

PRODUCT SPECIFICATION

PRODUCT: REFINED DRIED FINE SALT (T-1 Type) (without anti-caking)

R.G.S.E.A.A.: 24-00008-MU

DATE: 06/22nd/2020

DESCRIPTION:

Dried, sieved, crystalized salt, to be used as table salt, kitchen salt or in Industrial Processes. Obtained by solar evaporation.

STORING AND DISTRIBUTION CONDITIONS:

- Keep the product into a dry place, protected from direct light and free from foreign matters.

SENSORY FEATURES:

- **APPEARANCE:** White crystal.
- **FLAVOUR:** Odourless, free from off-odours and with a typical salt flavour, free from off-flavours.

CHEMICAL ANALYSIS:

- SODIUM CHLORIDE.....	≥ 99 %
- HUMIDITY.....	max. 0,20 %
- INSOLUBLE IN WATER.....	max. 0,07 %
- CALCIUM SULPHATE.....	≤ 0,50 %
- CALCIUM CHLORIDE.....	≤ 0,30 %
- POTASSIUM CHLORIDE.....	≤ 0,10 %
- MAGNESIUM CHLORIDE.....	≤ 0,15 %
- NITRATES, NITRITES AND AMMONIA SALT.....	≤ 0,002 %
- COPPER.....	≤ 1,0 ppm
- ZINC.....	≤ 1,0 ppm
- LEAD.....	≤ 0,5 ppm
- ARSENIC.....	≤ 0,1 ppm
- CADMIUM.....	≤ 0,1 ppm
- MERCURY.....	≤ 0,1 ppm
- IRON.....	≤ 1,0 ppm

ADDITIVES:

- ANTI-CAKING AGENT (E535)..... 0 ppm*

*quantification limit: 1,0 ppm

SIEVE ANALYSIS:

- Minimum 80% between 0,125 and 0,750 mm

MICROBIOLOGY ANALYSIS:

- Microorganisms aerobium mesofilum..... <20/g
- Mould and ferments..... <20/g
- N.M.P. of Coliforms..... Absence/100g
- N.M.P. of E. Coli..... Absence/100g
- Staphilococcus Aureus..... Absence/100g
- Clostridium Perfringes..... Absence/100g
- Pseudoma Aeruginosum..... Absence/100g
- Listeria Monocytogenes..... Absence/100g



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