

Natural Dead Sea Edible Salt

Production Process and Conditions

100% genuine natural table salt is produced naturally in the Dead Sea by evaporation of the Dead Sea water and crystallization of the salt in ponds, without any industrial interference, without the use of any chemical or artificial materials, with no additives and with no chemical agents.

The natural crude salt is washed with Dead Sea waters, dried, screened and packed on the same day into bags and packages, according to customers' orders.

The special conditions are exclusively related to the natural Dead Sea salt:

- + The Dead Sea water contains 32-34% salts compared to 3-4% in other seas and oceans
- + The Dead Sea water is rich of natural minerals
- + The Dead Sea lies 417 meters below sea level, which creates unique climatic conditions that contribute inherent advantages to the natural salt:
 1. Extreme heat - 30 to 45 degrees Celsius almost all year long
 2. Very low relative humidity - 30 to 45 %
 3. Extraordinary air conditions due to world's highest barometric pressure and highest oxygen concentration in this lowest altitude of more than minus 400 meters below sea level
 4. The air is unpolluted and virtually free of allergens.
 5. The sea water is clean and there is no water pollution whatsoever
 6. Unique sun rays as a result of the longer optical path length in the lowest point on earth
 7. Minimum rainfall of 0.1-0.3 inches during 3-4 months a year
 8. Underground thermo - mineral sources, create in the Dead Sea, this unique mineral combination not to be found in any other site of salt production
 9. Colored admixtures or clumpings are quality features of 100% natural salt from the The Dead Sea.

Animal testing

No animal tests have been carried out

Declaration of SVHC

Not applicable

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TECHNICAL FILE

PRODUCTION

Country of origin	Kalia, Israel – The Dead Sea, northern shore
Ingredients	Natural clean Dead Sea water
Allergen	No allergen
Additives	No additives
Process	<p>Dead Sea water are pumped into clay ponds. The salts are undergoing a crystallization process, whereby the unique climatic weather conditions assist in an efficient crystallization of the salt and evaporation of the water in the ponds, where the salt crystallizes. The saline movements are done by gravity.</p> <p>Salt crystals are then harvested from the ponds into the plant stockpiles where the salt is drying in the sun.</p> <p>The crude salt is washed with Dead Sea water, dried, screened and packed in bags and retail packages.</p>
Certificates	Agrior Ltd., an organic certification & inspection company of the salts being natural sea salts and for the absence of chemicals and additives.

SENSORIAL PROPERTIES

Color	White to Off-White
Taste	Salty
Smell	Not remarkable
Appearance	Colored admixtures or clumping are quality features of natural salt
	Crystals of variable size, Fine: 80% between 0.2 to 1.0 mm
	Crystals of variable size, Granular: 80% between 1.0 to 3.5 mm

SHELFLIFE

Storage Conditions	Dry
Maximum shelf life	96 months

NUTRITIONAL VALUES (in 100 grams)

Energy	0 kJ 0 kcal
Protein (g)	0
Fat (g)	0
Carbohydrates (g)	0
Dietary fibre (g)	0
Moisture as H ₂ O (%)	0.2%

MINERALS

Minerals		
	Specifications	Typical
Chlorides compounds (as NaCl)	99.0% min.	99.65%
Potassium (K)	0.1% max.	0.03%
Magnesium (Mg)	0.6% max.	0.04%
Sulfates (SO ₄ 2-)	0.15% max.	0.07%
Calcium (Ca)	0.08% max.	0.06%
Iron (Fe)		12.00 mg/kg
Manganese (Mn)		19.00 mg/kg
Bromide (B)		3.0 mg/kg
Copper (Cu)		1.0 mg/kg
Cadmium (Cd)		< 0.1 mg/kg
Zinc (Zn)		1.0 mg/kg

MICROBIOLOGIC ANALYSIS

Col. Mesophyles	0
Col. Coliforms	0
Col. E. Coli	0
Col. Halophyles	0
Col. Streptococcus faecalis	0

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