

# PRODUCT SPECIFICATION



## SOLAR SALT

Head Office & N.I. Refinery

Lake Grassmere & S.I. Refinery

89 Totara Street, Mount Maunganui, New Zealand  
 PO Box 4249, Mount Maunganui South  
 Phone: 64 7 5756193 Fax: 64 7 575 3017  
 Email: sales@domsalt.co.nz  
 Website: www.domsalt.co.nz

Kaparu Road, Marlborough, New Zealand  
 PO Box 81, Seddon  
 Phone: 64 3 575 7021 Fax: 64 3 575 7002  
 Email: sales@domsalt.co.nz  
 Website: www.domsalt.co.nz

NATURAL SEA SALT (Additive Free)		
CERTIFIED FOR ORGANIC INPUT		
	FSANZ Food Standards Code Volume 2 Standard 2.10.2	TYPICAL
Sodium Chloride as NaCl	Min 97%	>97%
- Minimum moisture free		
Moisture Content	NS	1.7%
Matter Insoluble in water	NS	0.05%
Sulphate as Na <sub>2</sub> SO <sub>4</sub>	NS	1.7%
Calcium as Ca	NS	0.10%
Magnesium as Mg	NS	0.30%
Cadmium	Max 0.5mg/kg	<0.01 mg/kg
Arsenic as As	Max 0.5mg/kg	<0.01 mg/kg
Copper as Cu	NS	<0.2 mg/kg
Lead as Pb	Max 2mg/kg	<0.3 mg/kg
Iron as Fe	NS	9 mg/kg
Boron as B	NS	70 mg/kg
Bromide as Br	NS	385 mg/kg
Potassium as K	NS	2900mg/kg
Mercury as Hg	Max 0.1mg/kg	0.01mg/kg
Selenium as Se	NS	0.04mg/kg
Additives	Not applicable as this product is additive free	Nil

Notes: < Less than > Greater than ppm = mg/kg = (% x 10,000)  
 1. NS = Not specified in the FSANZ Standards Code Volume 2, Standard 2.10.2

Additional Information	
<b>MICROBIAL LIMIT TEST</b>	
Total aerobic count	<20 CFU/g
Yeasts and Moulds	<1 CFU/g
Heat Resistants – Microbes 80	Absent/g
<b>PATHOGENIC ORGANIC ORGANISMS</b>	
Escherichia Coli	Absent/g
Staphylococcus aureus	Absent/g
Pseudomonas aeruginosa	Absent/g
Salmonella	Absent/100g

### GRADE DESCRIPTION:

Pacific Natural sea salt is harvested from the clear waters of the great southern oceans. Currents sweep up the East Coast of New Zealand and into our Solar Salt field located right at the top of the south island. These waters are evaporated using the natural process of sun and wind. At the end of each summer, our Pacific Natural Sea Salt is carefully gathered so as to maintain the balance of minerals naturally present in salt harvested from the sea.

Pacific Natural Sea Salt contains higher levels of Calcium, Magnesium and other minerals than normal table salt, as these minerals are naturally present in seawater. Some people believe this balance of minerals has beneficial effects on the body. Natural Sea Salt is certified by Bio-Gro NZ (an IFOAM accredited certifier) as an input in organic food processing.

**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	100 mg
Potassium	290 mg
Iron	<1 mg
Cholesterol	Nil mg
Dietary Fibre – soluble	Nil mg
Dietary Fibre - Insoluble	Nil mg

**GRAIN SIZE:** Fine Typically 92 - 100% passing 2 mm  
Typically 2 - 36% passing 500 micron (0.5 mm)

Coarse Typically 93 - 100% passing 4 mm  
Typically 0 - 20% passing 1 mm

**BULK DENSITY:** Nominally: Fine - loose 1.14g/ml, compacted 1.35g/ml  
Coarse - loose 1.13g/ml, compacted 1.31g/ml

**COMPLIANCE:** - *Certified to FSANZ Food Standards Code Volume 2 Standard 2.10.2/Clause 2*  
- NOT a genetically modified food as defined under 1.5.2 of the FSANZ Standards Code Volume 2  
- *Is Free from known Allergens*  
- *Certified by BIO-GRO New Zealand for Organic input (BIO-GRO No. 4211)*  
- *Halal Certified*  
- *Kosher Certified*  
- *Dominion Salt is ISO 9001 certified*

**PACK:** 25kg Woven Polypropylene laminated. Gravure Print (BOPP Bag)

**PALLETS:** *25kg packs:* Standard pallet configuration is 48 x 25kg bags (1.2 tonnes per pallet) The salt is stretch wrapped and capped on pallets with a pallet sheet between the pallet and the salt

Issue Date: 28.11.17  
Issue No: 6