

QUALITY MANUAL 3.4.2

Product Specification Pure Dried Vacuum Salt

Issue Date 15/08/2023	Reference No. QM-3.4.2 SALT-PDV		
Revision No. 001	Issued By NSR	Authorised By NAP	
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Pure Dried Vacuum Salt—25kg/1000kg Bags

Description

Food Grade Pure Dried Vacuum (PDV) Salt ideal for a wide range of applications including: food, animal feed, water treatment and chemical manufacture.

Sourced from a manufacturing plant registered for food production, and food grade PDV certified to the BRC Global standard for food safety and feed grade PDV certificated to the Feed Materials Assurance Scheme, FEMAS. This high purity, food grade salt is attributed to low sulphate, bromide and moisture levels constituting a high chemical purity required for most industrial applications.

Storage

If stored in a cool and dry place and with proper packaging, shelf-life should remain 2 years after production date.

Origin

Country of Origin is The Netherlands.

Chemical Analysis	Unit	Typic: 25kgs	al per 1000kgs	Specification
Appearance	-	-	-	White Crystaline
Assay—dry basis	%m/m NaCl	99.9	99.9	99.9 min
Surface Moisture	%m/m H₂O	0.01	0.01	0.05 max
Insolubles	mg/kg	<10	<10	<50
Alkalinity	mg/kg Na ₂ CO ₃	62	63	<150
Sulphate	mg/kg Na ₂ SO ₄	175	188	<500
E535, Sodium Hexacyanoferrate II	mg/kg Na₄Fe(CN)₅	8.1	7.4	14 max
Mineral Analysis				
Iron (Fe)	mg/kg Fe	1.5	1.4	<5
Calcium	mg/kg Ca	3.1	2.6	<20
Magnesium	mg/kg Mg	0.7	0.7	<5
Copper	mg/kg Cu	<0.1	<0.1	2 max
Arsenic	mg/kg As	<0.01	<0.01	0.3 max
Lead	mg/kg Pb	<0.1	<0.1	1 max
Cadmium	mg/kg Cd	<0.01	<0.01	0.2 max
Mercury	mg/kg Hg	<0.03	<0.03	0.05 max
Nickel	mg/kg Ni	<0.05	<0.05	0.75 max
Chromium	mg/kg Cr	<0.03	<0.03	0.75 max
Selenium	mg/kg Se	<0.2	<0.2	2.6 max
Antimony	mg/kg Sb	<0.2	<0.2	2.6 max
Bromide	mg/kg Br	83	76	<120

Test methods used are as given in BS998:1990 or equivalent, except appearance which is a visual assessment.



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Physical Characteristics	25kg Bags	1000kg Bags
Typical Pouring Density	1.25 - 1.30 g/cm3	1.25 - 1.30 g/cm3
Typical Sieve Analysis : BS410 ref.	% Through Sieve	% Through Sieve
16 (1000μm)	99.9	100
22 (710μm)	99.7	99.9
30 (500μm)	92.6	97.1
52 (300μm)	28	32.3
85 (180µm)	4.8	95.5

Packaging	Fumigation
25kg Polyethylene Bags	All the products supplied, packaged and transported on wooden pallets, are treated according to ISPM 15 requirements.
1 Tonne Bags	Wooden pallets are marked by our pallets' suppliers as authorised by PPIS.

Allergen	Present / Absent in Product	Risk of Cross Contamination	Details
Cereal containing gluten (i.e Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	
Crustaceans & products thereof	Absent	No	
Eggs & products thereof	Absent	No	
Fish & products thereof	Absent	No	
Peanuts & products thereof	Absent	No	If products are handled on same
Soybeans & products thereof	Absent	No	production site then the risks are
Milk & products thereof (including lactose)	Absent	No	managed to allow free from declaration to be made in final product. This is covered with product suppliers at SPEAR-UK supplier approval stage. Customers may request further information when the product and production site can be confirmed.
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts and products thereof	Absent	No	
Celery & products thereof	Absent	No	
Mustard & products thereof	Absent	No	
Sesame seeds & products thereof	Absent	No	
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	Absent	No	
Lupin & Products thereof	Absent	No	
Mollusc & products thereof	Absent	No	



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Dietary Information

The product does not contain allergens or specific components and is suitable for the following diets: vegetarian; vegan; kosher; gluten sensitive enteropathy (celiac disease); lactose intolerance.

Legal Information

The product is free from foreign and harmful substances. The production unit conforms to the hygienic requirements for the fabrication of raw materials for use in food industries (93/43/EG). The product also meets the standard for food grade product 150-1985 mentioned in the codex Alimentarius standard.

Legislation

Product conforms to all aspects of UK & EU Legislation, including but not limited to:

- Food Safety Act 1990
- EC Regs 852/2005 & 853/2005
- ISO 9001

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	15/08/2023	First Issue



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