

CEDO Fijn Consumptiezout

Aard van het product	witte kristallen		
Chemische analyse	Specificatie	Typisch	Methodes
<ul style="list-style-type: none"> Natriumchloride Aanhangend vocht Antiklontermiddel E 535 	<ul style="list-style-type: none"> > 98 % < 0,1 % < 20 mg/kg 	<ul style="list-style-type: none"> 99 % 0,02 % 	<ul style="list-style-type: none"> ASTM E 534-08 ISO 2483 EuSalt AS 004
Korrelgrootteverdeling	Specificatie	Typisch	Methodes
<ul style="list-style-type: none"> > 0,71 mm 0,10 - 0,71 mm < 0,10 mm 	<ul style="list-style-type: none"> ≤ 10 % ≥ 85 % ≤ 5 % 	<ul style="list-style-type: none"> 7 % 89 % 4 % 	<ul style="list-style-type: none"> EN 1235
Fysische eigenschappen			Methodes
<ul style="list-style-type: none"> Bulk soortelijk gewicht 	1.100 - 1.300 kg/m ³		EN 1236

Levensmiddelenwetgeving, vreemde en schadelijke stoffen

Het product voldoet aan de richtlijnen van de CODEX ALIMENTARIUS. (CODEX Standard for Food Grade Salt - CODEX STAN 150-1985)

Toepassingsgebied

Fijn tafel- of keukenzout van voedingskwaliteit

Plaatsen van Productie

Saline Cérébos in Dombasle sur Meurthe (Frankrijk 54).

Opslag

De paletten niet stapelen. Aangezien NATRIUMCHLORIDE een hygroscopisch product is, moeten de verpakkingen in een vochtvrije ruimte bewaard worden.

Leveringsvormen

- Op verzoek

Verdere Informatie:

Frisia Zout B.V. Lange Lijnbaan 15 NL 8861 NW Harlingen Tel. +31 (0)517 492 - 499 Fax +31 (0)517 492 - 425
esco benelux n.v., Park Lane, Culliganlaan 2G bus 1, B-1831 DIEGEM, Tel.: +32-2-711.01.60, Fax: +32-2-711.01.61

Bovenstaande informatie is gebaseerd op onze voortdurende kwaliteitscontroles. Zij ontslaan de gebruiker niet van zijn verplichting om een ingangscntrole van het geleverde product uit te voeren. De informatie is uitsluitend ter informatie en vormt geen garantie. Het is de verantwoordelijkheid van de gebruiker om te controleren of het product geschikt is voor het door de gebruiker beoogde doel.



esco benelux nv

esco benelux n.v., Park Lane, Culliganlaan 2G bus 1, 1831 Diegem

JAN GEVERS, Mol

Diegem, January 27th, 2020

Quality Department
Tel. +32-2-711.01.60
Fax +32-2-711.01.61
d.gerard@esco-salt.com

STATEMENT

Concerning : Allergens declaration

K+S food grade salts are inorganic mineral products that are not considered as allergens. There are no allergen products applied, neither present in the production ; cross-contamination can be excluded.

Based hereupon, we declare K+S food grade salts as allergen-free.

esco benelux n.v.

Chris Boeykens
Technical Sales Manager

Wendy Van den Berghe
Quality Manager



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d.gerard@esco-salt.com

STATEMENT

Concerning : **GMO declaration**

K+S food grade salts are inorganic mineral products that cannot be genetically modified. There are no genetically modified organisms applied, neither present in the production ; cross-contamination can be excluded.

Based hereupon, we declare K+S food grade salts as GMO-free.

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Chris Boeykens
Technical Sales Manager

Wendy Van den Berghe
Quality Manager



esco benelux nv

esco benelux n.v., Park Lane, Culliganlaan 2G bus 1, 1831 Diegem

Nancy Peetermans

*Administratie
Firma Jan Gevers BV
Ambachtsstraat 5
B-2400 Mol*

Diegem, march 25th, 2020

Quality Department
Tel. +32-2-711.01.60
Fax +32-2-711.01.61
d.gerard@esco-salt.com

STATEMENT

Concerning : Use of metal detection – safety sieves

The accuracy for metal detection in a matrix of salt is rather low. A higher performance and protection yield can be obtained by using safety sieves.

In some of K+S production plants, metal detection has been implemented as an additional safety factor. Nevertheless, the safety sieves present in all esco's facilities are the protection measure not only for metallic particles, but generally for any potential presence of foreign particles.

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STATEMENT

Concerning : Shelf life of salt

- Iodized (iodate) salt in bags or bulk: 2 years
- Food Grade salt (without iodine), bags or bulk: 3 years
- Nitrite pickling salt, bags : 18 months

According to the EU Regulation N° 1169/2011 on the provision of food information to consumers, a date of minimum durability is not required for cooking salt.

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STATEMENT

Concerning : radiation

We confirm hereby that K+S food grade salts are not being exposed to any radiation treatment.

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STATEMENT

Concerning : K+S food grade salt and microbiology

Salt is among others a preservative and therefore not accessible for microorganisms. However, we have pre-actively decided to carry out the following analyses on a regular basis :

- total amount of germs
- aerobe spores forming
- halophile germs
- Listeria
- Clostrida
- Salmonella
- coagulase positive Staphylococcae
- yeasts
- moulds

Other microbiological analyses are being regarded as unnecessary.

The analyses never showed distinctive features/results.

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