

MARSEL® 0.8-1.2

TECHNICAL DATA SHEET



PRODUCT DESCRIPTION

Very pure refined MEDIUM FINE sea salt. Sea salt is produced environmentally friendly and contains a number of essential minerals and trace elements. MARSEL® 0.8-1.2 food salt is suitable for industrial applications such as the production of snack food (chips, salted biscuits,...), spice mixes, dairy products, fish and meat products (smokehouses, brine production),...

CHEMICAL SPECIFICATION

NaCl (on dry basis)	≥ 99.8%
H ₂ O	< 0.1%
Na	≥ 39.2%
Ca	< 0.06%
Mg	≤ 0.03%
SO ₄	≤ 0.13%
Insolubles	< 0.01%
As	< 0.5 ppm
Cd	< 0.5 ppm
Cu	< 0.5 ppm
Hg	< 0.1 ppm
Pb	< 0.1 ppm
Additives	none

PHYSICAL SPECIFICATION

Grain Size*	min.	max.
< 500 µm	0%	5%
500 – 800 µm	0%	15%
800 – 1600 µm	80%	100%
1600 – 2000 µm	0%	5%
> 2000 µm**	0%	2%

Bulk Density	1150 – 1300 kg/m ³
---------------------	-------------------------------

* the grain size analysis is performed according to ISO 13322-2:2006 with Sympatec Qicpic Particle Analyzer

** typical analysis results in 0% > 2360 µm

PACKAGING

PACKAGING*	DIMENSIONS L x W x H (cm)	WEIGHT GROSS/NET (KG)	UNITS/LAYER	LAYERS/PALLET	UNITS/PALLET	EAN CODE
10 kg PE	80 x 120 x 120	1028/1000	10	10	100	-
25 kg PE	80 x 120 x 130	1028/1000	5	8	40	5425000964803
1000 kg PP	80 x 120 x 130	1027/1000	-	-	1	-
1250 kg PP	80 x 120 x 150	1277/1250	-	-	1	-
bulk	silob truck	-	-	-	-	-
pallets	10 & 25 kg bags: EURO 80 x 120 cm (heat treated wood or plastic**) 1000 & 1250 kg big bags: CP1 100 x 120 cm pallet included ** the plastic pallets are not suitable for storage in racks					
Brussels nomenclature (custom code): 2501.0091						
* standard packaging, other packaging on request						

LEGISLATION • CONTAMINANTS • IMPURITIES

meets guidelines 150-1985 for salt (cfr. Codex Alimentarius Standard) • production facilities are conform to the hygienic requirements for the fabrication of raw materials for food industry (852/2004/EC) • free of allergens, pathogens, gluten and micro-organisms • GMO free (1829/2003/EC and 1830/2003/EC) • sea salt is a natural product, specified values may differ slightly from the specifications • specifications are based on internal and external quality controls • sea salt may sporadically contain insolubles, but not more than the predetermined maximum amount • insolubles were subjected to the HACCP study (available on request) • for specific uses a filtration is recommended • it remains the user's responsibility to perform an entry inspection and to check the suitability of the product for the intended application

QUALITY

BRC • IFS • KOSHER certified

STORAGE • CAKING RESISTANCE • GUARANTEE

store in a cool, dry and a covered place with a relative humidity level < 75% • salt is a natural product subject to caking • clumping depends on grain size and is influenced by storage and transport conditions (f.i. overseas shipments, climate fluctuations, double stacking, ...) • caking may occur after 4 to 8 months from production date • clumping however, does not affect specifications or properties of the product

SHELF LIFE

salt is chemically stable and considered non-limitative in consumption • for traceability purposes a shelf life of 2 years from production date is determined