

PRODUCT SPECIFICATION



SOLAR SALT

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NATURAL SEA SALT (Additive Free)		
ORGANIC CERTIFIED		
	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 ₂ SO ₄	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	
MICROBIAL LIMIT TEST	
Total aerobic count	<20 CFU/g
Yeasts and Moulds	<1 CFU/g
Heat Resistants – Microbes 80	Absent/g
PATHOGENIC ORGANIC ORGANISMS	
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) for use 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 4 ply Multiwall paper sack
300g re-sealable polyethylene pouch pack. Shipper 6 x 300g in carton

PALLETS: **25kg packs:** Standard pallet configuration is 40 x 25kg bags (1.0 tonnes per pallet) The salt is stretch wrapped and capped on pallets with a pallet sheet between the pallet and the salt
300g: Standard pallet configuration is 312 shippers at 1.8kg per shipper = 561.6kg. The salt is stretch wrapped and capped on pallets with a pallet sheet between the pallet and the shippers.

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