

## CEDO Table salt fine

**Nature of Product:** crystalline, white product

<b>Chemical Analysis:</b>		<b>typ.</b>	<b>min.</b>	<b>max.</b>	<b>Methods</b>
• Sodium chloride	[%]	99	98		ASTM E 534-08
• Moisture	[%]	0.02		0.1	ISO 2483
• Anti-caking-agent E 535	[mg/kg]			20	EuSalt AS 004

<b>Granulometry</b>		<b>typ.</b>	<b>min.</b>	<b>max.</b>	<b>Methods</b>
• > 0.71 mm	[%]	7		10	EN 1235
• 0.10 - 0.71 mm	[%]	89	85		
• < 0.10 mm	[%]	4		5	

**Physical Properties:**

- Bulk Density 1,100 - 1,300 kg/m<sup>3</sup> EN 1236

**Food regulations, impurities and contaminants:**

- This product meets the requirements of the CODEX ALIMENTARIUS. (CODEX Standard for Food Grade Salt - CODEX STAN 150-1985)

**Field of application:**

- Fine table- or kitchen salt in food grade quality.

**Site of Production:**

- Saline Cérébos at Dombasle sur Meurthe (France 54).

**Storage:**

- Do not stack up more than 3 pallets. Since SODIUM CHLORIDE is a hygroscopic product, once opened a package should be used immediately or carefully resealed.

**Packaging:**

- On request

The data given above are based on our continuous quality monitoring system. They do not exempt the user from his obligation to make an incoming inspection of the delivered product. The data are for information purposes and do not constitute any guarantee. It is the responsibility of the user to determine the product's suitability for his intended use.