

## PACIFIC NATURAL SEA SALT CERTIFIED FOR ORGANIC INPUT – COARSE – ADDITIVE FREE

Natural Solar Salt Coarse - Sodium Chloride (NaCl)		
Components	Specification	Standard
Sodium Chloride as NaCl - Minimum moisture free	Min 97.0%	ANZFSC <sup>1</sup> / CODEX <sup>2</sup>
Moisture Content <sup>3</sup>	NS	CODEX
Matter Insoluble in Water <sup>3</sup> (other than Calcium Sulphate)	NS	CODEX
Arsenic <sup>4</sup> as As	Max 0.5 mg/kg	ANZFSC/CODEX
Cadmium <sup>4</sup> as Cd	Max 0.5 mg/kg	ANZFSC/CODEX
Copper <sup>4</sup> as Cu	Max 2.0 mg/kg	CODEX
Lead <sup>4</sup> as Pb	Max 1.0 mg/kg	ANZFSC/CODEX
Mercury <sup>4</sup> as Hg	Max 0.1 mg/kg	ANZFSC/CODEX
Potassium as K	Max 2.0 mg/kg	ANZFSC/CODEX
<b>Additives:</b>		
None	Not Detected	ANZFSC/CODEX
<b>Grain Size:</b>		
Passing 4.0mm	90 - 100%	DSL
Passing 2.0mm	15 - 80%	DSL
Passing 1.0mm	0 – 10%	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 (Updated 2012)
3. NS = Limit Not Specified in the ANZ Food Standards Code or CODEX
4. 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. 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 Ltd 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


**PACKAGING:**

25kg Laminated Woven Polypropylene / BOPP Bag (Gravure)

**PALLETS:**

Standard pallet configuration is 48 x 25kg bags (1.2 tonnes per pallet)  
 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:
Robert McLean	Quality Manager		15/10/2024

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