

**ITEM NAME: SALTWELL MICROFINE (WITH ANTI-CAKING AGENT)**

**ITEM NUMBER: 270221, 270801**

Date of specification: 2019/04/10

Version of specification: 1.1

## DESCRIPTION

SALTWELL is an all-natural sea salt obtained by solar evaporation at the Atacama Desert in Chile, with typical values of 65 % Sodium Chloride and 30% Potassium Chloride, in one grain. SALTWELL is re-processed and packed in Cyprus. Anti-caking agent added to the product.

## CHEMICAL PARAMETERS

Property	Target	Min	Max	UOM
<b>NaCl</b>	60	56	67	%
<b>KCl</b>	38	34	41	%
<b>Na</b>	23,6	22	26,4	%
<b>K</b>	19,9	17,8	21,5	%
<b>SO<sub>4</sub></b>	1,5	-	2,2	%
<b>Mg</b>	0.2	-	0,3	%
<b>Ca</b>	0.7	-	1	%
<b>SiO<sub>2</sub> (anti-caking)</b>	-	-	0.2	%
<b>Moisture</b>	0.5	-	1.0	%

Trace element	Max	UOM
<b>As</b>	0.5	ppm
<b>Cd</b>	0.5	ppm
<b>Cu</b>	2.0	ppm
<b>Hg</b>	0.1	ppm
<b>Pb</b>	2.0	ppm

According to CODEX STAN 150-1985, Rev 1-1997

## MICROBIOLOGICAL PARAMETERS

Analysis	Value	Unit
Enterobacteriaceae	<1.0 log cfu/g	< 10
Escherichia coli	<1.0 log cfu/g	< 10
Coliforms	<1.0 log cfu/g	<10
Listeria monocytogeneses	Not proven/25g	-
Yeast	<1.0 log cfu/g	< 10
Coag. + Staphyl.	Not proven/25g	-
Salmonella	Not proven/25g	-

## SENSORY CHARACTERISTICS

<b>Appearance:</b>	White crystals
<b>Odour:</b>	None
<b>Taste:</b>	Salty, without off-taste. Saltwell has a distinct salty taste
<b>Colour:</b>	White

### Typical sieve analysis

ASTM	<120	120-50	50-30
<i>mm</i>	<0.125	0.125-0.3	0.3-0.6
%	0.97	91.76	7.27

mm	<0.125	0.125-0.3	0.3-0.6
<b>% Max</b>	0.97	91.76	7.27

### Foreign material – Black spots

Size	Max
>2.5 mm	0 units/ 100g
0.3 – 2.5 mm	5 units/ 100g

There is zero tolerance for any foreign material such as plastic, paper, wood, insects, among others.

## PACKAGING

Net weight 270221: 25kg. Gross weight: 25.3 kg.

Pallet number	Material	Capacity	Dimensions	Colour	Number of bags	Other
270221 270801	Polythylene	25 kg with a max tolerance deviation of (+/-) 1.5%	Width: 34/44 cm +/- 10 mm Thickness: 140 micron +/- 8%	White	40 bags/pallet. 6 layers of 7 bags each	Wrapped with shrink foil. Carton layer between bags and pallet.

**Pallets:** One-Way sea pallets 39.24 x 47.24 inches. Heat treated according to standard NIMF no 15. Net weight: 90 lb.

Medium weight Euro Pallet – 1200 x 800mm

The materials used during the transport, processing, packing, storing and dispatching are in conformity with the requirements of the food safety legislation in EU.

## STORAGE AND TRANSPORT

The optimal temperature range for storage and transport is from 50°F to 95°F. The ideal humidity for both cases is max 70%. SALTWELL can absorb more humidity from the environment than an ordinary salt so it is recommended to use the whole content of the bag or close it properly and use it as soon as possible in order to avoid clumps.

## GENERAL INFORMATION

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<b>Shelf life:</b>	Three (3) years from production date in unopened bag and storage conditions as described above
<b>Bulk density:</b>	1,000-1,250 kg/m <sup>3</sup>
<b>GMO:</b>	Saltwell is a natural product and does not contain any GMO
<b>Kosher:</b>	Certified for Passover and year-round use
<b>Halal:</b>	Suitable for use
<b>Allergen:</b>	No cross-contamination allowed by any allergen during the process
<b>Traceability:</b>	A batch number assigned to the product from the harvesting, during the process and during the dispatch to customer
<b>Quality:</b>	The processing facility is certified BRC standard
<b>Re-packing:</b>	SALTWELL is hygroscopic and therefore we do not recommend re-packing unless be done under controlled temperature and relative humidity