

VERSION :  
FEB/2010/1

**PRODUCT DESCRIPTION**

Dried refined sea salt for food applications

CHEMICAL SPECIFICATION	
NaCl	≥ 99.8 %
H <sub>2</sub> O	< 0.1 %
Ca	≤ 0.05 %
Mg	≤ 0,025 %
Fe	< 0.001 %
SO <sub>4</sub>	< 0,25 %
Insoluble	< 0,1 %
As	< 1 ppm
Cd	< 0.1 ppm
Cr	< 1 ppm
Cu	< 0.5 ppm
Hg	< 0.1 ppm
Ni	< 0.5 ppm
Pb	< 0.1 ppm
Zn	< 2 ppm

AGENTS
NONE

MESH SIZE	
0 – 4 mm	5 – 30 %
4 – 6,3 mm	50 – 95 %
> 6.3 mm	0 – 20 %

Form: crystal	Odour: none	Colour: white
Melting point: 801 °C	Boiling point: 1465 °C	Bulk density: 1050-1250 kg/m <sup>3</sup>

**PACKAGING DATA**

PACKING	DIMENSIONS L x B x H (cm)	WEIGHT GROSS/NET (kg)	UNITS/ LAYER	LAYERS /PALLET	EAN CODE UNIT
10 KG PE	80x120x125	1029/1000	10	10	EAN
25 KG PE	80x120x125	1025/1000	5	8	EAN 5425000964803
1000 KG PP	80x120x120	1024/1000	-	-	nvt.
1250 KG PP	80x120x150	1275/1250	-	-	nvt.
BULK:	Bulk truck	-	-	-	nvt.

Pallet type 10 & 25 kg bags: EURO 80 x 120 cm cautioned (plastic or wood)  
Pallet type Big bag 1000 kg & 1250 kg: EURO 80 x 120 cautioned (optional: one way pallets)  
Brussels nomenclature (custom code): 2501.0091

**LEGAL INFORMATION**

**ALLERGENS + SPECIFIC COMPONENTS**

The product does not contain allergens or specific components and is suitable for following diets: Vegetarian – Vegan – Halal – Kosher – Gluten sensitive Enteropathy (Celiac Disease) – Lactose intolerance.

**LEGAL INFORMATION**

The product is free from foreign and harmful substances. The production unit is conform to the hygienic requirements for the fabrication of raw materials for use in food industries (93/43/EG). The product also meets the standard for food grade salt 150-1985 mentioned in the Codex Alimentarius Standard.

**BSE/TSE DECLARATION**

The raw materials used for the salt are not of animal origin. The processing and packing material, which is used during the production, repacking or filling of the salt, does not make contact with meat products.

**GMO DECLARATION**

The salt does not contain any genetic modified organisms (GMO) and genetic engineering is not applied during the production process. GMO contamination is excluded during the treatment of the product. Salt does not fall within the scope of the EU regulation n° 1829/2003 concerning genetic modified human and animal foods and the EU regulation n° 1830/2003 concerning the traceability and labelling of genetic modified organisms.

**QUALITY SYSTEMS**

- Production according to the HACCP standards
- BRC/IFS Higher Level certified
- GMP certified
- Kosher certified

**STORAGE CONDITIONS**

Store in a cool and dry place  
Shelf life: min. 2 years after production date