

PRODUCT

SALTWELL Microfine

Natural sea salt with silicon dioxide anticaking, fine grain size

ARTICLE NUMBER

270801

PRODUCT INFO	
Weight	50 lb
Packs per pallet	42
Packing material	Polyethylene bag
Pallet	One-Way sea pallet
Storage	Optimal temp. 50-95°F. Ideal humidity max 70%.
Shelf life	3 years from production date. Product may clump if opened for a longer time.
Fields of applications	As ingredient in the food industry in general, when sodium reduction is required. Brine production, chips, nuts etc.



INGREDIENTS	
Sea salt	≥ 99,8%
Added Iodine	No
Anti-caking agent	Silicon Dioxide E551 ≤ 0,2%

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

CERTIFICATES
BRC, Kosher, Halal, ISO22000, ISO9001 & ISO14001

PROPERTY	TYPICAL	MIN	MAX	UOM
NaCl	60	56	67	%
KCl	38	34	41	%
Na	23,6	22,0	26,4	%
K	19,9	17,8	21,5	%
Ca	0,7	-	1,0	%
SO ₄	1,5	-	2,2	%
Mg	0,1	-	0,3	%
Moisture	0,5	-	1,0	%

PHYSICAL PROPERTIES		
Sieve analysis	0,01-0,3 mm	
Size	ASTM	
<0,3 mm	<50	≥ 96%
>0,3 mm	50	≤ 4%
Density	1-1.25 g/cm ³	

The preceding data result 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.

