

## Specification for JuraSel® table salt CP1, ground Code No. 6387

**Characteristics** Dried, ground, sodium chloride powder, which meets the requirements of the Swiss Food Law and the Codex Alimentarius. The salt contains an anticaking agent which is insoluble in water. When the salt has been dissolved in water, a cloudy white effect therefore remains.

**Use** In the food industry, for potato crisps, popcorn, salted nuts etc.

**Sensory aspects**

Colour	white
Odour	neutral

**Composition**

<b>Dry substance</b>	Sodium chloride	NaCl	min.	98	%
	Sulphate	SO <sub>4</sub> <sup>2-</sup>	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 341	Ca <sub>3</sub> (PO <sub>4</sub> ) <sub>2</sub>	ca.	1	%

\*) with reference to the product without the anti-caking additive

**Moisture content** Loss of mass at 110 °C      H<sub>2</sub>O      max.      0,1      %

**Physical properties**

Bulk weight			0,8	t/m <sup>3</sup>
Grain size range			0,01 - 0,15	mm
Average grain size		ca.	0,05	mm

**Storage conditions** Store in a closed room in the dry state. Do not stack the pallets.

Storage temperature		> 5	°C
Relative atmospheric humidity		< 70	%

**Suitability for storage** The product can be stored indefinitely under suitable conditions. The flow and trickle characteristics are seriously impaired by the pressure of superimposed bags. To prevent excessive lump formation, the sacks should be positioned individually or stored for short periods only.

**Packaging** 25 kg polyethylene bags.  
**Delivery unit** Supplied on 900 kg euro-pallets wrapped in PE foil.

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**Certificates**  Certified Quality System  
 ISO 9001 / Reg. No. 14932

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