

Marsel Sea Salt 4-15mm without additives

Product Description:

Very pure refined EXTRA COARSE sea salt. Sea salt is produced by environmentally friendly methods and contains a number of essential minerals and trace elements. MARSEL® 4-15 food salt is suitable for industrial applications such as preservation of fish and meat products, brine production, cosmetics...

Chemical Specification

NaCl (on dry basis)	≥99.8%
H2O	<0.1%
Na	≥39.2%
Ca	<0.06%
Mg	<0.03%
SO4	≤0.13%
Insolubles	<0.1%
As	<0.5ppm
Cd	<0.5ppm
Cu	<0.5ppm
Hg	<0.1ppm
Pb	<0.1ppm

Additives:

None	
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Physical Specification

Mesh Size*	
< 2000µm	0-3%
2000 – 5000 µm	0-60%
5000 – 2000 µm	40-100%
>20000 µm	0-01%
The grading was performed according to ISO13322-2:2006 with Sympatec Qicpic Particle Analyzer.	

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Legislation/Contaminants/Impurities

Product 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 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

Quality

- BRC/IFS
- Kosher certified

Storage

Store in a cool and dry place

Shelf life: minimum 2 years after production date.

Note: This product does not contain anti-caking agent and therefore will be prone to caking on storage.