



## Sun Coarse Sea Salt 0.8-2mm

### Description

Refined salts are the product of a natural and environmentally friendly process utilizing the unique Dead Sea Waters. Production is mainly by a solar evaporation process, which takes advantage of the climatic conditions at the Dead Sea area. The final result is a natural, high purity product that can be tailor fitted to the customer's requirements.

Complies with BS 998 & Food Chemical Codex  
Refined Sea Salt. Sustainable Product.

### Chemical Specification:

	Typical	Min	Max
*Sodium Chloride (NaCl)	99.8%	99.5 % min	
Calcium (Ca++)	0.06%		0.08 % max
Magnesium (Mg++)	0.01%		0.05 % max
Insolubles	0.025		0.03 % max
Moisture (H <sub>2</sub> O)	0.06%		0.15 % max
Sulphate (SO <sub>4</sub> )	0.1%		0.25 % max
Potassium (K+)	0.1%		0.25 % max

\* on dry basis

Fe	10ppm
Cu	2.5ppm
Pb	1ppm
As	1ppm

### Particle Size

Min 75 %, 0.8 – 2.0 mm

Density 1.25

### Application

Suitable for use in organic produce

Food seasoning, canning, brining, curing, bath salts, boiler treatment, etc.

### Packaging

25kg Polyethylene Bags

### Fumigation

All the products manufactured and supplied by us, packaged and transported on wooden pallets, are treated according to ISPM 15 requirements. Our wooden pallets are marked by our pallets' suppliers as authorised by PPIS.

### Allergens + Specific Components

The product does not contain allergens or specific components and is suitable for the following diets: vegetarian; vegan; kosher; gluten sensitive; enteropathy (celiac disease); lactose intolerance.

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### **Legal Information**

The product is free from foreign and harmful substances. The production unit conforms 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 product 150-1985 mentioned in the codex Alimentarius standard.

### **BSE/TSE Declaration**

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

### **GMO Declaration**

The product 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. Product does not fall within the scope of the EU regulation no. 1829/2003, concerning genetic modified human and animal foods, and the EU regulation no. 1830/2003 concerning the traceability and labelling of genetic modified organisms.

### **Quality Systems**

- Kosher Certified
- ISO 9001
- ISO 14001
- OHSAS 18001

### **Storage Conditions**

If stored in a cool and dry place and with proper packaging, shelf-life should remain 2 years after production date.

Edition 3

Signed:   
Quality Coordinator