

PRODUCT DETAILS

Country of Origin: Islamic Republic of Pakistan Ingredients: 100% Cleaned Himalayan Rock salt

Appearance: Granulated, crystallized or powdered

forms of light pink to white hues

Flavour/Taste/Odour: Typical of clean Himalayan rock salt

Additives: Zero additives have been included. No

anti-caking or free flowing agents

Applications: Food & Beverage; Cosmetics; Culinary Use

HS Code: 2501.00

Allergen status: Produced in an Allergen free facility. This product does not contain any known allergens and is safe for Vegetarian, Vegan, Gluten and Lactose

GMO Status: This product is not genetically modified nor does it contain genetically modified organisms (GMO) or their derivatives. Neither has genetic engineering been applied during the production process

PRODUCT INTEGRITY ANALYSIS

Parameter	Specification	Test Method	Result
Moisture	<0.1%	ISO 2483-1973	
Insolubles	0.2%	ISO 2479-1972	
Chloride (CI)	NS		
Sodium (Na)	NS		
Sodium Chloride (NaCl)	> 97%	ISO 2481-1973	
Calcium (Ca)	0.24%	ISO 2482-1973	
Magnesium (Mg)	0.24%	ISO 2482-1973	
Potassium (K)	0.26%	ECSS/SC 183-1979	
lodine (I)	0.0005%	ESPA/CN 109/84	
Arsenic (As)	<0.50ppm	ECSS/SC 311-1982	
Copper (Cu)	<0.50ppm	ECSS/SC 144-1977	
Lead (Pb)	<0.50ppm	ECSS/SC 313-1982	
Cadmium (Cd)	<0.50ppm	ECSS/SC 314-1982	
Mercury (Hg)	<0.01ppm	ECSS/SC 312-1982	

Specification values in accordance with CODEX Standard for Food Grade Salt Codex Stan 150-1985

PACKAGING & STORAGE

Pack size: 5kg, 10kg, 25kg, 1 ton

Packaging material: Low Density Polyethylene

(LDPE)/PP Woven

Pallet configurations: Black plastic pallets

100cm x 110cm x 14cm

Shelf life (if stored as per instructions below): 10

years from production date

Storage: Store in a cool, dry area away from direct heat and light. Ideally store in conditions with an ambient Temperature below 25°C and Humidity below 70%

Transport conditions: Transport in clean, dry containers in temperatures between o°C - 25°C



Every batch that you receive will have been tested in either a Certified 3rd Party Laboratory or within our own ISO approved internal laboratory. This adds to our philosophy of full disclosure and transparency and gives our customers an additional measure of confirmation that each batch they receive, meets the required standards.



GMP (Good Manufacturing Practice) is a structured processing system that ensures products meet food safety, quality and legal requirements. This is essential for a Food Manufacturer. HACCP (Hazard Analysis and Critical Control Point) is integral to the GMP system and is a systematic program to assure food safety, ensuring that hazards are prevented and eliminated and all outcomes are documented. These two programs provide evidence of a commitment to consumer safety and sustained enjoyment of our products.



The Codex Alimentarius, or "Food Code" is a collection of standards, guidelines and codes of practice adopted by the Codex Alimentarius Commission (CAC). The CAC, is the central part of the Joint FAO/WHO Food Standards Programme and was established by FAO and WHO to protect human and animal health and promote fair practices in food trade. We abide by these codes of conduct in all areas of our manufacturing process.

Customer name	PO No.	Invoice No.	Lot No.	Lab No.

Disclaimer: All information appearing herein on our products, is based upon data that are believed to be reliable. However, it is the user's responsibility to determine the suitability of the product before use. Since the actual use of the product is beyond our control, no guarantee, express or implied, is made by Salt World Pvt. Ltd. of the product, nor does Salt World Pvt. Ltd. assume any liability arising out of use by others, of the product referred to herein. All data is the property of Salt World Pvt. Ltd. And may not be reproduced without express written consent.