



PRODUCT SPECIFICATION – DISHWASHER SALT

Product Details

Product Name: Dishwasher Salt

Description: Dishwasher Salt packed into 6x2kg tubs

Specification Code: 009S

Issue Number: 1

Company Details

Name: The Salt Company (Int.) Ltd

Address: Unit 1, Netherset Hey Industrial Estate, Netherset Hey Lane, Madeley, CW3 9PE

Telephone Number: 01782 751418

Email: sales@thesaltcompany.co.uk / qa@thesaltcompany.co.uk

Website: www.thesaltcompany.co.uk

Contact Details

Operations: Matthew Need – 01782 751418 – 07885465086 – matt@thesaltcompany.co.uk

Quality Assurance: Jessica Myatt – 01782 751418 – jmyatt@thesaltcompany.co.uk

Sales: Roy Reeves – 01782 751418 – 07801126612 – roy@thesaltcompany.co.uk

Sales: Karen Clarke – 01782 751418 – 07803415269 – kclarke@thesaltcompany.co.uk

Out of Hours: Matthew Need – 01782 751418 – 07885465086 – matt@thesaltcompany.co.uk

Available Pack Sizes

6x2kg – 84 cases per pallet.

Storage

Storage Temperature: Ambient.

Delivery Temperature: Ambient.

Advice: The product should not be exposed to direct sunlight or strong odours. The packaging should not come into contact with floors or walls.

Intended Use

This product is sold with the intention of being used as a water softening product.

Ingredients

| Ingredient | Source | Percentage Banding | Country of Origin |
|--|-------------------|--------------------|-------------------|
| Salt | Natural | 99.9% | UK |
| Anti-Caking Agent: Sodium Hexacyanoferrate II (E535) | Anti-caking agent | Trace | China |



Suppliers: All raw materials used by The Salt Company (Int.) Ltd are supplied by approved suppliers.

Shelf Life

Salt has existed in underground deposits for millions of years without evidence of chemical or microbiological spoilage. Therefore, for all practical purposes the shelf life of salt is indefinite. However, we do advise a minimum of 12 months to enable customers to feed this data into their stock rotation systems. If salt is stored incorrectly (damp conditions) the packaging may deteriorate, and the salt could cake resulting in a loss of free-flow characteristics. Legislation on shelf life has exempted salt from the need to declare a best before date on packaging. Storage should be ambient to warm with a relative humidity less than 75%.

Analysis

| Component | Unit | Specification | Typical Analysis |
|---------------------------------|--|----------------------|-------------------------|
| Appearance | | White Crystalline | |
| Assay (dry basis) | %m/m NaCl | 99.9min | 99.0 |
| Surface moisture | %m/m H ₂ O | <1 | 0.19 |
| Insoluble Matter | mg/kg | <50 | <10 |
| Alkalinity | mg/kg Na ₂ SO ₄ | <100 | 50 |
| Sulphate | mg/kg Na ₂ SO ₄ | <300 | 152 |
| E535 Sodium Hexacyanoferrate II | mg/kg Na ₄ Fe(CN) ₆ | 14 max | 6.6 |
| Total iron | mg/kg Fe | <5 | 1.4 |
| Total calcium | mg/kg Ca | <5 | 0.6 |
| Total magnesium | mg/kg Mg | <2 | 1 |
| Total copper | mg/kg Cu | 2 max | <0.1 |
| Total arsenic | mg/kg As | 0.3 max | <0.01 |
| Total lead | mg/kg Pb | 1 max | <0.1 |
| Total cadmium | mg/kg Cd | 0.2 max | <0.01 |
| Total mercury | mg/kg Hg | 0.05 max | <0.03 |
| Total nickel | mg/kg Ni | 0.75 max | <0.05 |
| Total chromium | mg/kg Cr | 0.75 max | <0.03 |
| Total Selenium | mg/kg Se | 2.6 max | <0.2 |
| Total Antimony | mg/kg Sb | 2.6 max | <0.2 |
| Total Bromide | mg/kg Br | <50 | 30 |

All testing is carried out by the manufacturers according to their policies/procedures. All information and results are available upon request.

