

# MARSEL® 0.2-0.8

## TECHNICAL DATA SHEET



### PRODUCT DESCRIPTION

Very pure refined FINE sea salt. Sea salt is produced environmentally friendly and contains a number of essential minerals and trace elements. MARSEL® 0.2-0.8 food salt is suitable for both domestic and industrial applications that require fine salt.

### CHEMICAL SPECIFICATION

NaCl (on dry basis)	≥ 99.8%
H <sub>2</sub> O	< 0.1%
Na	≥ 39.2%
Ca	< 0.06%
Mg	≤ 0.03%
SO <sub>4</sub>	≤ 0.13%
Insolubles	< 0.01%
As	< 0.5 ppm
Cd	< 0.5 ppm
Cu	< 0.5 ppm
Hg	< 0.1 ppm
Pb	< 0.1 ppm
<b>Additives</b>	
E535 (anti-caking agent)	< 12 ppm expressed as K <sub>4</sub> Fe(CN) <sub>6</sub>

### PHYSICAL SPECIFICATION

Grain Size <sup>(1)</sup>	min.	max.
< 100 µm	0%	5%
100 – 800 µm	75%	100%
> 800 µm	0%	20%
> 1000 µm <sup>(2)</sup>	0%	3%
<b>Bulk Density<sup>(3)</sup></b>	950 – 1150 kg/m <sup>3</sup>	

(1) the grain size analysis is performed according to ISO 13322-2:2006 with Sympatec Qicpic Particle Analyzer

(2) typical analysis results in 0% > 1250 µm

(3) according to EN1097-3

### PACKAGING

PACKAGING*	DIMENSIONS L x W x H (cm)	WEIGHT GROSS/NET (KG)	UNITS/LAYER	LAYERS/PALLET	UNITS/PALLET
6 kg Bucket	Ø22.7 x H18.1	691/648	18	6	108
8 kg PE	80 x 120 x 120	1028/1000	8/5	15/1	125
25 kg PE	80 x 120 x 130	1028/1000	5	8	40
1000 kg PP	80 x 120 x 130	1027/1000	-	-	1
1250 kg PP	80 x 120 x 150	1277/1250	-	-	1
bulk	silob truck	-	-	-	-
pallets	8 kg bags: EURO 80 x 120 cm cautioned (plastic**) 25 kg bags: EURO 80 x 120 cm (heat treated wood or plastic**) 1000 & 1250 kg big bags: CP1 100 x 120 cm pallet included ** plastic pallet type contraload H1 80 x 120cm				
Brussels nomenclature (custom code): 2501.0091					
* standard packaging, other packaging on request					

### LEGISLATION • CONTAMINANTS • IMPURITIES

meets guidelines 150-1985 for salt (cfr. Codex Alimentarius Standard) • production facilities are conform to the hygienic requirements for the fabrication of raw materials for food industry (852/2004/EC) • free of allergens, pathogens, gluten and micro-organisms • GMO free (1829/2003/EC and 1830/2003/EC) • Conform EU 2023/915 on maximum levels for certain contaminants in food • sea salt is a natural product, specified values may differ slightly from the specifications • specifications are based on internal and external quality controls • sea salt may sporadically contain insolubles, but not more than the predetermined maximum amount • insolubles were subjected to the HACCP study (available on request) • for specific uses a filtration is recommended • it remains the user's responsibility to perform an entry inspection and to check the suitability of the product for the intended application • in critical applications or in case of direct dosing into a finished product, the user is expected to provide internal quality assurance measures during the process (e.g. prior sieving)

### QUALITY

ZOUTMAN NV SITE ROESELARE	ZOUTMAN NV SITE GENT*
BRC • IFS • KOSHER	KOSHER

\*BRC & IFS audit site GENT planned summer 2024

### STORAGE • CAKING RESISTANCE • GUARANTEE

store in a cool, dry and a covered place with a relative humidity level < 70% • salt is a natural product subject to caking • clumping depends on grain size and is influenced by storage and transport conditions (f.i. overseas shipments, climate fluctuations, double stacking, ...) • caking may occur after 4 to 8 months from production date • clumping however, does not affect specifications or properties of the product

### SHELF LIFE

salt is chemically stable and considered non-limitative in consumption • for traceability purposes a shelf life of 2 years from production date is determined