

PACIFIC CHEESE SALT

Pure Dried Vacuum Salt – Sodium Chloride (NaCl)		
Components	Specification	Standard
Sodium Chloride as NaCl (Minimum moisture free)	Min 99.6%	ANZFSC ¹ / CODEX ²
Moisture Content ⁴	Max 0.2%	CODEX
Matter Insoluble in Water ⁴ (other than Calcium Sulphate)	Max 0.03%	CODEX
Foreign Matter Comparator Test ³	A	USSPSDM
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
Sulphate as Na ₂ SO ₄	Max 3000 mg/kg	ANZFSC/CODEX
Calcium as Ca	Max 100 mg/kg	ANZFSC/CODEX
Magnesium as Mg	Max 100 mg/kg	ANZFSC/CODEX
Alkalinity as Na ₂ CO ₃	Max 300 mg/kg	ANZFSC/CODEX
Food Additives:		
Additive E535 as Na ₄ Fe(CN) ₆	Max 14 mg/kg ⁶	ANZFSC/CODEX
Grain Size		
Passing 850μ	Min 100%	DSL
Passing 212μ	Max 2.0%	DSL

NOTES: 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 (Revised 2012)
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
6. The limit for Anticaking Agent (E535) is 50mg/kg in ANZFSC, while 14mg/kg in CODEX. The lowest limit is applied as default.

COUNTRY OF ORIGIN:

Made in New Zealand

BULK DENSITY:

Nominally: loose 1.25g/ml, compacted 1.43g/ml

GRADE DESCRIPTION:

High Purity certified Pure Dried Vacuum salt especially prepared to be of relatively coarse crystals with narrow grainsize range. Prepared in batch lots to optimise grain size uniformity. Suitable for salting in some mechanical cheese manufacturing plants using accurate pneumatic salt conveying equipment, which are sensitive to a wide or variable range of grain size.

COMPLIANCE:

- » ANZ Food Standards Code and CODEX
- » NZFSA Approved Food Safety Programme
- » National Programme 3
- » Complies with BS998:1990 Vacuum Salt Food Use
- » **NOT** a genetically modified food as defined under 1.5.2 of the ANZ Food Standards Code
- » Free from known Allergens
- » Halal Certified
- » Kosher Certified
- » Dominion Salt Ltd is ISO 9001, FSSC 22000 certified

PACKAGING:

25kg Polyethylene Bag without liner
 Bulk Bag Woven Polypropylene with polyethylene liner
 Bulk bag Woven Polypropylene with polyethylene barrier layer laminated to inside face of woven material
 (Weight by arrangement)

Packaging material complies with US FDA regulations Title 21, parts 170-199

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)

Bulk Bags: Standard configuration is one bulk bag 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 Chloride	39.1g min 60.5g min
Calcium	<0.4-4 mg
Potassium	2-4 mg
Iron	<1 mg
Cholesterol	Nil mg
Dietary Fibre - Soluble	Nil mg
Dietary Fibre - Insoluble	Nil mg

Authorised by:	Title:	Sign:	Date:
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