

SOLAR SALT GRADE 27 FINE IODISED - DOMESTIC

COMPONENTS	ANZ Food Standards Code Standard 2.10.2	TYPICAL	DSL Test Method <i>(Reference Method)</i>
Sodium Chloride ^{as NaCl} - Minimum moisture free	Min 97%	>99%	DSL Pt.5 (BP)
Moisture Content	NS	<0.05%	DSL Pt. 12 (BS 7319:Part 2:1990)
Matter Insoluble in water (other than calcium sulphate)	NS	<0.015%	DSL Pt. 11 (BS 7319:Part 3:1990)
Heavy Metals:			
Cadmium ^{as Cd}	Max 0.5 mg/kg	<0.01mg/kg	DSL Pt. 4 (BS 7319:Part 6:1990)
Arsenic ^{as As}	Max 0.5 mg/kg	<0.1mg/kg	DSL Pt. 2 (BS 4404:1968)
Lead ^{as Pb}	Max 2 mg/kg	<0.1mg/kg	DSL Pt. 4 (BS 7319:Part 8:1990)
Mercury ^{1 as Hg}	Max 0.1 mg/kg	<0.01 mg/kg	ICP (BS 7319:Part 9:1990)
Food Additives ^{2:}			
Additive 535 ^{as Na₄Fe(CN)₆}	Max 50 mg/kg	3-8 mg/kg	DSL Pt. 9 (BS 7319:Part 12:1990)
Minerals Added:			
Iodine ^{3 as I}	25 – 65 mg/kg ⁴	25 – 65 mg/kg	DSL Pt. 16 (In-house)

Notes: < Less than > Greater than ppm = mg/kg = (% x 10,000)

1. Test performed on incoming bulk salt shipment before refining.
2. As specified in ANZ Food Standards Code, Schedule 15.
3. Iodine is added in the form of potassium iodate as per ANZ Food Standards Code 2.10.2/clause 2.
4. Iodine level can be adjusted to comply with other country's regulations. Applications in writing should be made through the Dominion Salt Limited official website: www.domsalt.co.nz
5. NS = Not Specified in the ANZ Food Standards Code.

GRADE DESCRIPTION:

Crushed, fine, dry, screened salt. Rewashed and kiln dried and screened. Iodised to meet ANZ Food Standards Code.

Solar salt is a natural mineral which is harvested from fresh seawater.

Small traces of extraneous matter (as measured by “water insoluble matter”) remain in the salt after refining. Quantities of extraneous matter do vary from time to time.

Physical separation techniques used by Dominion Salt are typical of those used in Solar Salt refineries around the world and are designed to minimise the level of extraneous matter.

Where the salt is used to make brines, it may be necessary to filter the brine.

Where extraneous matter is unacceptable the recommended aesthetically cleaner alternative salt is recrystallized Pacific[®] PDV (Pure Dried Vacuum) Iodised Bread Grade Salt.

Country of origin: Product of New Zealand

NUTRITIONAL INFORMATION

Component	Per 100g
Saturated Fat	Nil g
Mono Unsaturated Fat	Nil g
Poly Unsaturated Fat	Nil g
Trans Fatty Acids	Nil g
Sodium	Typically 39.1g min
Chloride	60.5g min
Calcium	30 - 60 mg
Potassium	25-45 mg
Iron	<1 mg
Cholesterol	Nil mg
Dietary Fibre – soluble	Nil mg
Dietary Fibre - Insoluble	Nil mg

GRAIN SIZE: Typically 80-100% passing 710 microns

BULK DENSITY: Nominally: loose 1.10 g/ml, compacted 1.37g/ml

COMPLIANCE:

- **ANZ Food Standards Code**
- *NZFSA Approved Food Safety Programme*
- Food Safety (HACCP):
 - Mt Maunganui Refinery: Deemed Food Control Plan (DFCP) Certified*
 - Lake Grassmere Refinery: Food Safety Inspection Certified*
- **NOT** a genetically modified food as defined under 1.5.2 of the ANZ Food Standards Code
- *Is Free from known Allergens*
- *Halal Certified*
- *Kosher Certified*
- *ISO 9001 certified*

PACK: Bulk Bag \ Laminated Woven Polypropylene with liner (Weight by arrangement)
15kg Bag \ – Polyethylene Bag (no outer)
Packaging material complies with US FDA regulations Title 21, parts 170-199

BATCH MARKS: The batch marking on our packaging is in the form ddmmyyyy - 1 (or - 9)
(- 1 for salt processed by Mt Manganui Refinery)
(- 9 for salt processed by Lake Grassmere Refinery)

PALLETS: **15kg packs:** Standard pallet configuration is 54 x 15 kg bags (0.810 tonnes per pallet. Other configurations by arrangement.)
Bulk Bags: Standard configuration is one bulk bag per pallet

All salt is stretch wrapped and capped on pallets with a pallet sheet between the pallet and the salt.

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