

## PRODUCT SPECIFICATION

**PRODUCT:** WET SAL (TTH-type)

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

**DATE:** 06/22<sup>nd</sup>/2020

### DESCRIPTION:

Humid, crystalized salt, to be used as a kitchen salt, in Industrial Processes or in any other application where high quality standard salt is required. Obtained by evaporating brine in a modern Thermo-compression evaporation plant.

### 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.....	≥ 99,50 %
- HUMIDITY .....	max. 2,00 %
- INSOLUBLE IN WATER.....	max. 0,05 %
- CALCIUM SULPHATE .....	≤ 0,30 %
- CALCIUM CHLORIDE .....	≤ 0,10 %
- 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) ..... max. 20 ppm

### SIEVE ANALYSIS:

- Minimum 90% between 0,125 and 0,600 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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