

Food



SALT



SUPRASEL® SALT UNSIEVED

Suprasel salt is extracted out of the European Zechstein Sea. This sea dried up million years ago. Suprasel salt products stand for high quality dried pure salt and are essential ingredients for food products such as dairy, meat, bakery, soups/seasoning, spreads, dressing and sauces, snacks, fish, beverages, etc. and are also used in the process of canning/pickling. They give food products the right taste experience and stimulate preservation. They control various enzyme activities. The preserving properties are also essential to the very food processing itself. For each application a special developed salt type is available.

PRODUCT DESCRIPTION

In dairy Suprasel salt is used to enrich the flavor and food preservation. Suprasel salt reduces moisture and water activity and stimulates rind molding. For butter and margarine production it ensures a high dissolution factor. The fine and consistent particle size provides an excellent slurry performance. For the production of cheese, purity and the right particle-size distribution are crucial factors. Suprasel Extra Fine and Suprasel Microzo are two excellent products for specific applications. Suprasel salt is also used as both an ingredient and a carrier in many products. The grain size distribution of this salt is special adapted to other ingredients to prevent segregation. In dry-mix herbs Suprasel helps free flowing properties and prevent lumps and caking. The special selected particle size guarantees a good mixing and contributes to an optimal taste experience.

(Ask AkzoNobel Salt Specialties for special products: Suprasel nitrite salt (meat) and Suprasel iodized salt (bakery).

COMPOSITION as typical content

Salt type: unsieved salt

Sodium Chloride (NaCl)	99.9 %*
content of sodium	39.0 %
moisture (H ₂ O)	≤ 0.05 %

anti caking agent (E535) content measured as Fe(CN) ₆	≤ 10 mg/kg
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* Based on dried pure salt

PARTICLE SIZE DISTRIBUTION

The particle size of Suprasel has been chosen on the basis of research into applications in the food industry. Below a task of percentages to particle size distribution.

99 % from 0 to 1000 micron
1 % > 1000 micron

Differences in particle size distribution may occur due to segregation during transport and storage.

BULK DENSITY

1250 kg/m³

DELIVERY UNITS

	PE bag 25 kg x 40	PE bag 25 kg x 40	Loose pneu
Article number	4407	4409	3537
EAN (single unit)	8715800940082	8715800940082	
EAN (collis)	n.a.	n.a.	
Pallet	plastic returnable 120 x 80 cm	euro HT 120 x 80 cm	
Layers	8	8	
n / layer	5	5	
Gross weight	1,025 kg	1,030 kg	
Net weight	1,000 kg	1,000 kg	

All salt products of AkzoNobel Salt Specialties, intended for use in the food industry, meet the Standard for Food Grade Salt called in the directives of the Codex Alimentarius. CX STAN 150-1985, Rev. 1-1997, Amend. 1-1999, Amend. 2-2001¹, Amend. 3-2006¹. All products are free of gluten, pathogens, allergens, and contain none micro-organisms and/or traces of mollusca (shellfish and/or molluscs). All products are free from residues of insecticide. HACCP has been incorporated entirely in its quality system. AkzoNobel Salt Specialties is ISO, BRC and IFS certified. All its activities have been categorized in the Q.H.S.E. system (Quality, Health, Safety and Environment) which is being adapted frequently.



Store dry
Durability 3 years

Certified QM system,
HACCP intergrated,
ISO 9001 / 14001,
IFS and BRC certified

Brussels nomenclature
2501.00.91
CAS registration No.
7647-14-5
Einacs-ident No.
231-598-3

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