurre blanc

- White wine vinegar 2 tbsp
- Water 0,5 dl
- Finely chopped shallot 2 shallots
- Cream 0,5 dl
- Butter 200 g
- White pepper By preference
- Chopped chives 4 tbsp

Arctic char

- Arctic char
- Butter
- Grated kala namak salt
- Grated Java long pepper

2 fillets with skin
For frying
018 BLACK
011 PEPPER

Suger peas & radishes

- Suger peas 100 g
- Radishes 8 pcs

Directions (Beurre blanc)

1. Peel and chop the shallots as small as possible.
2. Mix the white wine vinegar, water and the shallots in a saucepan and make it reduce to half.
3. Strain the reduction before adding the cream if you want a smooth sauce. Personally, I prefer the sauce with some pieces of shallots.
4. Add the whipping cream and bring it to a boil and then lower the heat on the pan to medium.
5. Remove the pan from the heat and add flavor with some grated kala namak salt and white pepper. Add the chives and a pinch of sugar or more butter if you think the sauce is too sour.

Sugar peas & radishes

1. Meanwhile, the reduction is reduced to the beurre blanc; Quickly swirl around the sugar peas in some boiling water for about a minute.
2. Slice the radishes with a mandolin. Watch your fingers! If you want to prepare this an hour before serving, you can store the sliced radishes in a bowl of cold water and they will keep their crispiness.

Arctic char

1. Melt the butter in a frying pan. Put the arctic char into it. Grate some kala namak salt and long pepper for flavor. Simmer briskly for two minutes. Carefully turn the fillets and simmer an additional two minutes. Remove from heat and set aside. Spoon Beurre blanc into plates and gently place the fillets on top. Garnish with sugar peas and radishes.



023 NUTMEG

Dried & peeled fruit kernels
of the nutmeg tree.



011 PEPPER

Dried long peppers from the
Indonesian island of Java.

Ravioli with chantarells and nutmeg

Ingredients (4 persons)

Filling

- Shallot 1 onion
- Chanterelle 150 g
- Mushrooms 150 g
- Ricotta cheese 40 g
- Parmesan cheese 40 g
- Salt & Pepper

Sauce

- Cream 3 dl
- Parmesan cheese 40 g
- Nutmeg 023 NUTMEG
- Salt & pepper

Pasta dough

- Flour tipo "00" 400 g
- Water 400 g

Directions (Pasta dough)

1. Shape a "vulcano" of the flour. Crack the egg in the vulcano hole.
2. Mix the egg with the flour.
3. Knead the dough for about 15 minutes.
4. Put the dough in the fridge for about 30 minutes.

Filling

1. Fry the shallot, chanterelles and mushrooms for about 5 minutes. Put in in a food processor and mix it with ricotta cheese and parmesan cheese. Adjust with salt and pepper.
2. Put in a piping bag.

Sauce

1. Heat the cream and add the grated parmesan cheese.
2. Grate the nutmeg and adjust the the sauce with salt and pepper.

Ravioli

1. Roll the pasta dough with a pasta machine.
2. Place rounded teaspoonfuls of filling on one half of the pasta sheets. Brush around filling with water to moisten. Fold sheet over; press down to seal. Cut into circles using a wine glass. Repeat with remaining dough and filling.



009 TASTE JR
Selection of 6 small salt
rocks from around the globe.



011 PEPPER
Dried long peppers from the
Indonesian island of Java.

Hollandaise with ramson and quail eggs

Ingredients (4 persons)

• Quail eggs	4 pcs	• Mustard	1 tsp
• Egg yolks	2 pcs	• Trout roe	2 tsp
• Butter	100 g	• Grated halit salt	009 TASTE JR
• Ramson	To	• Grated Java long pepper	011 PEPPER
• Lemon	taste		
	1 tbsp		

Directions

1. Melt the butter and mix it with ramson or other herbs after your preference. Strain through a mesh strainer and keep warm, about 60 degrees.
2. Whisk the egg yolks and slowly add the butter while whisking. Add lemon, mustard, grated halit salt and grated long pepper after preference.
3. Pour the finished hollandaise into a cream siphon for a lovely fluffy and light serving.
4. Boil the quail eggs for 3 minutes. Put them in cold water and peel gently.

