


Specification for JuraSel® table salt Code No. 1471 and 1473

Characteristics	Dried, fine-grained sodium chloride, which meets the requirements of the Swiss Food Law and the Codex Alimentarius. The addition of a water-soluble anti-caking agent prevents the salt from forming lumps. The product trickles and is suitable for dosing.				
Use	For the food industry and commercial food manufacturers (bakeries, butcheries), when the addition of iodine is not desired.				
Sensory aspects	Colour	white			
	Odour	neutral			
Composition	Sodium chloride	NaCl	min.	99,8	%
Dry substance	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
	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	Code 1471: 50 kg polyethylene bags.				
Delivery unit	Code 1473: 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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