

PACIFIC NATURAL SEA SALT CERTIFIED FOR ORGANIC INPUT – FINE – ADDITIVE FREE

Natural Solar Salt Fine - Sodium Chloride (NaCl)		
Components	Specification	Regulatory Standard
Sodium Chloride as NaCl - Minimum moisture free	Min 97.0%	ANZFSC/CODEX
Moisture Content ⁴	Max 0.2%	DSL
Matter Insoluble in Water ⁴ (other than calcium sulphate)	Max 500 mg/kg	DSL
Arsenic ⁵ as As	Max 0.5 mg/kg	ANZFSC/CODEX
Cadmium ⁵ as Cd	Max 0.5 mg/kg	ANZFSC/CODEX
Copper ⁵ as Cu	Max 2.0 mg/kg	ANZFSC/CODEX
Lead ⁵ as Pb	Max 1.0 mg/kg	ANZFSC/CODEX
Mercury ⁵ as Hg	Max 0.1 mg/kg	ANZFSC/CODEX
Potassium as K	Max 2.0 mg/kg	ANZFSC/CODEX
Additives:		
None	Not Detected	ANZFSC/CODEX
Grain Size:		
Passing 2.0mm	98 – 100%	DSL
Passing 1.0mm	35 – 75%	DSL
Passing 500 μ	0 – 35%	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. USSPSDM = United States Scorched Particle Standards for Dry Milk
4. No specification defined in the ANZ Food Standard Code or CODEX
5. Test performed on incoming bulk salt shipment before refining

COUNTRY OF ORIGIN:

Made in New Zealand

BULK DENSITY:

Nominally: loose 1.13g/ml, compacted 1.31g/ml



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) as an input in organic food processing.

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
- » Certified by BioGro New Zealand for Organic Input (BioGro No. 4211)
- » Halal Certified
- » Kosher Certified
- » Dominion Salt is ISO 9001, FSSC 22000 certified

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

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

PACKAGING AND PALLETS:

25kg \ Woven polypropylene laminated. Gravure Print (BOPP Bag)
 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

Authorised by:	Title:	Sign:	Date:
Glen Matthews	Quality Manager		10/01/2024

ISSUE DATE:10/01/2024

ISSUE NO: 14

Head Office & North Island Refinery

89 Totara St, Mount Maunganui 3116, New Zealand
 PO Box 4249, Mount Maunganui 3149, New Zealand
 P: +64 7 575 6193 F: +64 7 575 3017
 E: sales@domsalt.co.nz
 www.domsalt.co.nz

Lake Grassmere & South Island Refinery

Kaparu Rd, Marlborough 7285, New Zealand
 PO Box 81, Seddon 7247, New Zealand
 P: +64 3 575 7021 F: +64 3 575 7002
 E: sales@domsalt.co.nz
 www.domsalt.co.nz