MARSEL® 0.2-0.8 ZAC

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 ZAC food salt without anti-caking agent is suitable for both domestic and industrial use and for all applications that require fine salt.

CHEMICAL SPECIFICATION

NaCl (on dry basis)	≥ 99.8%
H_2O	< 0.1%
Na	≥ 39.2%
Ca	< 0.06%
Mg	≤ 0.03%
SO_4	≤ 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
Additives	none

PHYSICAL SPECIFICATION

Grain Size(1)	**min.**	**max.**
< 200 µm	0%	3%
200 – 800 µm	90%	100%
800 – 1000 µm	0%	5%
> 1000 µm(2)	0%	3%

Bulk Density(3)	950 – 1150 kg/m³

(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
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	silo truck	-	-	-	-
pallets	8 kg bags: EURO 80 x 120 cm cautioned (wood) 10 & 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 ** the plastic pallets are not suitable for storage in racks				
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) • 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

QUALITY

BRC • IFS • KOSHER certified

STORAGE • CAKING RESISTANCE • GUARANTEE

store in a cool, dry and a covered place with a relative humidity level < 75% • salt is a natural product subject to caking • caking depends on grain size and is influenced by storage and transport conditions (f.i. overseas shipments, climate fluctuations, double stacking, …) • in salt with no anti-caking agent caking may occur after 1 to 4 months from production date • caking 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