

Product Information

La Baleine Meerspeisesalz

Sea salt for food application

Version: 12.03.2018

page 1 of 1

Chemical composition of the sea salt

(content of dry substance)	Sodium chloride	≥	98	%
	Water-insoluble	<	0.5	%
Additive	Anti-caking agent E 535 (calculated as K ₄ Fe(CN) ₆)	approx.	10	mg/kg
Moisture	(2 hrs/110° C)	approx.	0.5	%
Grain size	max. 5	<	0.1	mm
	max. 90	0.1 -	0.9	mm
	max. 5	>	0.9	mm
Bulk density	approx.	1.1 -	1.2	kg/dm ³
Stability	60 months			
Storing conditions	store dry (relative humidity)	<	70	%

Delivery form

Product No.	Packaging	Pallet	Palletization
62741	25 kg PE-Bag	Euro pallet	8 Tiers of 5 bags
62761	25 kg PE-Bag	Plastic pallet	8 Tiers of 5 bags

The quality meets Codex Alimentarius standards for food grade salt. The product is free from allergens and free from genetic modified organisms (GMOs).

Südwestdeutsche Salzwerke AG has certified management systems according to ISO 9001/14001/50001 and FSSC 22000. Production is annually certified in compliance with the International Featured Standards (IFS) Food.

The details provided in this product information are based on our wellfounded technical utilization experience and are according to our knowledge correct and corresponding to the distribution data. The statements are nevertheless not obligatorily guaranteed and do not absolve the user of the need to examine the suitability of our products for his application purpose.