



Description:

Dry Sea Salt Type T-1 is elaborated from the water of the Mediterranean sea, crystallized at the "Salinas de la Trinidad", which are like ponds in the Ebro Delta (Biosphere World Reserve by the UNESCO), washed, milled and dried in a totally natural way.

Ingredients:

Sea salt

Organoleptic characteristics:

Solid and crystalline aspect, water soluble with a salty taste exempt of strange smells and tastes.

Applications:

As a food ingredient.

Allergens and GMO declaration:

Infosa is a free allergen facility. This product contains no known allergens. This salt is not genetically modified nor does it contain genetically modified organisms (GMO).

In accordance with the 2004 USA Food Allergen Labeling and Consumer Protection Act (FALCPA), no allergen declarations are required for this product.

Country of Origin: Spain

Current legislation:

- **RD 1424/1983:** Technical health legislation and later amendments.
- **Codex Stan 150-1985:** Standard for food grade salts.
- **Regulation EU 915/2023:** Maximum levels for certain contaminants in food and later amendments.
- **Regulation EU Nº1169/2011:** Food information to consumers and later amendments.
- **CRF – Code of federal regulations Title 21:** Food and drugs. Sec. 100.155 Salt and iodized salt

Chemical Specification			
Parameter	Min	Target	Max
Sodium chloride (NaCl)	99 %	99.4 %	100%
Insoluble matter in water	0 %	0.05 %	0.5 %
Moisture	0 %	0.2 %	0.5 %
Nitrogen	0 mg/Kg	<10 mg/Kg	20 mg/Kg
Sodium	37 %		42 %
Calcium	0 %		0.2 %
Magnesium	0 %		0.05 %
Melamine	0 ppm		2.5 ppm
Trace metals			
Zinc (Zn)	0 mg/kg	<0.25 mg/kg	0.25 mg/Kg
Cadmium (Cd)	0 mg/kg	< 0.05 mg/Kg	0.5 mg/Kg
Lead (Pb)	0 mg/kg	< 0.5 mg/Kg	1 mg/Kg
Cooper (Cu)	0 mg/kg	< 0.25 mg/Kg	2 mg/Kg
Mercury (Hg)	0 mg/kg	< 0.01 mg/Kg	0.1 mg/Kg
Arsenic (As)	0 mg/kg	< 0.1 mg/Kg	0.5 mg/Kg

Granulometry		
Grain size		Value
Millimeters	USS MESH	
< 0.30 mm	Sieve – Retained on Pan	10-20 %
0.30 mm < x < 1.12mm	Sieve - USS 50 Mesh retained	70-85 %
1.12 mm < x < 1.51mm	Sieve - USS 16 Mesh retained	<5 %

Additives
No additives added

Shelf life and Storage
Salt products do not have a shelf life in the traditional sense. Salt will not spoil or support pathogenic growth. Shelf Life: Indefinite, but INFOSA indicates a shelf life of 5 years, due to possible caking problems
Storage Conditions: To improve caking resistance, product should be stored in a dry, covered area at humidity below 75%.

Certified company:



Author:	Approval:	Edition: 12 Oct 23
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