For serving

Pipe the hollandaise into a small marble bowl.

Place the quail egg in the middle of the bowl and press down so that it stands firmly in the hollandaise.

Garnish around the egg with trout roe.



016 GINGER
Premium sun-dried
roots from India.



017 TURMERIC
Premium sun-dried
roots from India.

Butter chicken

Ingredients (4 persons)

• Butter chicken	(sauce)	• Dried ginger (016)	2 tsp	• Chicken thigh fillet	500 g
• Butter	50 g	• Red chili powder	1 tsp	• Fennel	2 pcs
• Yellow onion	1 pc	• Turmeric (017)	1 tbsp	• Lime	1 pc
• Garlic	4 slices	• Crushed tomatoes	400 g	• Roasted cashews	50 g
• Garam masala	4 tbsp	• Whipped cream	2,5 dl		
• Cumin	1 tsp	• Butter	50 g		

Directions (Sauce)

1. Sweat garlic and yellow onion in butter for 4 minutes.
2. Add the spices: Garam masala, cumin, dried ginger, chili powder and turmeric. Melt for 3 minutes.
3. Pour in the crushed tomatoes and bring to a boil. Mix with stick mixer or blender.
4. Add the whipping cream and taste with salt and spices. Do you want it yellower? Pour in more turmeric. Finish with a click of butter.

Chicken

1. Bake in butter or oil on the skin side on high heat until it has obtained a lot of color. Lower the temperature or bake at 150 ° until the internal temperature is 68-70 °.

Fennel salad

1. Planing the fennel thin on mandolin. Place in ice bath. Wipe with salad dryer. Put in a bowl and squeeze in lime and taste with salt.

For serving

Put the sauce in the bottom and place on the chicken.
Place some fennel salad and top with coriander and cashew nuts.



009 TASTE JR
Selection of 6 small salt
rocks from around the globe.



011 PEPPER
Dried long peppers from the
Indonesian island of Java.

Deer fillet with hasselback parsnip

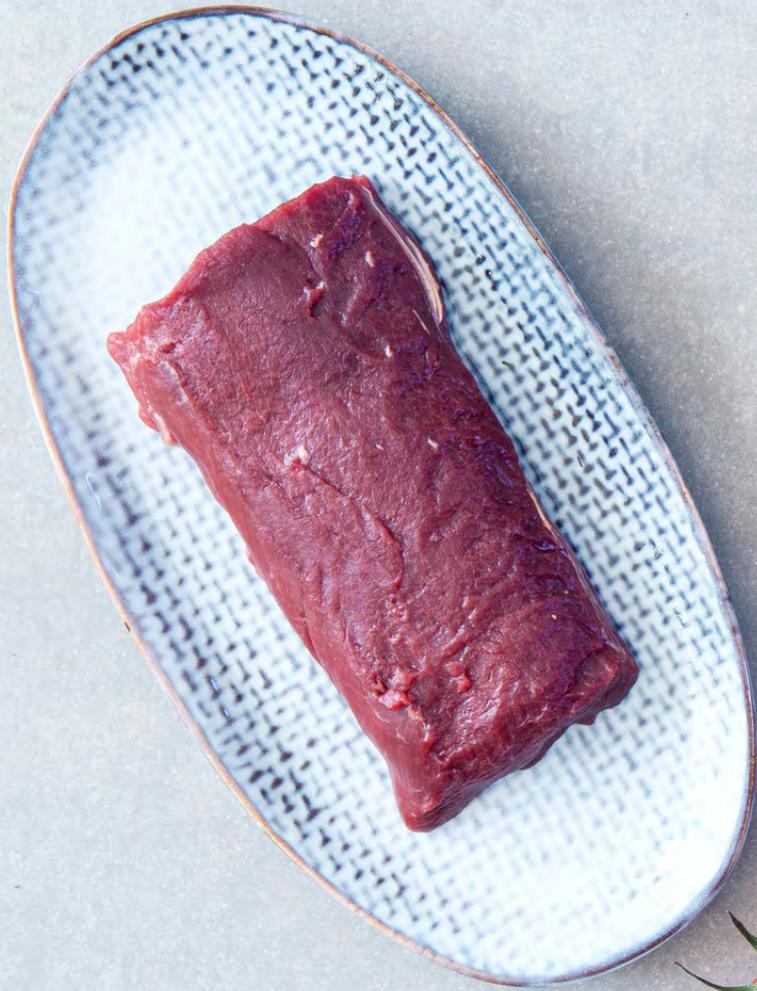
Ingredients (4 persons)

