MARSEL[®] 2-4 TECHNICAL DATA SHEET



PRODUCT DESCRIPTION

Very pure refined COARSE sea salt. Sea salt is produced environmentally friendly and contains a number of essential minerals and trace elements. MARSEL® 2-4 is suitable for both domestic and industrial applications such as meat and fish production (smokehouses, brine production), spice blends, salt mills,...



CHEMICAL SPECIFICATION

Additives	none
FU	< 0.1 ppm
Pb	< 0.1 ppm
Hg	< 0.1 ppm
Cu	< 0.5 ppm
Cd	< 0.5 ppm
As	< 0.5 ppm
Insolubles	< 0.1%
SO ₄	≤ 0.13%
Mg	≤ 0.03%
Са	< 0.06%
Na	≥ 39.2%
H ₂ O	< 0.1%
NaCl (on dry basis)	≥ 99.8%

PHYSICAL SPECIFICATION

Mesh Size*	
< 1000 μm	0 – 7%
1000 – 2000 μm	0-10%
2000 – 4000 μm	70 - 100%
4000 – 5000 μm	0-20%
> 5000 μm**	0-5%
Bulk Density	1150 – 1300 kg/m³

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

** typical analysis results in 0% > 6000 μm

PACKAGING DATA

PACKAGING*	DIMENSIONS L x W x H (cm)	WEIGHT GROSS/NET (KG)	UNITS/LAYER	LAYER/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	silo 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

 $\mathsf{BRC} \bullet \mathsf{IFS} \bullet \mathsf{KOSHER} \text{ certified}$

STORAGE

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

VERSION: DECEMBER 2012 BRC • IFS • GMP • KOSHER www.zoutman.com

