

Product specification *Sel Mondo* Persian Sapphire Blue Salt from Iran code no. 15123

Characteristics:	It is a natural, coarse-grained mineral salt mixture consisting of varying proportions of sodium chloride (70–95%) and potassium chloride (5–30%), which is mined.			
	Origin: Iran			
Use:	As table salt in households and restaurants.			
Organoleptic properties:	Appearance	colorless, crystalline	blue,	
	Odor	Odorless		
Composition: <small>(Typical values on dry matter)</small>	Sodium chloride	NaCl	70–95	%
	Potassium chloride	KCl	5–30	%
	Water-insoluble constituents		max. 0.2	%
	Sodium	Na ⁺	28–38	%
	Potassium	K ⁺	3–8	%
	Calcium	Ca ²⁺	500–1500	mg/kg
	Magnesium	Mg ²⁺	1200	mg/kg
Moisture content:	Weight loss at 110 °C	H ₂ O	max. 0.1	%
Physical properties:	Grain size		3–6	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 requirements of Swiss food legislation (VLPH) and those of the GSFA Codex Stan 192-95.			
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 VGVL 			
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:	440 g cardboard folding boxes in 4.4 kg collection boxes (10 packages per box)			
Delivery unit:	Supplied on 528 kg Euro pallets wrapped in PE film.			
Shelf life:	Salt is chemically stable and can be consumed indefinitely.			
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