

Flavouring Salt

Product Description

Flavouring Salt is a extremely high purity, artificially evaporated salt (sodium chloride) suitable for human consumption. Flavouring Salt is produced in New Zealand using natural solar evaporation salt as a base material, purified and recrystallised. Flavouring Salt is a translucent to white opaque solid, with the addition of the anticaking agent (535). Supplied under a quality system that complies with ISO 9001. Complies with, or is significantly better than, FSANZ Food Standards Code standard 2.10.2, and AS 2093 Salt Used In The Manufacture Of Dairy Products.

Storage Conditions

Product is shelf life stable. Long-term storage does not adversely affect salt except for caking or lumping as salt absorbs/expels moisture from/to the atmosphere. Fine grain salts are particularly susceptible to caking. As a guide this product should be used within 12 - 24 months from manufacture date to avoid significant caking problems, however customers should assess their own individual needs for ordering frequency, stock rotation, stock levels and local conditions. To avoid significant caking, adjust ordering volume and frequency.

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Chemical Analysis		
	SPECIFICATION	TYPICAL
Purity (% NaCl dry basis)	97	99
Moisture (% max)	0.2	0.02
Insolubles (% max)	0.03	< 0.001
Arsenic (mg/kg max)	0.5	< 0.01
Cadmium (mg/kg max)	0.5	< 0.01
Lead (mg/kg max)	2	< 0.1
Mercury (mg/kg max)	0.1	< 0.01

Grainsize	Cumulative	
	Min.	Max.
0.500 mm	0 %	4 %
0.250 mm	30 %	85 %

Additives		
Anticaking Agent (535) (mg/kg)	50 max	<5

Country of Origin

Salt = Australian Salt which has undergone further purification in NZ and is packed for distribution in Australia.

Anticaking Agent (535) = Product of China

Palletising - Standard	
Bag Size	25kg net weight
Bags per pallet	40 bags
Pallet Weight	1.0 tonne
* Also available in other pack sizes by negotiation	

Protection and Labelling	
Packed and sealed in polyethylene bags	
Stretch wrapped	
Pallet pad	
The batch marking on packaging is in the form YYMMDD	

Method of Analysis	
Purity	DSL Pt.5 (BP 2004)
Moisture	DSL Pt. 12 (BS 7319:Part 2:1990)
Insolubles	DSL Pt. 11 (BS 7319:Part 3:1990)
Grainsize	AS 3638 Test Sieving Procedures
Anticaking Agent 535	DSL Pt. 9 (BS 7319:Part 12:1990)
Heavy Metals	DSL Pt. 4 (BS 7319:Part 5:1990); ICP (BS 7319:Part 9:1990)