

Specification:

Salt for Food Industry Purposes, dried, without iodine / fluoride



Code: 1225

Salt is our history, our profession, our passion

Characteristics	Composed of sodium chloride, finely crystallized, white and dried, destined for use as Food Salt in conformity with the requirements in the "Ordonnance sur les Denrées Alimentaires". The addition of an anti-caking agent prevents the salt from agglomeration, and allows optimal dosage of the product. This salt has not been treated with iodine or fluorine (prevention of goitre, cretinism, dental caries, etc.), and therefore it cannot be used as Cooking or Table Salt.		
Utilization	For use as Food Salt for industry, when iodine and fluoride constituents are not required. This salt is not intended to be used in the catering trade or as Cooking Salt, as it does not contain iodine or fluoride.		
Sensory aspects	colour:	white	
	smell:	odourless	
	taste:	totally salty in a 1 to 6% solution in water (detection threshold: around 0.6‰ or 0.01 M)	
Composition	Sodium chloride	min. 99.8	% NaCl
	Sulphates	max. 0.2	% SO ₄ ²⁻
	Calcium	max. 80	ppm Ca ²⁺
	Magnesium	max. 10	ppm Mg ²⁺
	Insoluble constituents	max. 0.01	%
	Anti-caking	max. 5	ppm E536 (K ₄ [Fe(CN) ₆])
	Humidity	max. 0.2	% H ₂ O
Physical properties	specific weight: around 1.2 kg/dm ³ granulometry: 0.1- 0.5 mm fusion point: 801°C saturation point: 357 g/l in water at 20°C		
Storage conditions	Hygroscopic product: can harden upon contact with water and cold. Must be stored in a dry, closed place, at a temperature above 5°C and a relative humidity below 70%. Under these storage conditions, the product does not alter. The duration of storage mainly depends on the effects of the environment on the packaging, and the state of the latter.		
Packaging	25-kg PE bags on a Euro-pallet of 1000 kg		