• Deer fillet	700 g	• Fresh thyme	1 pot	• Cooking spray	
• Parsnip	4 pcs	• Romantica tomatoes	1 package	• Grated Austrian alp salt	009 TASTE JR
• Black roots	3 pcs	• Arugula	1 package	• Grated Bolivian rose salt	009 TASTE JR
• Mushrooms (small)	20 pcs	• Jerusalem artichokes	2 pcs	• Grated Java long pepper	011 PEPPER
• Mushrooms (big)	6 pcs	• Cooking oil			
• Cream	5 dl	• Butter			

Directions

1. Set the oven to about 110 degrees.
2. Remove the fat from the meat. Season with grated long pepper and plenty of grated alp salt, which is the ultimate salt for wild meat. Chop the thyme finely, save a few twigs for later! Rub the meat with grated alp salt, grated long pepper and the thyme, then set aside.
3. Slice the large mushrooms and place them in a saucepan with 3 dl of water. Boil and leave it to simmer until it becomes a mushroom broth. Lower the temperature or add a more water if the water boils away.
4. Peel the parsnips and slice them as hasselback potatoes. Place these on a plate with the "slices" facing upwards. Spray it with butter and grate some rose salt on top. The Bolivian rose salt is perfect for vegetables!
5. Peel the black roots, slice them and put them in water in a saucepan. Boil until they become soft.
6. Put the parsnips in the oven, spray them with cooking spray a few times during the cooking.
7. Heat a frying pan with oil. Roast the meat quickly in the hot pan to get a nice surface. Add some butter to the the meat.
8. Put a thermometer in the meat and place the it as low as possible in the oven. Cook the meat to 58 degrees.
9. Place the tomatoes in an ovenproof pan and sprinkle with olive oil and salt. Put them in the oven at the same height as the parsnips. The tomatoes are ready when the peel is a little shriveled.

Flip for more directions 



Directions

10. Brown about 200 grams of butter, set it aside to cool slightly. Take the small mushrooms and cut off the "foot". Put them in a smaller form. They should lie tight, so tight so that they are almost pressed together. Add the thyme and then the browned butter. Put this in the oven until the meat is ready and the mushrooms are cooked.
11. Slice up the Jerusalem artichokes with a mandolin.
12. Heat the frying oil to about 175-180 degrees and fry the arugula. It will patter like popcorn and this is because the liquid in the arugula evaporates quickly and during those seconds you can hold the lid of the saucepan over it. When the arugula gets a little "drier" texture, pick it up and put it on a piece of paper to cool.
13. Continue to fry the sliced Jerusalem artichokes in the frying oil. Then put them on a paper and grate over some rose salt.
14. Mix the black root to a puree using a stick mixer, add some tablespoons of butter to get the right consistency on the puree. Mix to desired consistency.
15. When the meat is ready, remove it from the oven and wrap it in foil to keep warm and for the meat juices to settle.
16. Strain the mushroom gravy and pour it back into a saucepan. Taste the gravy with cream, black pepper and salt and it should be a finished sauce.
17. When the tomatoes, the parsnip and the mushrooms are ready, divide the meat into desired slices.

