

<b>Kosmalski Herbs &amp; Spices</b>	Specification number	REF-NR:GMP- PII-01/02
<b>Specification</b>	Issue date	31.10.2016
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<b>Product name</b>	Evaporated iodized table salt
<b>Product no.</b>	SWSJ_100
<b>Description</b>	Evaporated iodized table salt is produced on the basis of iodized evaporated table salt. Evaporated iodized table salt is made out of brine- salt solution deriving from leaching the natural rock-salt resources enriched with the potassium iodate.
<b>Color/appearance</b>	White, microcrystalline powder
<b>Taste</b>	Salty, spicy, specific
<b>Usage</b>	Table salt is intended for human consumption and food industry.

## Chemical parameters

Quality parameters	Expressed as	Unit	Value
Sodium chloride	NaCl	%	99,0 - 100,5
Anticaking	E536	mg/kg	≤ 10
Potassium iodate	KIO3	mg/kg	39 ± 13**
pH 1% solution	pH	-	5,5 - 8,5
Heavy metals as Pb	Pb	mg/kg	≤ 2
Loss on drying	H <sub>2</sub> O	%	≤ 0,5
Insoluble matter in H <sub>2</sub> O	-	%	≤ 0,01
Arsenic	As	mg/kg	≤ 0,5
Cadmium	Cd	mg/kg	≤ 0,5
Mercury	Hg	mg/kg	0,1

\*\* - after consultation with the manufacturer there is a possibility of higher and lower levels of potassium iodate content

## Additional information

Calcium	Ca	ppm	≤ 50
Iron	Fe	ppm	≤ 2
Sulfates	SO <sub>4</sub>	%	≤ 0,04
Alkalinity as Na <sub>2</sub> CO <sub>3</sub>	Na <sub>2</sub> CO <sub>3</sub>	%	≤ 0,05

\*typical values

## Sieves analysis

Sieve mesh size	Value
mm	%
> 0,63	≤ 5
> 0,2	≥ 90
<0,063	≤ 5

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<b>Packaging</b>	25 kg valve polypropylene bags, big bag 1000 kg, bulk
<b>Best before date</b>	1 year following production date
<b>Storage conditions</b>	Dry warehouses (max 75% relative humidity)
<b>Transport conditions</b>	Sodium chloride should be transported in clean, indoor means of transport, in accordance with applicable law. The load should be evenly distributed in a manner preventing movement of packs and their mutual damage.
<b>Quality</b>	<p>The product is made accordingly to the standards of following systems:</p> <ul style="list-style-type: none"> <li>· Quality Management System ISO 9001: 2008</li> <li>· Environmental Management ISO 14001: 2004</li> <li>· HACCP acc. the Codex Alimentarius”</li> </ul>