



Salt 8020 PR, coated

Art.-No. 15008

- Characteristic : Salt, coated with a pure high melting edible vegetable fat.
- Appearance : Free flowing white to light yellow fine crystalline powder, occasionally with a faintly fatlike odor.
- Composition : 80 ± 2 % cooking salt
20 ± 2 % hardened edible vegetable fat
- Particle Size Distribution : > 0,80 mm max 15 %
< 0,25 mm max 8 %
- Bulk Density : 95 - 110 g per 100 ml

Fat Characteristics

- Melting Point : 65 - 70°C
- Iodine Value : max. 2
- Saponification Value : 190 - 195
- Free Fatty Acids : < 0,2 mg KOH/g

Nutritional Information

- Energy (per 100g) : 740 kJ / 180 kcal
- Protein : 0 g
- Organic acid : 0 g
- Carbohydrate : 0 g
- Sugars : 0 g
- Fat : 20 g
- Saturated fat : 19,85 g
- Monounsaturated fat : 0,14 g
- Polyunsaturated fat : 0,01 g
- Cholesterol : 0 mg
- Trans fatty acids : < 0,05 g
- Sodium : 31.724 mg
- Vitamins : 0 g

Microbiology

- Total plate count : < 10³ / g
- Coliform germs : not applicable in 0,1 g
- Escherichia coli : not applicable in 0,1 g
- Yeast and mould : < 50 / g
- Salmonellae : absent in 25 g

- Packaging : 25 kg in corrugated cardboard containers with polyinlet.



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- Keepability : 24 months at room temperature (not above 25°C) in dry atmosphere and in original closed containers.
- Typical Properties : The solubility of the cooking salt in aqueous media is greatly delayed by the fat coating. This prevents weight losses of meat products on surface contact with cooking salt. Gentle heating will allow the fat coat to melt off, which results in a controlled release of the cooking salt.
- Application : For seasonings, as salt for barbeceuing, for prespiced food. Dosage to own taste.
- Ingredients : Salt, edible hardened vegetable fat (Rape)
- Food law classification : If properly used, this product is in accordance with the regulations of the food law.
- GMO : We confirm to the best of our knowledge and belief that this product does not consist of genmodified organismen (GMO), does not contain GMO, or was made of GMO. Written confirmations from our suppliers are in our possession. This product is not subject to the labelling provisions for GMO following the regulations of the food law and the latest EU-regulations.
- Allergen : This product does not contain raw materials which belong to the group of items which releases frequently allergens. Therefore this product could be classified as non allergen.
- Radiation : This product or any of its raw materials has not been treated with ionising radiation to reduce germs. Written confirmations from our raw material suppliers are in our possession.
- Custom Tarif Code : 25010091

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