Microbiological Standards

Not applicable as salt is not microbiologically unstable.



Certificate of Analysis/Conformance

A certificate of conformance can be provided on delivery; however, this must be agreed by The Salt Company's Quality department and the customer's account manager, this request must be made before any orders are made.

Nutritional Information

Not applicable as salt has no calorific or nutritional values.

Physical Characteristics

Typical Sieve Analysis:

| | % Through Sieve |
|--------|-----------------|
| 3.35mm | 99.9 |
| 1.7mm | 48.1 |
| 0.6mm | 0.9 |

Note that the specification for passing 0.6mm sieve is 10% max.

Allergen Information

| Contains | Present in the Product (Yes/No) | Present on Site (Yes/No) |
|--|---------------------------------|--------------------------|
| Milk, milk products and derivatives | No | No |
| Cereals containing gluten and derivatives | No | No |
| Crustaceans and derivatives | No | No |
| Eggs and derivatives | No | No |
| Soybeans and derivatives | No | No |
| Nuts and derivatives | No | No |
| Fish and derivatives | No | No |
| Peanuts and derivatives | No | No |
| Sesame and derivatives | No | No |
| Celery and derivatives | No | No |
| Mustard and derivatives | No | No |
| Lupin and derivatives | No | No |
| Molluscs and derivatives | No | No |
| Sulphites or Sulphur dioxide >10mg/kg as SO ₂ | No | No |

All products supplied by The Salt Company (Int.) Ltd are free from Genetically Modified Organisms.

Suitability Information

| Suitable for | Yes/No | Comments |
|-----------------------|--------|--|
| Vegetarians | Yes | Natural product |
| Ovo-Lacto Vegetarians | Yes | Natural product |
| Vegans | Yes | Natural product containing no animal by products |
| Lactose Intolerant | Yes | Does not contain lactose |
| Kosher | Yes | Suitable for a Kosher diet |
| Halal | Yes | Suitable for a Halal diet |



| | | |
|----------|-----|-------------------------|
| Coeliacs | Yes | Free from gluten |
| Organic | No | Currently not certified |

Metal Detection

Each individual drum is passed through a metal detector that is tested at the start and end of each shift as well as hourly during the production shift. Records can be made available upon request.

Food Safety

The manufacturer and packer of this product ensures all food safety legislation is adhered to.

Legislation

All products supplied by The Salt Company (Int.) Ltd comply with all relevant UK and EU and legislation relating to food safety, hygiene, labelling and allergens.

Hazard Identification

- Inhalation:** Very high concentrations of salt dust may result in inflammation of the mucus membranes of the respiratory tract.
- Skin Contact:** Dry salt and concentrated solutions can cause withdrawal of fluid from the skin and may, on prolonged contact, produce irritation.
- Eye Contact:** Salt and Salt solutions are not toxic to the eye but concentrations much above that of tears cause a stinging sensation.
- Ingestion:** Acute and chronic toxic effects can result from the ingestion of excessive amounts of either salt or brine. Salt should not be used as an emetic to induce vomiting. High concentrations produce inflammatory reactions in the gastrointestinal tract and can cause vomiting, diarrhoea, convulsions and collapse. The ingestion of hypertonic solutions can cause fatal body and fluid balance particularly in the young and elderly. Less than 1 tbsp of salt may severely poison, and infant can sometimes prove fatal.

First Aid Measures

- Inhalation:** Remove patient to fresh air. Keep warm and rest. Give drinks if desired.
- Skin Contact:** Wash with plenty of water.
- Eye Contact:** Irrigate with eyewash solution or water. If symptoms develop obtain medical help.
- Ingestion:** Vomiting will probably occur. Provided that the patient is conscious give plenty of liquid to drink. Obtain immediate medical attention especially if vomiting has not occurred.

