

Suprasel[®]

PURE



Pure salt without any additives, enabling **100% natural food** in your business.



- Free from additives and E-numbers
- Made of the purest salt
- Suitable for organic recipes

As a food manufacturer you choose your ingredients carefully. That includes salt. You know that salt is a detail with a major impact on taste and quality of food.

Suprasel[®] Pure brings you the purest salt - vacuum salt - especially for 100% natural food products. Suprasel[®] Pure is free from additives, e-numbers and other additional ingredients. We help you to enable a 100% natural claim for your products.

Suprasel[®] Pure is available in fine salt only.

Product Data Sheet

Product

Sodium Chloride Salt (%)	100	Calculated
Anticaking agents	absent	SMA 251.01
Adherent moisture (≤ %)	0.1	SMA 280.03
Sodium - Na (%)	39.3	Calculated
Insolubles (≤ mg/kg)	20	SMA 116.05

Sodium Chloride purity

Typical, based on dry vacuum salt

Sodium Chloride - NaCl (%)	99.9	SMA 775.02
Sulfate - SO ₄ (mg/kg)	1100	SMA 792.02
Potassium - K (mg/kg)	70	SMA 792.02
Calcium - Ca (mg/kg)	15	SMA 792.02
Free Iron - Fe (mg/kg)	0.3	SMA 104.28
Magnesium - Mg (mg/kg)	0.5	SMA 792.02
Copper - Cu (mg/kg)	0.1	SMA 792.02
Heavy metals expressed as Pb (≤ mg/kg)	2	SMA 792.02

Digit group separator: 1,000.00

Meet standards for food grade salt according to: Codex Alimentarius CX STAN 150-1985, rev 1-1997, Amend 1-1999, amend 2-2001, amend 3-2006.

Free from: GMO, Allergens (incl gluten), pathogens and residues of insecticides.

CAS number: 7647-14-5, EINECS/ELINCS No.: 231-598-3

Origin of salt: Denmark. Produced in Denmark.

All information concerning this product and/or suggestions for handling and use contained herein are offered in good faith and are believed to be reliable. Our organization, however, makes no warranty as to accuracy and/or sufficiency of such information and/or suggestions, as to the product's merchantability or fitness for any particular purpose, or that any suggested use will not infringe any patent. Our organization does not accept any liability whatsoever arising out of the use of or reliance on this information, or out of the use or the performance of the product. Nothing contained herein shall be construed as granting or extending any license under any patent. Customer must determine for himself, by preliminary tests or otherwise, the suitability of this product for his purposes. The information contained herein supersedes all previously issued information on the subject matter covered. The customer may forward, distribute, and/or photocopy this document only if unaltered and complete, including all of its headers and footers, and should refrain from any unauthorized use. Don't copy this document to a website.

Physical properties

Typical Particle size, segregation may occur (SMA 721.04).

≤ 0.125 mm	1 %
0.125 - 0.500 mm	90 %
0.500 - 1 mm	9 %
> 1 mm	0 %
Bulk density (kg/m ³)	1250 SMA 243.04

Storing conditions

Storing conditions	Store clean and dry, ambient temperature
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Due to the absence of anticaking agent the product has a tendency to cake.

Delivery Unit

PE bag 25kg x 40

Pallet	Wooden Euro Pallet (80 x 120cm) + Foil
Units per layer	5
Number of layers	8
Net weight (kg)	1000
Gross weight (kg)	1027
Pallet outer dimensions (mm)	1200 x 850 x 1000
EAN single unit	5701027005027

Certified QM system

HACCP integrated

ISO 9001 / 14001

FSSC 22000