

PRODUCT

ARTICLE NUMBER

Mediterranean Sea Salt by SALTWELL

Sea Salt from the Mediterranean

Microfine **250801**
 Fine **251801**
 Medium Fine **252801**
 Coarse **254801**

PRODUCT INFO

Weight	50 lb [22,68 kg]
Packs per pallet	56
Packing material	Polyethylene bag
Pallet	Sea pallet
Storage	50-95°F. Max 75% humidity
Shelf life	10 years from production.*
Applications	Sea salt is intended for culinary use including cooking, baking, direct application and food manufacturing.



* when stored according to instructions

INGREDIENTS

Sea salt	≥ 99,4%
Added Iodine	No
Anti-caking agent	
Microfine	E551 ≤ 0,2%
Fine	on request
Medium Fine	on request
Coarse	on request

SPECIFICATION

Chemical name	NaCl
Country of manufacture	Cyprus

CERTIFICATES

BRC, Kosher, ISO 9001, Halal

PHYSICAL PROPERTIES

Sieve analysis			Foreign material - Black spots	
mm	Low average	High average	Max size	Max
Microfine	0,01	0,30	0,30	1 unit/100g
Fine	0,30	1,00	1,00	1 unit/100g
Medium Fine	1,00	1,30	1,30	2 units/100g
Coarse	2,00	2,50	2,50	2 units/100g

PROPERTY	TYPICAL	MIN	MAX	OUM
NaCl	99,4	99,0	99,9	%
Cl	60,3	60,1	60,6	%
Na	39,0	38,9	39,5	%
Ca	0,3	0,01	0,50	%
SO ₄	0,1	0,04	1,00	%
Mg	0,03	0,01	0,05	%
Moisture	0,15	0,05	0,40	%
Insolubles	0,02	0,01	0,03	%

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

The preceding data result is from SALTWELL'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.

