

## Vatel fijn zeezout voor voeding

### Aard van het product

white product, crystalline, may have by-minerals of brown or black color

### Chemische analyse

	w	typisch	min.	max.	Methode
• Natriumchloride (gedroogd)	[%]	99,3	98		ISO 6227-1982
• Calcium (Ca)	[%]	0,05			ISO 2482
• Magnesium (Mg)	[%]	0,07			ISO 2482
• Sulfaat (SO <sub>4</sub> )	[%]	0,2			ISO 2480
• Aanhangend vocht	[%]	0,3		1	ISO 2483
• H <sub>2</sub> O-onoplosbaar	[%]	0,05		0,2	ISO 2479
• IJzer (Fe)	[mg/kg]	10			EuSalt AS 003
• Koper (Cu)	[mg/kg]	2			EuSalt AS 005
• Lood (Pb)	[mg/kg]	2			EuSalt AS 013

### Korrelgrootteverdeling

	w	typisch
• 0,25 - 0,71 mm	[%]	80

### Fysische eigenschappen

		Methode
• Bulk dichtheid	1100 – 1300 kg/m <sup>3</sup>	EN 1236

### Additieven

	w	max.	Methode
Antiklontermiddel E 535 Na <sub>4</sub> [Fe(CN) <sub>6</sub> ], uitgedrukt in K <sub>4</sub> [Fe(CN) <sub>6</sub> ] anhydr.	[mg/kg]	20	EuSalt AS 004

### Verpakking

- PE zakken van 10kg en van 25 kg; Big-Bags van 500kg en van 1000kg

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.

**Aard van het product**

white product, crystalline, may have by-minerals of brown or black color

**Chemische analyse**

	w	typisch	min.	max.	Methode
• Natriumchloride (gedroogd)	[%]	98,2	98		ISO 6227-1982
• Calcium (Ca)	[%]	0,2			ISO 2482
• Magnesium (Mg)	[%]	0,2			ISO 2482
• Sulfaat (SO <sub>4</sub> )	[%]	0,7			EN 16811-1
• Aanhangend vocht	[%]	0,5		1	ISO 2483
• H <sub>2</sub> O-onoplosbaar	[%]	0,2			ISO 2479

**Korrelgrootteverdeling**

	w	typisch
• > 0,15 mm	[%]	74
• < 0,15 mm	[%]	26

**Fysische eigenschappen**

		Methode
• Bulk dichtheid	1020 – 1200 kg/m <sup>3</sup>	EN 1236

**Additieven**

	w	max.	Methode
Antiklontermiddel E 535 Na <sub>4</sub> [Fe(CN) <sub>6</sub> ], uitgedrukt in K <sub>4</sub> [Fe(CN) <sub>6</sub> ] anhydr.	[mg/kg]	20	EuSalt AS 004

**Op verzoek**

	w	typisch	Methode
Antiklontermiddel E 504ii	[%]	1	NP 1187:1975

**Opmerking**

- De afwezigheid van antiklontermiddel kan er bij een langere opslagperiode toe leiden dat de vloeibaarheid aangetast wordt.

**Verpakking**

- in Big-Bag van 1000 kg op Palette
- in 10-kg or 25 kg-bags
- Extra vorm van leveringen op verzoek

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

---

## 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



esco benelux nv

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

---

## STATEMENT

### Concerning : Absence of Gluten

K+S food grade salts are inorganic products from mineral origin.  
There are no gluten present, neither added or applied, neither present in the production ;  
cross-contamination can be excluded.

Based hereupon, we declare K+S food grade salts as free from gluten.

**esco benelux n.v.**

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

---

## 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.

**esco benelux n.v.**

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

---

## 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.

**esco benelux n.v.**

Chris Boeykens  
Technical Sales Manager

Wendy Van den Berghe  
Quality Manager

## 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.

**esco benelux n.v.**



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

---

## STATEMENT

### Concerning : Origin of K+S salts

Salt can be produced from the salt present in the seas or present as a mineral deposit on earth. By evaporating the water from the sea, the remaining salt is called **seasalt**. Mineral salt on earth is originating from dried seas in history, leaving high purity salt. This salt can be exploited by classical mining activity, resulting in the production of **rock salt**. In case the mineral salt is first solved in water and afterwards crystalized, the salt is called **refined salt** or **vacuum salt**.

In Europe, K+S produces seasalt in Portugal and Spain, vacuum salt in the Netherlands, Spain, France and Germany and rocksalt on different locations in Germany.

**esco benelux n.v.**

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

## STATEMENT

### **Concerning : Information on the products of K+S with respect to the European Directive on Chemicals (EC) No. 1907/2006 (REACH)**

Dear Sir or Madam,

The European Directive on Chemicals (REACH) came into force on 1 June 2007. On 1 June 2008, the pre-registration phase began for the so-called phase-in substances; this allows transition periods for the official registration.

Our products are prepared on the basis of sodium chloride and are exempt from the registration requirement because they are a natural mineral (EC Directive 1907/2006, Annex 5).

Our suppliers have also confirmed that all bought-in substances are conform to REACH. Our products will therefore continue to be available to you in their usual quality.

The safety data sheets for our products are conform to REACH. The EINECS and CAS numbers of the constituents of our products can be obtained from our relevant safety data sheet.

It will not be necessary to declare identified uses for our products as they are not hazardous substances under the provisions of the European Directive 67/548/EEC in its current version (Directive on Hazardous Substances).

**esco benelux n.v.**

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

---

## STATEMENT

### Concerning : radiation

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

**esco benelux n.v.**

Chris Boeykens  
Technical Sales Manager

Wendy Van den Berghe  
Quality Manager


## 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.*

### esco benelux n.v.



Chris Boeykens  
Technical Sales Manager



Wendy Van den Berghe  
Quality Manager