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Edition : 6  
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Product Specification  
**FINE SALT 0.2 - 0.8 MM**

Chemical Products  
Division

## Product Specification

### FINE SALT 0.2 - 0.8 MM

|             |              |  |
|-------------|--------------|--|
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| PRODUCT DESCRIPTION                       |  |        |         |
|---|--|--------|---------|
| FINE SALT 0.2 - 0.8 MM                    |  |        |         |
| CHEMICAL SPECIFICATION                    |  | AGENTS |         |
|   | 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 <sub>2</sub> O)               | 0.045  |        | 0.15    |
| Sulphate (SO <sub>4</sub> <sup>2-</sup> ) | 0.042  |        | 0.25    |
| Potassium (K+)                            | 0.034  |        | 0.25    |
| Alkalinity                                | 28 cm <sup>3</sup> HCl 0.1N /100gr dry salt Max. |        |         |
| *(on dry basis)                           |  |        |         |
| Fe  |  |        | 10 ppm  |
| Cu  |  |        | 2.5 ppm |
| Pb  |  |        | 1 ppm   |
| As  |  |        | 1 ppm   |

Anti -caking Added:  
Na<sub>4</sub>Fe(CN)<sub>6</sub> ppm (Food grade) 5-13 ppm

| 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<br>1000 KG PE<br>1225 KG PE   |   |
| <b>FUMIGATION DECLARATION</b><br>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.   |   |
| <b>LEGAL INFORMATION</b><br><b>ALLERGENS+SPECIFIC COMPONENTS</b><br>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   |   |
| <b>LEGAL INFORMATION</b><br>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.  |   |
| <b>BSE/TSE DECLARATION</b><br>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.  |   |
| <b>GMO Declaration</b><br>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. |   |
| <b>Description</b><br>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.  |   |
| QUALITY SYSTEMS  | STORAGE CONDITIONS  |
| - kosher certified<br>- ISO 9001<br>- ISO 14001<br>- OHSAS 18001<br>-  | If stored in a cool and dry place and proper packaging<br>Shelf life should remain 2 years after production date. |

Sap Catalogue No' 813-200-551

