

Product specification

JuraSel® Table Salt Code-No. 1400

Characteristics:	Dried, fine-grained table salt (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 production of food and meat products where iodine and fluorine compounds are undesirable.				
Organoleptic properties:	Appearance	white, crystalline			
	Odour	odourless			
Composition: (dry matter)	Sodium chloride	NaCl	min.	99.8	%
	Sulphate	SO ₄ ²⁻	max.	1000	mg/kg
	Water-insoluble constituents		max.	0.01	mg/kg
	Calcium	Ca ²⁺	max.	20	mg/kg
	Potassium	K ⁺	max.	50	mg/kg
	Magnesium	Mg ²⁺	max.	1	mg/kg
	Anti-caking agent E 536	[Fe(CN) ₆] ⁴⁻	max.	5	mg/kg
Moisture content:	Weight loss at 110°C	H ₂ O	max.	0.1	%
Physical: properties	Bulk density			1.3	t/m ³
	Grain size			0.1 – 0.9	mm
	Average grain size			0.4 – 0.7	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 following legal requirements:				
	<ul style="list-style-type: none"> • FAO / WHO Codex Alimentarius CXS 150-1985 • Regulation (EU) 2023 / 915 on maximum levels for certain contaminants in foodstuffs • Swiss food legislation (VLpH, VHK, ZuV) 				
Allergens:	Does not contain any allergenic substances as per Regulation (EU) 1169/2011 or LIV				
GMOs:	The product is not produced using genetic engineering methods and does not contain any genetically modified microorganisms or ingredients that require labelling in accordance with the applicable regulations (EC) 1829/2003 or VGV				
Ionising radiation:	During production, the salt is not treated with ionising radiation (nor is X-ray detection used).				
BSE / TSE:	No ingredients of animal origin are used in the manufacture and handling of this product.				
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:	Big bag (disposable with PP fabric and without inliner), delivery on Euro-pallets.				
Filling quantity:	1000 kg				
Shelf life:	Salt is chemically stable and can be consumed indefinitely.				
Further enquiries:	Schweizer Salinen AG	Postfach CH-4133 Pratteln 1			
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Certificates:					



Certified Quality System
ISO 9001 / Reg. No. H14932