For serving

Add puree, parsnip, meat, baked mushrooms and tomatoes.

When the food is ready, have the hand mixer on hand! You're making the make the final touches! The foam! Pour about 0.5dl of creme into the mushroom gravy, tilt the saucepan and put in the stick mixer and mix air into the sauce.

Lift the foam with a spoon and top off the meat with it.

Finish off the dish with the fried arugula and some artichoke crisps.

Enjoy your meal!



001 RIVSALT
Himalayan salt rocks
with salt grater.



011 PEPPER
Dried long peppers from the
Indonesian island of Java.

Salted anglerfish with tomato broth

Ingredients (4 persons)

- | | | | |
|-------------------|-------------------|---------------------------|-------------|
| • Anglerfish | 4 pcs, 150 g each | • Fresh parsley | A pinch |
| • Tomatoes | 20 | • Garlic | 3 cloves |
| • Unrefined sugar | 20 cubes | • Olive oil | For frying |
| • Fresh thyme | A pinch | • Grated Himalayan salt | 001 RIVSALT |
| • Fresh tarragon | A pinch | • Grated Java long pepper | 011 PEPPER |

Directions (Tomato broth)

1. Make a cut in the tomatoes and press down a cube of unrefined sugar in each tomato. Add Himalayan salt and pepper with tarragon, thyme, parsley and garlic or any other herb that you prefer. Pour plenty of olive oil over the tomatoes and leave it in the oven overnight at a low temperature (55-60 degrees).
2. Remove the tomatoes from the oven and put them into a coffee filter. Press lightly with a spoon to pour out the liquid and to get a clear and light broth.
3. Save a couple of the tomato skins and pat them dry with a piece of paper. Fry them at 140 degrees for about 1 minute in some neutral oil until they get crispy.

Directions (Anglerfish)

1. Heat up a sous vide bath to 48 degrees Celsius. Add salt and pepper to the fish on both sides with grated Himalayan salt and long pepper. Pack the fish in a vacuum bag along with some olive oil and squeezed lemon. Lower the bag into the water and cook it for about 18-20 minutes depending on the thickness of the fish.
2. Heat a pan with olive oil and butter. Fry the fish one minute on each side and put the tomato broth around the fish and serve.

For serving

Put the anglerfish into a deep plate, pour the broth around it and place the fried tomato peel and the herbs on top the fish.



019 PASTA SALT
Extremely rare Persian
blue salt rocks from Iran.



024 CHILI
Dried organic
chili peppers .

Spaghetti aglio e olio

Ingredients (4 persons)

- Spaghetti 400 g
- Olive oil 0,6 dl
- Garlic cloves 6 pcs
- Chili 1 yellow amazon chili & 1 red birds eye chili (024 CHILI)
- Parsley 20 g

Directions

1. Bring a large pot of salted water to a boil (4 liter and 4 pasta salt cubes). Add the pasta and cook 3 minute less than al dente, about 8 minutes or according to package instructions. Reserve 2 dl of the cooking water. Drain the pasta and set it aside.
2. Meanwhile, heat 3 tablespoons of the olive oil in a large skillet over medium-low heat until shimmering. Add the garlic and grated chili and cook until the garlic just begins to turn light golden-brown, 2 to 3 minutes. Remove the pan from the heat if the pasta is not ready.
3. Add the pasta to the skillet and finish it in the skillet by adding some of the pasta water. Cook until al dente. Taste and add some salt if necessary. Remove from heat, stir in the parsley and remaining 1 tablespoon olive oil, and toss to combine.

For serving

Serve on a flat plate. Grate some red birds eye chili and sprinkle some fresh parsley on top. Finish it with some optional parmesan cheese by preference.



