

## **Product specification**

Kosmalski Herbs & Spices	Specification number	REF-NR:GMP- PII-01/02
Specification	Issue date	31.10.2016
Lick salt Lisal M	Page	1/1

**Product name** Lick salt Lisal M

Product no. LSLM\_100

Salt licks are obtained from ground rock salt in the process of ironing. They do not contain

allergens and GMO foods.

**Color/appearance** Briquettes are shaped prisms white color with a green tint. Unit weight of  $10 \pm 0.5$  kg.

**Taste** Salty, spicy, specific

Usage They are intended for direct consumption as feed material for cattle, horses, goats, sheep and

deer.

## **Chemical parameters**

Quality parameters	Expressed as	Unit	Value
Sodium chloride	NaCl	%	min 94
Humidity	H <sub>2</sub> O	%	max 1
Insoluble matter in H2O	-	%	max 4
Copper	Cu	mg/kg	1200
Colbat	Со	mg/kg	60

<sup>\*</sup>It allows the introduction of the herbal preparation on request.

Dioxins, heavy metals

content

The content of undesirable substances in accordance with the Regulation of the Minister of Agriculture and Rural Development on permissible levels of undesirable substances in feed 23.01.2007 Dz.U.2007 No. 18 item 110, as amended.

**Biological characteristics** 

The content of impurities of animal origin - zero tolerance. Based on the properties of natural  ${\bf r}$ 

and studies the salt does not raise microbiology.

Physical characteristics

No pollution that can cause damage to the gastroint estinal tract of the animal.  $\label{eq:canada}$ 

**Packaging** 

 $10\ kg$  briquettes are stored on pallets of  $1200\ kg$  or  $600\ kg$ . Protected by plastic foil.

**Best before date** 

2 years following production date

Storage conditions

Dry warehouses (max 75% relative humidity)

**Transport conditions** 

The product 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.

Quality

Rock table salt is produced accordingly to the standards of following systems:

· ZN-KSK-1:1999/2-2005

PN-EN ISO 9001:2009

· PN-EN ISO 22000:2006