

Saltwell™ Natural

An all-natural less-sodium Sea salt obtained by solar evaporation at the Atacama Desert in Chile. Special conditions during the sun-drying make that the Sodium chloride and the Potassium chloride are cristallized in one grain

ARTICLE NUMBER	279200
Weight	25 kg
Packs per pallet	40
Packing material	Polypropylene bag
Pallet	EUR pallet

Storage	10-35°C. max 70% humidity
Shelf life	3 years from production date. Due to no anti-caking added, product may cake (clump) even if bag is unopened and stored according to instruction(s)
Fields of applications	As ingredient in the food industry in general, when sodium reduction is required



INGREDIENTS

Sea salt	≥ 99,8%
Added Iodine	No
SiO2 (Anti-caking)	No

SPECIFICATION

Chemical name	NaCl and KCl
Country of origin	Chile
Country of manufacture	Cyprus



PROPERTY	TYPICAL	MIN	MAX	OOM
NaCl	65	61	73	%
KCl	30	26	33	%
Na	26,6	24,0	28,5	%
K	15,7	13,9	17,5	%
Ca	0,5	-	0,6	%
SO ₄	1,0	-	1,5	%
Mg	0,2	-	0,4	%
Moisture	0,4	-	1	%

PHYSICAL PROPERTIES

Sieve analysis	0,3-1,2 mm	
	< 0,3	6% Typical
	0,3-0,6	20% Typical
	0,6-0,8	30% Typical
	0,8-1,2	44% Typical
Density	1-1.25 g/cm ³	

The preceding data result from Salinity's internal quality control. It does not release the user from a control on entry and is not meant to guarantee the properties. The qualification of the product for a certain application has to be checked by the customer. SDS available upon request.

Version 181212

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