

# BASES AND REACTIVE SALTS



new

Dose:  
1 kg of Living salt / 1 kg aqueous liquid

## Living salt by Ángel León

Sodium acetate. A salt derived from the acetic acid precipitation of vinegar.

700 g 58300030 6 u

3 kg 58300032 2 u



### Properties

Salt that causes an exothermic reaction through recrystallization after being dissolved in an aqueous liquid. It allows you to cook food slowly or instantly.

### Use modes

## Living salt Hot (a system for long cooking and large items)

During the preparation phase, protect your hands and face with approved protective wear. Heat up the water or flavoured liquid until boiling, add the salt to the water and mix until it is dissolved. Boil until it reaches the temperature of 123 °C.

Pour the hot mixture straight onto the item to be cooked. This technique helps us do long cooking at a high temperature.

It will take around 20 minutes to start to recrystallize. It generally stays at the initial temperature for 20 minutes depending on the recipient, volume used, ambient temperature and food to be cooked.

The temperature will then gradually reduce, meaning you can draw out the cooking time for as long as required to cook the item.

When it comes to removing the salt, handle it with utensils in order to avoid skin contact. Risk of burns.



## Living salt Cold (a system for short cooking and small items)

During the preparation phase, protect your hands and face with approved protective wear.

Heat up the water or flavoured liquid until boiling, add the salt to the water and mix until the salt is dissolved. Boil until it reaches the temperature of 117 °C.

Pour the mixture slowly into a glazed or stainless steel recipient.

- It is preferable to use a small container, from 250 to 500 ml, to cool it down faster.
- Protect the container with foil or, ideally, with a cork to avoid that drops from condensation activate spontaneous re-crystallization.
- Foreign matter or the ridges of the recipient may activate the recrystallization process spontaneously.
- Refrigerate the mixture at a temperature lower than 20 °C (ideal temperature: 5 °C).
- During cooling, it is important to avoid moving or stirring the mixture. You should not put anything into it, otherwise you will activate the recrystallization process.

Pour the cold mixture onto the product to be cooked. Thereupon, instant recrystallization is activated and produces an exothermic reaction that increases the temperature of the mixture to 60 °C. There may be a slight variation in temperature depending on the saturation, recipient, surface and item to be cooked. The temperature will then gradually reduce, meaning you can draw out the cooking time for as long as required to cook the item.



## Living salt Fractal (a system for obtaining salt crystals that can be used as a complement to dishes)

During the preparation phase, protect your hands and face with approved protective wear.

Heat up the water or flavoured liquid until boiling, add the salt to the water and mix until the salt is dissolved. Boil until it reaches the temperature of 105 °C.

Pour the mixture slowly into a glazed or stainless steel recipient.

- It is preferable to use a small container, from 250 to 500 ml, to cool it down faster.
- Protect the container with foil or, ideally, with a cork to avoid that drops from condensation activate spontaneous re-crystallization.
- Foreign matter or the ridges of the recipient may activate the recrystallization process spontaneously.
- Refrigerate the mixture at a temperature lower than 20 °C (ideal temperature: 5 °C).
- During cooling, it is important to avoid moving or stirring the mixture. You should not put anything into it, otherwise you will activate the recrystallization process.

Activate crystallization in the same recipient by touching the mixture using a solid item like a spoon. Thereupon, recrystallization will occur in a fractal way, generating an exothermic reaction that increases the temperature of the mixture to 60 °C.

Wait for full crystallization. Extract the salt crystals using utensils to avoid skin contact. Risk of burns.

Once the salt crystals are cold, they can be consumed as if they were salt.



### Application

The salt can be activated with water, flavoured or scented water with a range of Sosa water soluble aromas.

It works in a high pH range.

Liquids that contain suspended solids and/or fats hinder the reaction, making it more delicate.

### Observations

**Do not ingest the product in powder form. There is a risk of burns. Avoid contact with the skin, mucosa and eyes.**

Due to the exothermic reaction occurring upon hydration of the product, it is recommended that you do not touch the salt until 30 minutes after hydration nor during the reaction of the cold mixture (Living salt Cold or Fractal)

During the preparation phase, protect your hands and face with approved protective wear.

### Elaborations

Long or short cooking of fish, seafood, meat and vegetables. Salt crystal formation.

**Allergens:** No allergens.