## **Product Information**



## Nitrit-Pökelsalz jodiert 0.4 - 0.5 %

lodized vacuum salt with sodium nitrite for meat production

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Chemical composition of the vacuum salt: (content of dry substance)	Sodium chloride Potassium Calcium Magnesium		20 - 1 - 0 -	99.9 1000 40 3	% mg/kg mg/kg mg/kg
Additives	Preserving agent Sodium nitrite E 250 Potassium iodate Anti-caking agent Sodium ferrocyanide E 535 (calculated as $K_4Fe(CN)_6$ )		0.4 - 25 - approx.	0.5 42 10	% mg/kg mg/kg
Moisture	(2 hrs/110° C)		approx.	0.2	%
Grain size	> 70 % between		0 - 0.2 and	1 0.63	mm mm
Bulk density			approx.	1.2	kg/dm <sup>3</sup>
Stability	9 months				
Residual life	6 months				
Storing conditions	store dry (relative humidity)		<	70	%
Delivery form					
<b>Product number</b> 13242 13262 13278	PackagingPallet25 kg PE BagEuro pallet25 kg PE BagPlastic pallet800 kg Big BagPlastic pallet		<b>Palletization</b> 8 Tiers of 5 bags 8 Tiers of 5 bags		

The product is free from allergens and free from genetic modified organisms (GMOs).

Südwestdeutsche Salzwerke AG has certified management systems according to ISO 9001/14001/50001 and FSSC 22000. Production is annually certified in compliance with the International Featured Standards (IFS) Food.

The details provided in this product information are based on our wellfounded technical utilization experience and are according to our knowledge correct and corresponding to the distribution data. The statements are nevertheless not obligatorily guaranteed and do not absolve the user of the need to examine the suitability of our products for his application purpose.

## Südwestdeutsche Salzwerke AG

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