



T-2 DISAL DRIED SEA SALT

Natural evaporation as a result of the combined effects of wind and sunlight on the seawater channelled into the crystallizers 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 user requirements.

<u>PHYSICAL AND CHEMICAL CHARACTERISTICS</u>			
		Value	Reference methods
Guaranteed values	NaCl (on a dry basis)	99.40 %	UNE 34/205/81
	Humidity (at 110°C)	0.2 % maximum	UNE/34/203/81
Typical values	Particle size distribution	80% ranging between 1 and 2 mm	UNE 34/232/81
	Other soluble salts (on dry salt)	0.575 %	UNE 34/204/81 and UNE 34/233/84
	Insoluble salts (on dry salt)	0.025 %	UNE 34/202/81

PROCESSING

Sodium ferrocyanide (anti-caking agent E - 535): maximum 10 mg/kg expressed in ions $\text{Fe}(\text{CN})_6$

REGULATORY TEXTS

Codex Alimentarius Standard Stan 150-1985 for food grade salt.

HEAVY METALS

The following tolerances allowed for heavy metal residues are:

	Maximum levels
Arsenic (As)	≤ 0.5 mg/kg
Copper (Cu)	≤ 2 mg/kg
Lead (Pb)	≤ 2 mg/kg
Cadmium (Cd)	≤ 0.5 mg/kg
Mercury (Hg)	≤ 0.1 mg/kg

MICROBIOLOGICAL CONTAMINATION

When packaged and ready for consumption, the product will contain no more than 20,000 non-specific germs and will be free of pathogens.

PLACE OF MANUFACTURE

Torre Vieja (E - 03185)

CERTIFICATION

In an ongoing effort to meet the needs of our customers and improve the quality control of our products, Salins España (Torre Vieja Salt Lakes) is certified under the provisions of standard ISO 9001 Version 2008.

In compliance with the health requirements relating to the manufacture of food products, Torre Vieja Salt Lakes is also committed to carrying out risk analyses in accordance with the principles of the HACCP (Hazard Analysis and Critical Control Points) method.

PACKAGING

Available in:

- 25 Kg bags on wooden or plastic pallets measuring 80 x 120 cm.
- 1200 Kg Big Bags on wooden pallets.
- Bulk.

Recommendations: In order to retain the original characteristics of the salt, the pallets should be stored in a clean, dry place.

USES

Suitable in solid or diluted form for any food processing application.

Note: Despite improvements in our manufacturing processes and operating procedures, insoluble elements may occasionally appear in the sea salt. This is characteristic of the marine source and of the distribution of particle sizes similar to or smaller than the salt crystals. For certain uses therefore (e.g. brining by injection), it is advisable to allow for a filtration or decanting stage prior to use.



UNION SALINERA DE ESPAÑA S.A.
C/ Serrano nº 21, 2-Planta 28001 MADRID