010 BLUE
Extremely rare Persian
blue salt rocks from Iran.



011 PEPPER
Dried long peppers from the
Indonesian island of Java.

Truffle Sliders

Ingredients (4 persons)

Sliders

- Grinded beef (20%) 400 g
- Onion powder By preference
- Butter for frying
- Salt 001 RIVSALT
- Java long pepper 011 PEPPER

Caramelized onion

- Silverskin onion 4 pcs
- Sugar 1 tbsp
- Butter for frying
- Oil for frying
- Persian blue salt 010 BLU

Topping

- Brioche bread 8 pcs
- Manchego 8 thick slices
- Black truffle 1 piece

Directions

1. Start by shaping the meat into 8 round patties. Create a lowering in the middle of the burgers. These will disappear when you are frying them as the burgers rise in heat. Add plenty of Persian blue salt and long pepper. Then allow the burgers to rest at room temperature while preparing the caramelized onion.
2. Slice the onion with a mandolin for a more luxurious feel. It also makes it easier to create a crispy and crunchy surface when caramelized.
3. Fry the onion in the oil and plenty of butter. When a golden tone has formed, sprinkle a thin layer of sugar over it and fry the onion for another minute. Then put it aside.
4. Add more butter in the same frying pan. Fry the burgers on a high heat. Avoid squeezing the meat with the food turner. It can be tempting to make that sizzling sound but what happens is that the fat is excreted and the meat becomes dry.
5. Place the cheese on top of the the warm hamburger before serving.

For serving

Build your burger in height. Start with the bread, then the burger with cheese, onion and grated Persian blue salt. Finally, top off with some fresh, grated truffle.



004 LIQUORICE REFILL
Chunks of 100%
raw liquorice.



003 LIQUORICE
Delicious 100% raw
liquorice rocks.

Raspberry & liquorice Pannacotta

Ingredients (6 persons)

Raspberry Pannacotta

- Gelatin sheets 3 pcs
- Vanilla bean 1 pc
- Cream 5 dl
- Sugar 0,5 dl
- Frozen raspberries 3 dl

Liquorice Pannacotta

- Gelatin sheets 3 pcs
- Vanilla bean 1 pc
- Cream 5 dl
- Sugar 0,5 dl
- Grated raw liquorice 003 LIQUORICE

Directions (Raspberry)

1. Put the raspberries in a saucepan to thaw.
2. Place the gelatin sheets into water until they become soft.
3. Cut the vanilla bean and scrape out the seeds, place them in a saucepan. Add the cream and sugar. Bring it to a boil and let it cook for about 3 minutes.
4. Take the pan with the cream mixture aside. Pour the raspberry juice into the cream and whisk to give the batter a lovely pink color.
5. Let the gelatin sheets dissolve in the cream mixture.
6. Divide the raspberry batter evenly in beautiful glasses. Let them set for at least 1.5h before serving.

Directions (Liquorice)

1. Place the gelatin sheets in water until they become soft.
2. Put the cream and the sugar together in a saucepan and bring it to a boil. Add grated raw liquorice after preference.
3. Take the pan with the cream mixture aside. Add the gelatin sheets and whisk together.

For serving

To achieve a surprising effect, I chopped the raw liquorice with a knife and placed it on top of the raspberry pannacotta. I then spread the liquorice pannacotta over the solid raspberry pannacotta and the liquorice pieces and let it stand a few hours before serving.



022 TONKA
Dried flavorful
beans.



028 SPICE GRATER
Perfectly shaped grater
for your favorite spices

Raspberry sabayonne with tonka beans

Ingredients (4-6 persons)

Salted almonds

- Sweet almonds 80 g with peel
- Water 4 dl
- Salt 3 tbsp
- Grated tonka bean 022 TONKA

Sabayonne

- Egg yolks 3 pcs
- Sugar 0,25 dl
- Prosecco 0,75 dl
- Raspberries 500 g

Directions (Salted almonds)

1. Turn oven on 150 ° degrees.
2. Boil water with salt until the salt dissolves.
3. Rinse the almonds for about 30 seconds. Strain off the water. Place the almonds on a sheet of baking sheet paper and roast until baked.
4. Let cool.

