

Schweizer Salinen AG Schweizerhalle (SH) Rheinstrasse 52 CH-4133 Pratteln www.Salz.ch

Specification-No.:	SPZ_1700_e
Edition:	11/ 2024
Version:	01
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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: Sodium chloride NaCl min. 99.8 % (dry matter) Sulphate SO₄² max. 1000 mg/kg

mg/kg Water-insoluble constituents 0.01 max. Ca2+ Calcium max. 20 mg/kg Potassium 50 mg/kg max. Mg^{2+} mg/kg Magnesium max. lodide (as KIO₃) IO₃ 25 mg/kg [Fe(CN)₆]⁴⁻

max.

Anti-caking agent E 536 mg/kg Moisture content: Weight loss at 110°C H_2O max. 0.1

Bulk density t/m^3 Physical: 13 properties Grain size 0.1 - 0.9mm

Average grain size 0.4 - 0.7mm

The salt should be stored under dry conditions and in closed areas that are protected from frost and Storage:

free from condensation.

Storage temperature °C Relative air humidity < 70 %

The salt complies with the following legal requirements: Regulatory:

references 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: • Does not contain any allergenic substances as per Regulation (EU) 1169/2011 or LIV

• 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

lonising 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.

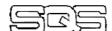
Delivery unit: Bulk: Railcar / Truck

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:

GMOs:



Certified Quality System ISO 9001 / Reg. No. H14932

