

Product specification

Pyramid Salt (Black) code no. 15116

Characteristics:	It is a coarse-grained, moist sea salt consisting of light, pyramid-shaped salt flakes. The salt complies with the requirements of the Swiss Foodstuffs Act (LMG). Vegetable carbon is added to the "black" version. Depending on the origin and method of extraction, the salt may contain natural, insoluble components.				
	Origin: Cyprus				
Use:	As table salt in households and restaurants.				
Organoleptic properties:	Appearance	black, crystalline			
	Odor	Odorless			
Composition: <small>(Typical values on dry matter)</small>	Sodium chloride	NaCl	min.	97	%
	Sulphate	SO ₄ ²⁻	approx.	0.9	%
	Water-insoluble constituents*		max.	0.1	%
	Calcium	Ca ²⁺	approx.	2400	mg/kg
	Potassium	K ⁺	approx.	1000	mg/kg
	Magnesium	Mg ²⁺	approx.	800	mg/kg
"Black" version	"Black" version	Vegetable carbon	approx.	0.8	%
		(E 153)			
	<small>*based on the product without coloring</small>				
Moisture content:	Weight loss at 110 °C	H ₂ O	approx.	1	%
Physical properties	Grain size			5–10	mm
Storage:	The salt should be stored under dry conditions and in closed areas that are protected from frost and free from condensation.				
	Storage temperature			> 5	°C
	Relative air humidity			< 70	%
Regulatory references	The salt complies with the following legal requirements:				
	<ul style="list-style-type: none"> • FAO/WHO Codex Alimentarius CXS 150-1985 • Swiss food legislation (VLpH, ZuV VHK) 				
Allergens:	<ul style="list-style-type: none"> • Does not contain any allergenic substances as per Regulation (EU) 1169/2011 or LIV 				
GMOs:	<ul style="list-style-type: none"> • The product is not produced using genetic engineering methods and does not contain any genetically modified microorganisms or ingredients that require labeling in accordance with the applicable regulations (EC) 1829/2003 or VGV 				
Ionizing radiation:	During production, the salt is not treated with ionizing radiation (nor is X-ray detection used).				
BSE/TSE:	No ingredients of animal origin are used in the manufacture and handling of this product.				
Storage behavior:	The duration of storage is determined largely by environmental influences on the packaging.				
Packaging:	5 kg bucket				
Delivery unit:	Supplied on 210 kg Euro pallets wrapped in PE film.				
Shelf life:	Salt is chemically stable and can be consumed indefinitely.				
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