

PRODUCT ARTICLE NUMBER

SALTWELL for Organic use

275200 & 275502

SALTWELL®

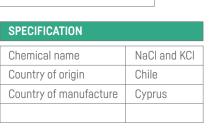
275200 25 kg

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

PRODUCT INFO			
Article number	275200	275502	
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	65	61,0	72,5	%
KCI	30	26,4	33,4	%
Na	25,6	24,0	28,5	%
K	15,7	13,9	17,5	%
Ca	0,5	-	0,6	%
SO ₄	1,0	-	1,5	%
Mg	0,2	-	0,4	%
Moisture	0,4	-	1,0	%

PHYSICAL PROPERTIES					
Sieve analysis		0,3-1,6 mm			
Size	ASTM				
<0,3 mm	<50	2-13%			
0,3-0,6 mm	50	13-42%			
0,6-1,0 mm	30	15-45%			
1,0-1,6 mm	18	7-26%			
Density	1-1.25 g/cm ³				

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.

