



Specification for JuraSel® table salt with iodate Code No. 1768

Characteristics	Dried, fine-grained sodium chloride, which meets the requirements of the Swiss Food Law and the Codex Alimentarius. To prevent illnesses caused by iodine deficiency (goitre etc.) an iodine compound is admixed with the salt. The addition of a water-soluble anti-caking agent prevents the salt from forming lumps. The product trickles and is suitable for dosing.				
Use	Food industry, commercial food manufacturers (bakeries, butcheries), large kitchens (hospitals, restaurant trade etc.).				
Sensory aspects	Colour	white			
	Odour	neutral			
Composition Dry substance	Sodium chloride	NaCl	min.	99,8	%
	Sulphate	SO ₄ ²⁻	max.	0,1	%
	Water-insoluble matters		max.	0,01	%
	Calcium	Ca	max.	100	mg/kg
	Magnesium	Mg	max.	10	mg/kg
	Iodine (added as KIO ₃)	I		25	mg/kg
	Anti-caking agent E 536	[Fe(CN) ₆] ⁴⁻	max.	5	mg/kg
Moisture content	Loss of mass at 110 °C	H ₂ O	max.	0,1	%
Physical properties	Bulk weight			1,3	t/m ³
	Grain size range			0,1 - 0,9	mm
	Average grain size			0,4 - 0,7	mm
Storage conditions	Store in a closed room in the dry state.				
	Storage temperature			> 5	°C
	Relative atmospheric humidity			< 70	%
Suitability for storage	The product can be stored indefinitely under suitable conditions. The duration of storage is determined largely by environmental influences on the packaging and on its condition.				
Packaging Delivery unit	25 kg polyethylene bags. Supplied on 900 kg euro-pallets wrapped in PE foil.				
Enquiries	Schweizer Salinen AG Postfach CH-4133 Pratteln 1 Tel. +41 (0)61 825 51 51 verkauf@saline.ch				
Certificates		Certified Quality System ISO 9001 / Reg. No. 14932		FSSC 22000	
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