

Food



SALT



Suprasel salt is extracted out of the European Zechstein Sea. This sea dried up million years ago. Suprasel salt products stand for high quality dried pure salt and are essential ingredients for food products such as dairy, meat, bakery, soups/seasoning, spreads, dressing and sauces, snacks, fish, beverages, etc. and are also used in the process of canning/pickling. They give food products the right taste experience and stimulate preservation. They control various enzyme activities. The preserving properties are also essential to the very food processing itself. For each application a special developed salt type is available.

PRODUCT DESCRIPTION

In food Suprasel salt is used to enhance flavor and for preserving. Suprasel salt reduces moisture and water activity and stimulates rind molding. The consistent particle size provides an excellent performance. Purity and the right particle-size distribution are crucial factors. Suprasel salt is also used as both an ingredient and a carrier in many products. The special selected particle size guarantees a good mixing and contributes to an optimal taste experience. (Ask AkzoNobel Functional Chemicals for special products: Suprasel nitrite salt (meat) and Suprasel iodized salt (bakery)).

COMPOSITION as typical content	Salt type: unsieved salt
Sodium Chloride (NaCl)	99.8 %*
content of sodium	39.0 %
moisture (H ₂ O)	≤ 0.05 %

* Based on dried pure salt

PARTICLE SIZE DISTRIBUTION

The particle size distribution of Suprasel has been chosen on the basis of research to applications in the food industry. Below an indication of percentages to particle size distribution.

20 % < 1 mm
70 % from 1 to 3.15 mm
10 % > 3.15 mm

Differences in particle size distribution may occur due to segregation during transport and storage.

BULK DENSITY	1100 kg/m ³
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DELIVERY UNITS

	PE bag 25 kg x 40	PE bag 25 kg x 40	Big bag	Bulk
Article number	4442	4443	3873	4162
EAN (single unit)	8715800100141	8715800100141	n.a.	
EAN (colli)	n.a.	n.a.	n.a.	
Pallet	euro HT 120 x 80 cm	plastic returnable 120 x 80 cm	one way HT 100 x 120 cm	
Layers	8	8	n.a.	
n / layer	5	5	n.a.	
Gross weight	1,030 kg	1,025 kg	1,030 kg	
Net weight	1,000 kg	1,000 kg	1,000 kg	

All salt products of AkzoNobel Functional Chemicals, intended for use in the food industry, meet the Standard for Food Grade Salt called in the directives of the Codex Alimentarius. CX STAN 150-1985, Rev. 1-1997, Amend. 1-1999, Amend. 2-2001¹, Amend. 3-2006¹. All products are free of gluten, pathogens, allergens, and contain none micro-organisms and/or traces of mollusca (shellfish and/or molluscs). All products are free from residues of insecticide. HACCP has been incorporated entirely in its quality system. AkzoNobel Salt Specialties is ISO, BRC and IFS certified. All its activities have been categorized in the Q.H.S.E. system (Quality, Health, Safety and Environment) which is being adapted frequently.



Durability 3 years

Certified QM system,
HACCP integrated,
ISO 9001 / 14001,
IFS and BRC certified

Brussels nomenclature
2501.00.91
CAS registration No.
7647-14-5
EInecs-ident No.
231-598-3

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