Directions (Sabayonne)

1. Mix egg yolks, powdered sugar and prosecco and heat on medium heat or over water bath, constantly whisking until it becomes a thick and airy cream. An indicator that the sabayon is ready to blow "roses" in it. If you use a thermometer, the cream should be up to 84°.
2. Let cool slightly

For serving

Serve the raspberry with the sabayon. Sprinkle with the roasted, salted almonds and garnish with grated tonka beans.



021 CINNAMON
Cinnamon in the form
of cassia bark.



009 TASTE JR
Selection of 6 small salt
rocks from around the globe.

Cinnamon Apples

Ingredients (3 persons)

- Apples 3 pcs
- Butter 120 g
- Sugar 60 g
- Rosemary By preference
- Cinnamon 021 CINNAMON

Directions

1. Heat the oven to 150°C.
2. Remove the core from the apple with a corer. Put the apples in a baking dish.
3. Fill the apple with butter and sprinkle the sugar over the apples. Add the rosemary and finally grate the cinnamon over the apples.
4. Put the baking dish in the oven for ca one hour, or until the apples are completely soft.

For serving

Serve the apple with the sugar-butter-rosemary sauce that is the bottom of the baking dish and some creme fraiche.



001 RIVSALT - THE ORIGINAL

EAN-13: 7350000765229

Dim box: 112x74mm

Unit weight: 180g

Food weight: 40g

Expiration time: 10 years

CASE PACK

ITF-14: 17350000765226

Case: 10pcs

Dim case: 37,5x15,5x12,5cm

Case weight: 2,0kg

HS-number: 8205510000



002 THE ORIGINAL REFILL

EAN-13: 7350000763270

Dim box: 138x46mm

Unit weight: 170g

Food weight: 150g

Expiration time: 10 years

CASE PACK

ITF-14: 17350000763277

Case: 10pcs

Dim case: 25,0x10,5x15,0cm

Case weight: 1,8kg

HS-number: 2501009100



003 LIQUORICE

EAN-13: 7350000768152

Dim box: 112x74mm

Unit weight: 165g

Food weight: 30g

Expiration time: 4 years

CASE PACK

ITF-14: 73500007681524

Case: 10pcs

Dim case: 37,5x15,5x12,5cm

Case weight: 1,8kg

HS-number: 8205510000



004 LIQUORICE REFILL

EAN-13: 7350000767315

Dim box: 138x46mm

Unit weight: 100g

Food weight: 80g

Expiration time: 4 years

CASE PACK

ITF-14: 73500007673154

Case: 10pcs

Dim case: 25,0x10,5x15,0cm

Case weight: 1,0kg

HS-number: 1704901000



005 KITCHEN

EAN-13: 7350000766561

Dim box: 288x132x55mm

Unit weight: 900g

Food weight: 80g

Expiration time: 10 years

CASE PACK

ITF-14: 73500007665616

Case: 4pcs

Dim case: 29,0x23,5x14,0cm

Case weight: 3,8kg

HS-number: 8205510000



006 BBQ

EAN-13: 7350000766639

Dim box: 220x165x55mm

Unit weight: 3200g

Food weight: 3000g

Expiration time: 10 years

CASE PACK

ITF-14: 73500007666392

Case: 6pcs

Dim case: 33,5x23,5x17,5cm

Case weight: 20,0kg

HS-number: 2501009100



007 BBQ Pro

EAN-13: 7350000767322

Dim box: 380x220x62mm

Unit weight: 9500g

Food weight: 6000g

Expiration time: 10 years

CASE PACK

ITF-14: 73500007673222

Case: 3pcs

Dim case: 40,0x25,0x22,0cm

Case weight: 29,0kg

HS-number: 2501009100



