

MARSEL® 0.2-0.8

TECHNICAL DATA SHEET



PRODUCT DESCRIPTION

Very pure refined FINE sea salt. Sea salt is produced environmentally friendly and contains a number of essential minerals and trace elements. MARSEL® 0.2-0.8 is suitable for both domestic and industrial applications where fine salt is required.



CHEMICAL SPECIFICATION

NaCl (on dry basis)	≥ 99.8%
H ₂ O	< 0.1%
Na	≥ 39.2%
Ca	< 0.06%
Mg	≤ 0.03%
SO ₄	≤ 0.13%
Insoluble	< 0.1%
As	< 0.5 ppm
Cd	< 0.5 ppm
Cu	< 0.5 ppm
Hg	< 0.1 ppm
Pb	< 0.1 ppm

Additives

E 535 (anti-caking agent)	< 20 ppm expressed in K ₄ Fe(CN) ₆
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PHYSICAL SPECIFICATION

Mesh Size*	
< 200 µm	0 – 5%
200 – 800 µm	65 – 100%
800 – 1000 µm	5 – 30%
> 1000 µm**	0 – 3%
Bulk Density	1150 – 1300 kg/m ³

* the grading was performed according to ISO 13322-2:2006 with Sympatec Qicpic Particle Analyzer

** typical analysis results in 0% > 1300 µm

PACKAGING

PACKAGING*	DIMENSIONS L x W x H (cm)	WEIGHT GROSS/NET (KG)	UNITS/LAYER	LAYERS/PALLET	UNITS/PALLET	EAN CODE UNIT
10 kg PE	80 x 120 x 120	1028/1000	10	10	100	-
25 kg PE	80 x 120 x 130	1028/1000	5	8	40	5425000964803
1000 kg PP	80 x 120 x 130	1027/1000	-	-	1	-
1250 kg PP	80 x 120 x 150	1277/1250	-	-	1	-
bulk	silob truck	-	-	-	-	-
pallets	10 & 25 kg bags: EURO 80 x 120 cm cautioned (plastic* or wood) 1000 & 1250 kg big bags: EURO 80 x 120 cm cautioned (optional: one way pallet) * attention: not suitable for storage in racks					
Brussels nomenclature (custom code): 2501.0091						
* standard packaging, other packaging on request						

LEGISLATION • CONTAMINANTS • IMPURITIES

meets guidelines 150-1985 for salt (cfr. Codex Alimentarius Standard) • production-unit is conform to the hygienic requirements for the fabrication of raw materials for food industry (852/2004/EC) • free of allergens, pathogens, gluten and micro-organisms • GMO free (1829/2003/EC en 1830/2003/EC) • sea salt is a natural product, specified values may differ slightly from the specifications • specifications are based on internal and external quality controls • sea salt may sporadically contain insolubles, but not more than the predetermined maximum amount • insolubles were subjected to the HACCP study (available on request) • for specific uses a filtration is recommended • it remains the user's responsibility to perform an entry control and to check the suitability of the product for the intended application

QUALITY

BRC • IFS • KOSHER certified

STORAGE

store in a dry place • shelf life minimum 2 years after production date