

## Product specification

### JuraSel® Table Salt Code-No. 1473

<b>Characteristics:</b>	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.				
<b>Use:</b>	For the production of food and meat products where iodine and fluorine compounds are undesirable.				
<b>Organoleptic properties:</b>	Appearance	white, crystalline			
	Odour	odourless			
<b>Composition: (dry matter)</b>	Sodium chloride	NaCl	min.	99.8	%
	Sulphate	SO <sub>4</sub> <sup>2-</sup>	max.	1000	mg/kg
	Water-insoluble constituents		max.	0.01	mg/kg
	Calcium	Ca <sup>2+</sup>	max.	20	mg/kg
	Potassium	K <sup>+</sup>	max.	50	mg/kg
	Magnesium	Mg <sup>2+</sup>	max.	1	mg/kg
	Anti-caking agent E 536	[Fe(CN) <sub>6</sub> ] <sup>4-</sup>	max.	5	mg/kg
<b>Moisture content:</b>	Weight loss at 110°C	H <sub>2</sub> O	max.	0.1	%
<b>Physical: properties</b>	Bulk density			1.3	t/m <sup>3</sup>
	Grain size			0.1 – 0.9	mm
	Average grain size			0.4 – 0.7	mm
<b>Storage:</b>	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	%
<b>Regulatory: references</b>	The salt complies with the following legal requirements:				
	<ul style="list-style-type: none"> <li>• FAO / WHO Codex Alimentarius CXS 150-1985</li> <li>• Regulation (EU) 2023 / 915 on maximum levels for certain contaminants in foodstuffs</li> <li>• Swiss food legislation (VLpH, VHK, ZuV)</li> </ul>				
<b>Allergens:</b>	Does not contain any allergenic substances as per Regulation (EU) 1169/2011 or LIV				
<b>GMOs:</b>	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 VGVL				
<b>Ionising radiation:</b>	During production, the salt is not treated with ionising radiation (nor is X-ray detection used).				
<b>BSE / TSE:</b>	No ingredients of animal origin are used in the manufacture and handling of this product.				
<b>Suitability for storage:</b>	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.				
<b>Packaging:</b>	25 kg polyethylene bags.				
<b>Filling quantity:</b>	Supplied on 900 kg Euro-pallets wrapped in PE foil.				
<b>Shelf life:</b>	Salt is chemically stable and can be consumed indefinitely.				
<b>Further enquiries:</b>	Schweizer Salinen AG	Postfach CH-4133 Pratteln 1			
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<b>Certificates:</b>					