008 TASTE

EAN-13: 7350000766554

Dim box: 170x58mm

Unit weight: 300g

Food weight: 240g

Expiration time: 10 years

CASE PACK

ITF-14: 73500007665548

Case: 10pcs

Dim case: 30,0x12,0x18,0cm

Case weight: 3,2kg

HS-number: 2501009100



009 TASTE Jr

EAN-13: 7350000767308

Dim box: 138x46mm

Unit weight: 170g

Food weight: 150g

Expiration time: 10 years

CASE PACK

ITF-14: 73500007673086

Case: 10pcs

Dim case: 25,0x10,5x15,0cm

Case weight: 1,7kg

HS-number: 2501009100



010 BLUE

EAN-13: 7350000766851

Dim box: 138x46mm

Unit weight: 165g

Food weight: 140g

Expiration time: 10 years

CASE PACK

ITF-14: 73500007668518

Case: 10pcs

Dim case: 25,0x10,5x15,0cm

Case weight: 1,8kg

HS-number: 2501009100



011 PEPPER

EAN-13: 7350000766578

Dim box: 138x53mm

Unit weight: 100g

Food weight: 15g

Expiration time: 2 years

CASE PACK

ITF-14: 73500007665784

Case: 10pcs

Dim case: 25,0x10,5x15,0cm

Case weight: 1,2kg

HS-number: 8205510000



012 PEPPER REFILL

EAN-13: 7350000768923

Dim box: 138x28mm

Unit weight: 40g

Food weight: 30g

Expiration time: 2 years

CASE PACK

ITF-14: 73500007689230

Case: 10pcs

Dim case: 15,0x14,0x9,0cm

Case weight: 0,5kg

HS-number: 0904110000



013 TOOTHPICK
 EAN-13: 7350000768930
 Dim box: 138x53mm
 Unit weight: 60g
 Food weight: n/a
 Expiration time: n/a

CASE PACK
 ITF-14: 73500007689308
 Case: 10pcs
 Dim case: 25,0x10,5x15,0cm
 Case weight: 0,8kg
 HS-number: 0603900000



014 TOOTHPICK REFILL
 EAN-13: 7350000768947
 Dim box: 138x46mm
 Unit weight: 30g
 Food weight: n/a
 Expiration time: n/a

CASE PACK
 ITF-14: 73500007689476
 Case: 10pcs
 Dim case: 25,0x10,5x15,0cm
 Case weight: 0,7kg
 HS-number: 0603900000



015 GINGER & TURMERIC
 EAN-13: 7350000769555
 Dim box: 236x81,5x31,5mm
 Unit weight: 200g
 Food weight: 10g
 Expiration time: 2 years

CASE PACK
 ITF-14: 27350000769559
 Case: 10pcs
 Dim case: 24,0x16,5x16,0cm
 Case weight: 2,0kg
 HS-number: 8205510000



016 GINGER
 EAN-13: 7350000769562
 Dim box: 138x46mm
 Unit weight: 70g
 Food weight: 50g
 Expiration time: 2 years

CASE PACK
 ITF-14: 27350000769566
 Case: 10pcs
 Dim case: 25,0x10,5x15,0cm
 Case weight: 1,0kg
 HS-number: 0910110000



017 TURMERIC
 EAN-13: 7350000769579
 Dim box: 138x28mm
 Unit weight: 50g
 Food weight: 30g
 Expiration time: 2 years

CASE PACK
 ITF-14: 27350000769573
 Case: 10pcs
 Dim case: 15,0x14,0x9,0cm
 Case weight: 0,8kg
 HS-number: 0910300000



018 BLACK
 EAN-13: 7350000769586
 Dim box: 138x46mm
 Unit weight: 170g
 Food weight: 150g
 Expiration time: 10 years

CASE PACK
 ITF-14: 27350000769580
 Case: 10pcs
 Dim case: 25,0x10,5x15,0cm
 Case weight: 1,8kg
 HS-number: 2501009100



019 PASTA SALT
 EAN-13: 7350000769609
 Dim box: 170x58mm
 Unit weight: 400g
 Food weight: 350g
 Expiration time: 10 years

CASE PACK
 ITF-14: 27350000769603
 Case: 10pcs
 Dim case: 30,0x12,0x18,0cm
 Case weight: 400g
 HS-number: 2501009100



