

## PRODUCT

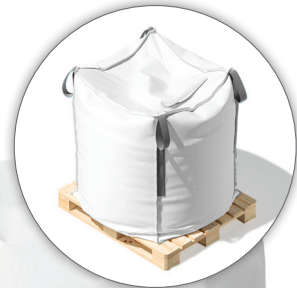
## ARTICLE NUMBER

## SALTWELL Microfine for Organic use 273200 &amp; 273502

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

## PRODUCT INFO

Article number	273200	273502
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	60	56	67	%
KCl	38	34	41	%
Na	23,6	22,0	26,4	%
K	19,9	17,8	21,5	%
Ca	0,7	-	1,0	%
SO <sub>4</sub>	1,5	-	2,2	%
Mg	0,1	-	0,3	%
Moisture	0,5	-	1,0	%

## PHYSICAL PROPERTIES

Sieve analysis		0,01-0,3 mm
Size	ASTM	
<0,3 mm	<50	≥ 96%
>0,3 mm	50	≤ 4%
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.

