



Spec no..S 69.01.13
Edition : 6
Page 1 of 3

Product Specification
IODATED FINE SALT 0.2-0.8 MM

Chemical products division

Product Specification

IODATED FINE SALT 0.2 - 0.8 MM

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Page 2 of 3

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PRODUCT DESCRIPTION

IODATED FINE SALT 0.2-0.8 MM

CHEMICAL SPECIFICATION

	Typical %	SPEC	
		Min%	Max%
*sodium chloride (NaCl)	99.88	99.5	
Calcium (Ca++)	0.007		0.08
Magnesium (Mg ++)	0.008		0.05
Insolubles	0.025		0.03
Moisture (H ₂ O)	0.045		0.15
Sulphate (SO ₄ ²⁻)	0.042		0.25
Potassium (K+)	0.034		0.25
Alkalinity	28 cm ³ HCl 0.1N /100gr dry salt Max.		
*(on dry basis)			
Fe			10ppm
Cu			2.5ppm
Pb			1 ppm
As			1 ppm

AGENTS

Anti -caking Added:

Na₄Fe (CN)₆ (Food grade) 5-13 ppm max

KIO ₃ (ppm)	Min	Max
40	25	55
50	35	65
65	50	80
100	85	115
110	95	125
120	105	135
168	168	210

PARTICLE SIZE

Max 5% more then 0.8 mm
Min 80% pass threw 0.71mm sieve.
Max 5% Less then 0.2 mm.

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 salt 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.





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Page 3 of 3

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QUALITY SYSTEMS	STORAGE CONDITIONS
<ul style="list-style-type: none">- HACCP- kosher certified- ISO 9001- ISO 14001- OHSAS 18001	If stored in a cool and dry place and proper packaging Shelf life should remain 2 years after production date.

1. Sap Catalogue No' 813-200-575 =KIO3 40 ppm
2. Sap Catalogue No' 813-200-552 =KIO3 50 ppm
3. Sap Catalogue No' 813-200-576 =KIO3 65 ppm
4. Sap Catalogue No' 813-200-578 =KIO3 100 ppm
5. Sap Catalogue No' 813-200-564 =KIO3 110 ppm
6. Sap Catalogue No' 813-200-553 =KIO3 120 ppm
7. Sap Catalogue No' 813-200-555 =KIO3 168 ppm