020 FREEZE & SERVE
 EAN-13: 7350000769463
 Dim box: 110x110x110mm
 Unit weight: 2000g
 Food weight: 1900g
 Expiration time: 10 years

CASE PACK
 ITF-14: 73500007694630
 Case: 6pcs
 Dim case: 32,0x22,5x12,0cm
 Case weight: 12,0kg
 HS-number: 2501009100



021 CINNAMON
 EAN-13: 7350000769593
 Dim box: 138x46mm
 Unit weight: 45g
 Food weight: 30g
 Expiration time: 2 years

CASE PACK
 ITF-14: 27350000769597
 Case: 10pcs
 Dim case: 25,0x10,5x15,0cm
 Case weight: 0,4kg
 HS-number: 906190000



022 TONKA
 EAN-13: 7350000769715
 Dim box: 138x28mm
 Unit weight: 50g
 Food weight: 30g
 Expiration time: 2 years

CASE PACK
 ITF-14: 27350000769719
 Case: 10pcs
 Dim case: 15,0x14,0x9,0cm
 Case weight: 0,8kg
 HS-number: 09109991



023 NUTMEG
 EAN-13: 7350000769722
 Dim box: 138x28mm
 Unit weight: 50g
 Food weight: 30g
 Expiration time: 10 years

CASE PACK
 ITF-14: 27350000769726
 Case: 10pcs
 Dim case: 15,0x14,0x9,0cm
 Case weight: 0,8kg
 HS-number: 09081100



024 CHILI
 EAN-13: 7350000769913
 Dim box: 228x62x26mm
 Unit weight: 230g
 Food weight: 4g
 Expiration time: 3 years

CASE PACK
 ITF-14: 17350000769910
 Case: 10pcs
 Dim case: TBD
 Case weight: TBD
 HS-number: 82055100



025 AMAZON CHILI
 EAN-13: 7350000769920
 Dim box: 138x28mm
 Unit weight: 20g
 Food weight: 10g
 Expiration time: 3 years

CASE PACK
 ITF-14: 17350000769927
 Case: 10pcs
 Dim case: 15,0x14,0x9,0cm
 Case weight: 0,8kg
 HS-number: 09042190



026 BIRDS EYE CHILI
 EAN-13: 7350000769951
 Dim box: 138x28mm
 Unit weight: 20g
 Food weight: 10g
 Expiration time: 3 years

CASE PACK
 ITF-14: 17350000769958
 Case: 10pcs
 Dim case: 15,0x14,0x9,0cm
 Case weight: 0,8kg
 HS-number: 09042190



027 JALAPENO
 EAN-13: 7350000770599
 Dim box: 138x28mm
 Unit weight: 20g
 Food weight: 10g
 Expiration time: 3 years

CASE PACK
 ITF-14: 27350000770593
 Case: 10pcs
 Dim case: 15,0x14,0x9,0cm
 Case weight: 0,8kg
 HS-number: 09042190



028 SPICE GRATER
 EAN-13: 7350000769555
 Dim box: 180x100x20mm
 Unit weight: 170g
 Food weight: 10g (20g)
 Expiration time: 3 years

CASE PACK
 ITF-14: 17350000769941
 Case: 10pcs
 Dim case: TBD
 Case weight: TBD
 HS-number: 82055100



029 SPICE BOWLS
 EAN-13: 7350000770605
 Dim box: 156x59x28mm
 Unit weight: 130g
 Food weight: 15g
 Expiration time: 3 years

CASE PACK
 ITF-14: 27350000770609
 Case: 10pcs
 Dim case: ~ 285x160x60cm
 Case weight: ~ 1,5kg
 HS-number: 44219900



The RIVSALT product range is designed by Swedish entrepreneur and designer Jens Sandringer. Jens came up with the concept while dining at a Japanese Teppanyaki restaurant in Beijing, where the master chef grated salt over the dishes using a large grater and big salt rock.

A unique experience which sparked the initial product idea complementing the rise of Scandinavian foodie and design trends. The original RIVSALT product was launched in Sweden 2012.



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