

esco Food Grade PDV Salt

Version 2.1

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Product description

esco PDV Table Salts are high purity products. The evaporated salt is produced either by selective dissolving of rock-salt or by solution mining, followed by an evaporation process. The salt is pure white and fully soluble. It can be supplied crystallized in grain sizes from extra fine to coarse and compacted in grain sizes of 1,6-0,8 mm up to 3-1 mm. The production sites in Germany, France, The Netherlands, Portugal and Spain belong to the most modern ones. The production meets the requirements of HACCP. All sites are certified in accordance with EN ISO 9001:2008.

Additives:

esco PDV Table-Salt (crystalline) is conditioned with anti-caking agent E535 (Yellow Prussiate of Sodium) at an inclusion of 10 mg/kg. The standard grain size product is also available in an iodized form, consumer packs can be supplied both iodized and fluoridized.

Food regulations, impurities and contaminants

esco PDV Table-Salt fully complies with all EC food regulations and requirements of the CODEX ALIMENTARIUS (if anti-caking-agent E 535 is added, it is stabilized with E 500). esco PDV Table-Salt meets the requirements of FCC V.

The heavy metal contents are well below the following limits:

Arsenic < 0,5 Lead < 0,1 Cadmium < 0,1 Copper < 0,2 Mercury < 0,1
(all data in mg/kg salt)

Dioxines, PCB, PAH, Aflatoxins and Pathogens are undetectable (below Limit of Quantification). The products are not radioactively treated. As all mineral substances esco PDV-table salt cannot be manipulated by genetic engineering too. The product has no allergens, because neither raw materials nor additives contain allergens according to directive 2000/13/EC. The product is kosher and fulfils the requirements for halal.

Safety and Ecological Data

esco PDV Table-Salt is non hazardous as defined by the EC directive 1907/2006 and following regulations.

Storage

Keep esco PDV Table Salt at a dry place and at ambient temperature. It is recommended, that bulk products should be stored either in stainless steel silos, steel silos with a food grade coating or GRP-silos intended for food stuffs. Indoor storage is advised.

The preceding data result from our quality control. They do not release the user from a control on entry and are not meant to guarantee the properties. The qualification of the product for a certain application has to be checked by the customer.