Fire Fighting Measures

- Flammability:** Non-Flammable.



Extinguishants: Use agents suitable for type of surrounding fire (Dry Chemical, CO₂, Water Spray or Foam).

Special Hazards: Salt withstands temperatures up to its melting point without decomposing, but at very high temperatures, greater than 800°C approx., a vapour may be emitted which is particularly irritating to the eyes.

Protective Equipment: As applicable to the combustion products associated with the fire.

Accidental Release Measures

Personal Precautions: Avoid prolonged contact with the skin and inhalation of dust concentrations, otherwise normal good handling and housekeeping practice is adequate. No special protective clothing is required. An eyewash bottle with clean water should be available.

Spillages: Spillages should be swept up or may be safely water hosed to drain under normal circumstances.

Handling and Storage: Salt dust is non-flammable, but static electricity can be generated by pneumatic conveying, therefore pipes should be bonded and earthed, especially where a spark could prove hazardous. Due to its hygroscopic nature, salt should be stored in a dry atmosphere and away from concentrated acids. Absorbs moisture if the relative humidity is >75%.

Dangerous Exposure: None specified.

Engineering Controls: Static electricity can be generated by pneumatic conveying. Pipes should be bonded and earthed, especially in environments where a spark could prove hazardous.

Personal Protection

Respiratory: If the process is such that salt dust is generated, a disposable facemask should be worn.

Hand Protection: Gloves to be worn if prolonged contact is anticipated. Dry salt and concentrated solutions can cause withdrawal of fluid from the skin.

Eye Protection: Wear chemical safety goggles in situations where contact with the eyes may occur.

Skin Protection: Skins should be washed to remove salt. Dry salt and concentrated solutions can cause withdrawal of fluid from the skin.

Other Protective Measures: An eyewash and hand washing facilities should be readily available.

Stability and Reactivity

Chemical Stability: Stable.

Conditions to Avoid: Reacts with strong sulphuric acid or nitric acid to give hydrogen chloride gas.



Material to Avoid: Under wet conditions can corrode many common metals, particularly iron, aluminium and zinc. Stainless steel and monel resist attack.

Hazard Decomposition Products: Trace amounts of hydrogen chloride gas may be evolved at temperatures in excess of 800°C. Contains no water of crystallisation. Does not react with alkalis at ordinary temperatures.

Toxicological Information

Eyes: Dust may be irritating.

Skin: Irritation after prolonged contact.

Ingestion: Salt is an essential constituent of the diet. It provides important body electrolytes and is the source of hydrochloric acid present in the gastric juices. The blood stream contains nearly 1% sodium chloride. In normal industrial use salt is non-hazardous. LD50 3000mg/kg Oral. Rat.

Inhalation: Dusts may be irritating.

Carcinogenicity: Not considered to be a carcinogen.

Mutagenicity: Not considered to be a mutagen.

Reproductive Effects: None identified.

Disposal Considerations: Disposal should be in accordance with local or national regulations.

Transport Information: Material not included in the list of substances dangerous for supply.
Material not included in the list of substances dangerous for conveyance by road.

Regulatory Information: User: Not classified as hazardous to users.

EC Classification: Under the Classification, Packaging and Labelling of Dangerous Substances Regulations, 1984, this material is not dangerous for supply or conveyance.



Specification Agreement

Please sign and date below and return to The Salt Company (Int.) Ltd by email or post. If no copy has been returned after two weeks, it will be assumed the details are agreed by the customer. The Salt Company (Int.) Ltd reserves the right to make amendments without prior notice unless agreed individually.

Signed on behalf of The Salt Company (Int.) Ltd

Name: Matthew Need

Signature: M. Need

Date: 27/09/2019

Signed on behalf of the Customer

Name:

Signature:

Date:

Company Name: