

## PACIFIC GRADE 27 SALT – ADDITIVE FREE

Solar Salt Fine - Sodium Chloride (NaCl)		
Components	Specification	Regulatory Standard
Sodium Chloride as NaCl - Minimum moisture free	Min 97.0%	ANZFSC/CODEX
Moisture Content	NS	CODEX
Matter Insoluble in Water (other than calcium sulphate)	NS	CODEX
Arsenic <sup>5</sup> as As	Max 0.5 mg/kg	ANZFSC/CODEX
Cadmium <sup>5</sup> as Cd	Max 0.5 mg/kg	ANZFSC/CODEX
Copper <sup>5</sup> as Cu	Max 2.0 mg/kg	ANZFSC/CODEX
Lead <sup>5</sup> as Pb	Max 2.0 mg/kg	ANZFSC/CODEX
Mercury <sup>5</sup> as Hg	Max 0.1 mg/kg	ANZFSC/CODEX
Sulphate as Na <sub>2</sub> SO <sub>4</sub>	Max 3000 mg/kg	CODEX
Calcium as Ca	Max 600 mg/kg	CODEX
Magnesium as Mg	Max 400 mg/kg	CODEX
<b>Food Additives:</b>		
None	Not Detected	ANZFSC/CODEX
<b>Grain Size</b>		
Passing 710μ	80-100%	DSL

**NOTES:** NS = No specification ppm = mg/kg = (% x 10,000)

1. ANZFSC = Australia New Zealand Food Standards Code 2.10.2
2. CODEX = CODEX Standard CXS 150-1985 And 2006
3. As specified in ANZ Food Standards Code, 2.10.2
4. NS = Limit Not Specified in the ANZ Food Standards Code or CODEX
5. Test performed on incoming bulk salt shipment before processing

**COUNTRY OF ORIGIN:**

Made in New Zealand

**BULK DENSITY:**

Nominally: loose 1.10g/ml, compacted 1.37g/m

**GRADE DESCRIPTION:**

Crushed, fine, dry, screened salt. Rewashed, kiln dried and screened. Solar salt is a natural mineral which is harvested from fresh seawater. Small traces of extraneous matter (as measured by "water insoluble matter") remain in the salt after refining. Quantities of extraneous matter do vary from time to time. Physical separation techniques used by Dominion Salt are typical of those used in Solar Salt refineries around the world and are designed to minimise the level of extraneous matter. Where the salt is used to make brines, it may be necessary to filter the brine. Where extraneous matter is unacceptable the recommended aesthetically cleaner alternative salt is recrystallized Pacific® PDV (Pure Dried Vacuum) Standard Grade Salt.

As this grade has no anticake agents added it has a tendency to cake. Dominion Salt cannot guarantee it will be free flowing at time of receipt.

**COMPLIANCE:**

- » ANZ Food Standards Code
- » NZFSA Approved Food Safety Programme
- » National Programme 3
- » NOT a genetically modified food as defined under 1.5.2 of the ANZ Food Standards Code
- » Free from known Allergens
- » Kosher Certified
- » Dominion Salt is ISO 9001, FSSC 22000 certified

**PACKAGING:**

25kg \ Polyethylene Bag without liner  
Other packs by arrangement

**BATCH MARKS:**
**SMALL PACK**

**YYMM - 1 (or - 9) DOM 123 HH:MM**

(- 1 for salt processed by Mt Manganui Refinery)

(- 9 for salt processed by Lake Grassmere Refinery)

DOM 123 (Julian date of manufacture 001-365)

HH:MM time the product was packed

**BULK BAG**

**YYMM - 1 (or - 9)**

(- 1 for salt processed by Mt Manganui Refinery)

(- 9 for salt processed by Lake Grassmere Refinery)

**PALLETS:**

**25kg packs:** Standard pallet configuration is 48 x 25kg bags (1.2 tonnes per pallet)

All salt is stretch wrapped and capped on pallets with a pallet sheet between the pallet and the salt.

NUTRITIONAL INFORMATION	
Component	Per 100g
Saturated Fat	Nil g
Mono Unsaturated Fat	Nil g
Poly Unsaturated Fat	Nil g
Trans Fatty Acids	Nil g
	Typically
Sodium	39.1g min
Chloride	60.5g min
Calcium	30-60 mg
Potassium	15-25 mg
Iron	<1 mg
Cholesterol	Nil mg
Dietary Fibre – soluble	Nil mg
Dietary Fibre - Insoluble	Nil mg

Authorised by:	Title:	Sign:	Date:
Glen Matthews	Quality Manager		14/11/2023

**ISSUE DATE:** 14/11/23

**ISSUE NO:** 12

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