



## DRY SEA SALT T-2 DISAL

*Natural evaporation as a result of the combined effects of wind and sunlight on the seawater channelled into the crystallisers in our salt lakes, enables us to obtain brine saturated with sodium chloride, and to subsequently crystallise the salt harvested.*

*Depending on intended use, various treatment processes such as high temperature drying or sifting or grinding to obtain variations in particle size distribution, are used to produce different types of salt to meet the use requirements.*

### PHYSICAL - CHEMICAL CHARACTERISTICS

		Value	Method of reference
Guaranteed values	NaCl ( <i>dry matter</i> )	99,40 %	UNE 34/205/81
	Humidity (a 110°C)	0,2 % maximum	UNE/34/203/81
Granularity	80% between 1 and 2 mm		UNE 34/232/81
Others soluble salts ( <i>on dry basis</i> )	0,575 %		UNE 34/204/81 y UNE 34//233/84
Insoluble ( <i>on dry basis</i> )	0,025 %		UNE 34/202/81

### TREATMENT

Sodium ferrocyanide (anticaking agent E - 535): 20 mg/kg maximum expressed as  $K_4Fe(CN)_6$

### REGULATION TEXTS AND REFERENCE SATANDARS

- European Parliament and Council Directive 1333/2008 of 16 December 2008 on food additives.
- Codex Alimentarius Standard Stan 150-1985 for food grade salt.

### HEAVY METALS

The following tolerances for heavy metals residues are admitted:

	<i>Maximal contents</i>
Arsenic (As)	≤ 0.5 mg/kg
Copper (Cu)	≤ 2 mg/kg
Lead (Pb)	≤ 1 mg/kg
Cadmium (Cd)	≤ 0,5 mg/kg
Mercury (Hg)	≤ 0,1 mg/kg

### MICROBIOLOGICAL CONTAMINATION

When packed and ready for consumption, the product will contain no more than 20.000 non-specific germs and will be free of pathogens.

### MANUFACTURING SITE

Torrevieja (E - 03185)

### STANDARDS

In a constant concern of our customers satisfaction and of reliability and improvement of its products quality, Salins Spain is ISO 9001 and ISO 22000 certified.

The food products have to meet sanitary regulations; therefore, all our production sites are engaged in the process of risks analysis HACCP (Hazard Analysis Critical Control Points).

### PACKAGING

Available in:

- 25 kg bags on wooden or plastic pallets measuring 80x120cm.
- Big Bag 1000 - 1200kg on wooden pallets.
- Bulk.

***Recommendations:*** In order to keep the initial characteristics of the salt, the pallets must be stored in a clean, dry and cool place.

### USES

All types of food use (solid or brine purpose).

***Comment:*** The continuous improvement of our manufacturing processes and our working methods do not prevent the limited appearance of insoluble matters in the sea salt. These particles are inherent to their sea origin and are of the same grain size or lower than the salt crystals. For some uses (ex. Pickling for injection) it would be better to foresee a process of filtration or of decantation before using.



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*The aim of our publications and notices is to advise you better : The indications concerning the possible application of our products can not commit our responsibility in any way, particularly in the case of not respecting rights by the third party.*