

Marsel 1-3mm Sea Salt

PRODUCT DESCRIPTION

Very pure refined MEDIUM COARSE sea salt. Sea salt is produced using environmentally friendly methods and contains a number of essential minerals and trace elements. MARSEL ® 1-3 food salt is suitable for both domestic and industrial applications such as the production of snack food (chips, salted biscuits, ...), spice mixes, dairy products (butter, cheese, ...), fish and meat products (smokehouses, production of brine), salt mills, ...

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

Grain Size*	min.	max.
< 500 µm	0%	4%
500 – 1000 µm	0%	20%
1000 – 3150 µm	70%	100%
3150 – 4000 µm	0%	15%
> 4000 µm**	0%	3%

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

** typical analysis results in 0% > 4500 µm

LEGISLATION • CONTAMINANTS • IMPURITIES

meets guidelines 150-1985 for salt (cfr. Codex Alimentarius Standard) • production facilities are 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 inspection and to check the suitability of the product for the intended application

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QUALITY

BRC, IFS and KOSHER certified

STORAGE

Store in a dry place

Estimated shelf life - minimum 2 years after production date

10 kg	80 x 120 x 120	1028/1000	10	10	100
25 kg	80 x 120 x 130	1028/1000	5	8	40
1000 kg	80 x 120 x 130	1027/1000			