



Food



Product	Pacific Grade 27	Pacific Grade 27	Pacific Standard	Pacific Additive Free	Pacific Iodised Bread Salt	Pacific Cheese Salt	Pacific Casings Salt	Pacific Flavouring	Pacific Bakers	Pacific Butter Salt
		Iodised			Iodised					
	Fine	Fine	Fine	Fine	Fine	Fine	Fine	Extrafine	Superfine	Microfine
Processing	Stoved	Stoved	Recrystallised (PDV)	Recrystallised (PDV)	Recrystallised (PDV)	Recrystallised (PDV)	Recrystallised (PDV)	Recrystallised (PDV)	Recrystallised (PDV)	Recrystallised (PDV)
	Screened	Screened	Unscreened	Unscreened	Unscreened	Screened	Screened	Screened	Screened	Micro milled
Approx grain size	<1mm	<1mm	<1mm	<1mm	<1mm	<1mm	<1mm	<0.5mm	<0.3mm	<0.01mm
Ingredients:	Salt	Solar Sea Salt (NaCl)	Solar Sea Salt (NaCl)	Solar Sea Salt (NaCl)	Solar Sea Salt (NaCl)	Solar Sea Salt (NaCl)	Solar Sea Salt (NaCl)	Solar Sea Salt (NaCl)	Solar Sea Salt (NaCl)	Solar Sea Salt (NaCl)
	Potassium Iodate Anti-cake		Yes		Yes					
	Yes	Yes	Yes	No	Yes	Yes	Yes	Yes	Yes	Yes + TCP
Typical NaCl purity, % (dry)	99.7	99.7	99.8	99.8	99.8	99.8	99.8	99.8	99.8	99.8
Typical Moisture, %	<0.05	<0.05	<0.02	<0.02	<0.02	<0.02	<0.02	<0.02	<0.02	<0.02
Typical Insoluble Matter, %	<0.015	<0.015	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001	<0.001
Iodine as I, mg/kg		25 - 65			25 - 65					

Recommended Use:

General Food Use	General Food Use with added Iodine	General Food Use best with mechanical weighers & processing machinery	General Food Use additive free option will cake & lump	Iodine Fortified Salt for Baking Industry	Cheese Production	Casing Cleaning & Preservation	Specialty Dry Blends & Coatings	Specialty Dry Blends & Coatings	Salted Butter
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Packs: Bulk Bags Bags

1000kg	1000kg	1000kg			1200kg	1200kg	1000kg		
15kg / 25kg	15kg	15kg / 25kg	25kg	25kg	25kg	25kg	25kg	25kg	25kg

Notes:

Stoving: The stoving process kills halophilic organisms

Anti-cake: Food Additive 535, addition rate 4-12ppm
TCP1 - tricalcium phosphate, addition rate range 0.3-1.2%

Salt Specifications: Refer to website www.domsalt.co.nz

Certifications: Listed in each Specification