

Product specification

JuraSel® (iodized) Code No. 1700

Characteristics:	Dried, fine-grained table salt (sodium chloride) to which potassium iodate (a vital trace element for the production of thyroid hormones) is added. The addition of a water-soluble anti-caking agent prevents the salt from clumping together. The product is free-flowing and suitable for dosing.				
Use:	In the food industry, commercial food producers (bakeries, butchers, communal kitchens, hospitals, restaurants, etc.).				
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
	Iodide (as KIO ₃)	IO ₃ ⁻		25	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, VZVM) 				
Allergens:	<ul style="list-style-type: none"> • Does not contain any allergenic substances as per Regulation (EU) 1169/2011 or LIV 				
GMOs:	<ul style="list-style-type: none"> • 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.				
Storage behaviour:	The addition of a water-soluble anti-caking agent allows the salt to remain free-flowing during storage.				
Delivery unit:	Bulk: Railcar / Truck				
Shelf life:	Salt is chemically stable and can be consumed indefinitely.				
Further enquiries:	Schweizer Salinen AG	Postfach CH-4133 Pratteln 1			
	Tel.: + 41 (0)61 825 51 51	verkauf@saline.ch			
Certificates:					

