



Spec no..S 69.01.19  
Edition : 5  
Page 1 of 2

Product Specification  
**Extra Fine salt 0.2 - 0.6 mm**

Chemical products division

## Product Specification

### EXTRA FINE SALT 0.2 - 0.6 MM

Prepared By	Yaniv Cohen	
Checked By	Gill Attia	
Approved By	Smadar Ishay	

This is Q.A controlled document

Validate Date: Aug 2014

This document is intended for Internal/External use, Neither the document nor parts of it may be transferred to others without a written approval of chemical division Q.A department





Spec no..S 69.01.19  
 Edition : 5  
 Page 2 of 2

Product Specification  
**Extra Fine salt 0.2 - 0.6 mm**

Chemical products division

**PRODUCT DESCRIPTION**

**EXTRA FINE SALT 0.2 - 0.6 MM**

CHEMICAL SPECIFICATION				AGENTS	
	Typical %	SPEC		Anti-caking Added: Na4Fe (CN)6 (Food grade) 5-13 ppm max	
		Min%	Max%		
*sodium chloride (NaCl)	99.88	99.5		<b>PARTICLE SIZE</b> Min 90% between 0.2mm to 0.6mm	
Calcium (Ca++)	0.007		0.08		
Magnesium (Mg ++)	0.008		0.05		
Insolubles	0.025		0.03		
Moisture (H <sub>2</sub> O)	0.045		0.15		
Sulphate (SO <sub>4</sub> <sup>2-</sup> )	0.042		0.25		
Potassium (K+)	0.034		0.25		
Alkalinity	28 cm <sup>3</sup> HCl 0.1N /100gr dry salt Max.				
*(on dry basis)					
Fe			10ppm		
Cu			2.5ppm		
Pb			1 ppm		
As			1 ppm		
PACKAGING DATA					
25 KG PE 1000 KG PE 1225 KG PE					
FUMIGATION DECLARATION					
All the products manufactured and supplied by us, packaged and transported on wooden pallets are treated according to ISPM 15 requirements. Our wooden pallets are marked by our pallets suppliers as authorized by PPIS.					
LEGAL INFORMATION					
ALLERGENS+SPECIFIC COMPONENTS					
The product does not contain allergens or specific components and is suitable for following diets: vegetarian-vegan- kosher- Gluten sensitive Enteropathy(celiac Disease) - lactose intolerance					
LEGAL INFORMATION					
The product is free from foreign and harmful substances. The production unit is conform to the hygienic requirements for the fabrication of raw materials for use in food industries (93/43/EG).The product also meets the standard for food grade product 150-1985 mentioned in the codex Alimentarius standard.					
BSE/TSE DECLARATION					
The raw materials used for the product are not of animal origin. The processing and packing material, 'Which is used during the production, repacking or filling of the salt, does not make contact with meat products.					
GMO Declaration					
The product does not contain any genetic modified organisms (GMO) and genetic engineering is not applied during the production process. GMO contamination is excluded during the treatment of the product. Product does not fall within the scope of the EU regulation n° 1829/2003 concerning genetic modified human and animals foods and the EU regulation n° 1830/2003 concerning the traceability and labeling of genetic modified organisms.					
Description					
Refined Salts are product of a natural and environmentally friendly process utilizing the unique Dead Sea Waters. Production mainly on a solar evaporation process, which takes advantage of the climatic conditions at the Dead Sea area. The final result is a natural, high purity product that can be tailor fitted to the customer's requirements.					
QUALITY SYSTEMS			STORAGE CONDITIONS		
<ul style="list-style-type: none"> <li>- HACCP</li> <li>- kosher certified</li> <li>- ISO 9001</li> <li>- ISO 14001</li> <li>- OHSAS 18001</li> </ul>			If stored in a cool and dry place and proper packaging Shelf life should remain 2 years after production date.		

Sap Catalogue No' 813-200-556 for Na<sub>4</sub>Fe (CN)<sub>6</sub>

