

Marsel Salt 0-0.2mm

PRODUCT DESCRIPTION

Very pure refined EXTRA FINE sea salt. Sea Salt is produced environmentally friendly and contains a number of essential minerals and trace elements. MARSEL 0-0.2 food salt is suitable for industrial applications such as the production of snack food, savoury products, spice mixes, dairy products and bakery products.

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%
Insolubles	<0.01%
As	<0.5 ppm
Cd	<0.5 ppm
Cu	<0.5 ppm
Hg	<0.1 ppm
Pb	<0.1 ppm

Physical Specification

<u>Grain Size*</u>	<u>Min</u>	<u>Max</u>
< 100 µm	0%	30%
100 - 300µm	50%	100%
300 - 500 µm	0%	20%
≥500 µm **	0%	1%

Bulk Density 1150 – 1300 kg/m³

* the grain size analysis is performed according to ISO 13322 – 2:2006 with Sympatec Qicpic Particle Analyzer

** typical analysis results in 0% > 600 µm

Additives

E535 <20 ppm
(Anti-caking agent) expressed as K₄Fe(CN)₆

Packaging

Pallets - 25kg bags
5 layers of 8 bags per pallet

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Legislation Contaminants and Impurities

This salt meets guidelines 150-1985 (cfr. Codex Alimentarius Standard)

- production facilities 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 and 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 insoluble's, but not more than the predetermined maximum amount
- insoluble's 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 inspection and to check the suitability of the product for the intended application

Storage: -

Store Dry

Shelf Life: -

shelf life min 2 years after production date

Country of Manufacture

Belgium



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Quality Coordinator.