

PRODUCT SPECIFICATION

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Date: 1 March 2023 Issue: 5

General information

Product name	Salt portions
Design Code	Various
Product description	Sachets and sticks of salt

Ingredient declaration

Ingredients:	Pure dried vacuum salt Assay: 99.9% min as NaCL.
Other remarks:	Conforms to BS998:1990 Vacuum Salt for food use

Allergen information

According to EU-legislation 2003/89 – allergens (including EU-legislation 2005/26 & 2006/142)	Presence Yes / No
Cereals containing gluten and products thereof (e.g. wheat, rye, barley, oats, kamut or their hybridised strains)	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts (almonds, pistachio, hazelnuts, walnuts, Brazil nuts, cashew nuts, pecan, Macadamia, pine nuts) and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No
Lupine and products thereof	No
Shellfish and products thereof	No

Nutritional value per 100 gram

Parameter	Level	Unit
Energy value (kilojoule)	0	kJ
Energy value (kilocalorie)	0	kcal
Total protein	0	Gram
Total carbohydrate	0	Gram
Of which sugars	0	
Total fat	0	Gram

Of which saturates	0
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Nutritional values are based upon specifications given by the suppliers of the raw materials.

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Physical and chemical properties

Legislation	Every product shall comply with all relevant national and EU-legislation.
Physical contamination	Every product shall be free from visible product foreign bodies (e.g. glass, rope, wood, metal parts).
Bulk density	1.22 – 1.32 g/cm ³
Water content	0.10%

Microbiological values

Micro-organism	Level	Unit	Method
Total plate count	Max. 10 ²	cfu / gram	ISO 4833
Yeasts & moulds	Max. 10 ²	cfu / gram	ISO 7954
Salmonella	Absent	cfu / 25 gram	ISO 6579
Enterobacteriaceae	Absent	cfu / gram	ISO 21528

Other quality items

Best before date	2 years after production (paper packaging). Advice for stock rotation
Storage conditions	Cool, dry and dark storage.
Quality systems	The quality system of Nutshell Packaging is based on HACCP-, ISO 9001:2000-, BRC- and IFS-certified systems.
Irradiation	The product is not irradiated.
GMO-status	The product is free from GMO-substances or ingredients which are produced by means of genetically modified organisms.
Intolerance	Suitable for vegans, vegetarians.

Issued by

Name	P.Milligan
Function	QA Manager
Signature	

Disclaimer

The information contained herein is given to the best of our knowledge. However, it is the responsibility of the customer to determine whether the applicability of this information is suitable for the correct purpose. All information is valid until revision.