

PRODUCT SPECIFICATION

PRODUCT: REFINED DRIED MEDIUM SALT (T-2 Fine Type)

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 90% between 1,000 and 1,500 mm

MICROBIOLOGY ANALYSIS:

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



Andrés Jerez García
Technical Manager

Salinas de la Rosa
Apartado de correos 85
30520 Jumilla, Murcia · España

+34 968 430 052
+34 968 432 080
info@jumsal.com
www.milenia.es
www.jumsal.com

