

PRODUCT SPECIFICATION

Pure Dried Vacuum Salt - Sodium Chloride (NaCl)

PACIFIC CHEESE SALT		
Components	Specification	Regulatory Standard
Sodium Chloride ^{as NaCl} - Minimum moisture free	Min 99.6%	ANZFSC/CODEX
Moisture Content ⁴	Max 0.2%	CODEX
Matter Insoluble in Water ⁴ (other than calcium sulphate)	Max 300 mg/kg	CODEX
Foreign Matter ³	ADMI - A	USSPSDM
Arsenic ^{5 as As}	Max 0.5 mg/kg	ANZFSC/CODEX
Cadmium ^{5 as Cd}	Max 0.2 mg/kg	ANZFSC/CODEX
Copper ^{5 as Cu}	Max 2.0 mg/kg	ANZFSC/CODEX
Lead ^{5 as Pb}	Max 1.0 mg/kg	ANZFSC/CODEX
Mercury ^{5 as Hg}	Max 0.05 mg/kg	ANZFSC/CODEX
Sulphate ^{as Na₂SO₄}	Max 3000 mg/kg	ANZFSC/CODEX
Calcium ^{as Ca}	Max 100 mg/kg	ANZFSC/CODEX
Magnesium ^{as Mg}	Max 100 mg/kg	ANZFSC/CODEX
Alkalinity ^{as Na₂CO₃}	Max 300 mg/kg	ANZFSC/CODEX
Food Additives:		
Additive 535 ^{as Na₂Fe(CN)₆}	Max 14 mg/kg ⁶	CODEX
Grain size:		
Passing 850 μ	100%	DSL
Passing 212 μ	Max 2.0%	DSL

NOTES:

ppm = mg/kg = (% x 10,000)

1. ANZFSC = Australia New Zealand Food Standards Code 2.10.2
2. CODEX = CODEX Standard CXS 150-1985 Amd 2006
3. USSPSDM = United States Scorched Particle Standards for Dry Milk.
4. No specification defined in the ANZ Food Standard Code or CODEX
5. Test performed on incoming bulk salt shipment before refining.
6. ANZFSC Additive 535 max limit is 50 mg/kg

GRADE DESCRIPTION:

High Purity certified Pure Dried Vacuum salt especially prepared to be of relatively coarse crystals with narrow grainsize range. Strictly prepared in batch lots to optimise grain size uniformity. Suitable for salting in some mechanical cheese manufacturing plants using accurate pneumatic salt conveying equipment, which are sensitive to a wide or variable range of grain size.

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
	Typically
Sodium	39.1g min
Chloride	60.5g min
Calcium	<0.4-4 mg
Potassium	2-4 mg
Iron	<1 mg
Cholesterol	Nil mg
Dietary Fibre – soluble	Nil mg
Dietary Fibre - Insoluble	Nil mg

BULK DENSITY:

Nominally: loose 1.25g/ml, compacted 1.43g/ml

COMPLIANCE:

ANZ Food Standards Code

NZFSA Approved Food Safety Programme

National Programme 3

Complies with BS998:1990 Vacuum Salt for Food Use

NOT a genetically modified food as defined under 1.5.2 of the ANZ Food Standards Code

Free from known Allergens

Halal Certified

Kosher Certified

Dominion Salt is ISO 9001, FSSC 22000 certified

PACKAGING:

15kg \ Polyethylene Bag without liner

25kg \ Polyethylene Bag without liner

Bulk Bag Woven Polypropylene with polyethylene liner (Weight by arrangement)

Bulk bag Woven Polypropylene with Polyethylene barrier layer laminated to inside face of woven material.

Packaging material complies with US FDA regulations Title 21, parts 170-199

BATCH MARKS:
Small Pack

YYMM - 1 (or - 9) DOM 123 HH:MM

(- 1 for salt processed by Mt Manganui Refinery

(- 9 for salt processed by Lake Grassmere Refinery)

DOM 123 (Julian date of manufacture 001-365)

HH:MM time the product was packed

Bulk Bag

YYMM - 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 80 x 15kg bags (1.2 tonnes per pallet)

25kg packs: Standard pallet configuration is 48 x 25kg bags (1.2 tonnes per pallet)

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.

Authorised by:	Title:	Sign:	Date:
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