

PRODUCT

ARTICLE NUMBER

## SALTWELL for Organic use

## 275200 & 275502

Natural sea salt with rice based anti caking agent (Nu-flow)

PRODUCT INFO		
Article number	275200	275502
Weight	25 kg	1250 kg
Packs per pallet	42	1
Packing material	Polyethylene bag	Polypropylene big bag
Pallet	One-Way sea pallet	
Storage	Optimal temperature 10-35°C. Ideal humidity max 70%.	
Shelf life	2 years from packing date. Product may clump if open for a longer time.	
Fields of application	As ingredient in the food industry in general, when sodium reduction is desired. Organic-approved anti-caking is used.	



INGREDIENTS	
Sea salt	≥ 99,8%
Added Iodine	No
Anti-caking agent	Nu-Flow® [Rice hulls] ≤ 0,4%

SPECIFICATION	
Chemical name	NaCl and KCl
Country of origin	Chile
Country of manufacture	Cyprus

CERTIFICATES
BRC, Kosher, Halal, ISO22000, ISO9001, ISO14001

PROPERTY	TYPICAL	MIN	MAX	UOM
NaCl	65	61,0	72,5	%
KCl	30	26,4	33,4	%
Na	25,6	24,0	28,5	%
K	15,7	13,9	17,5	%
Ca	0,5	-	0,6	%
SO <sub>4</sub>	1,0	-	1,5	%
Mg	0,2	-	0,4	%
Moisture	0,4	-	1,0	%

PHYSICAL PROPERTIES		
Sieve analysis	0,3-1,6 mm	
Size	ASTM	
<0,3 mm	<50	2-13%
0,3-0,6 mm	50	13-42%
0,6-1,0 mm	30	15-45%
1,0-1,6 mm	18	7-26%
Density	1-1.25 g/cm <sup>3</sup>	

The preceding data result from Saltwell's internal quality control. It does not release the user from a control on entry and is not meant to guarantee the properties. The qualification of the product for a certain application has to be checked by the customer. SDS available upon request.

