



# SLEAFORD QUALITY FOODS LTD

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX  
Tel: 01529 305000 Fax: 01529 413720 e-mail: [sqf@sleafordqf.com](mailto:sqf@sleafordqf.com)

SFQD 37-7  
12/10/14

## PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
SALT6CW	SALT	3	18/10/2017	06/04/2022


<b>Description</b>	Pure Dried Vacuum Salt.	
<b>Brand</b>	Chef William	
<b>Ingredients</b>	Salt, Anti-caking Agent E535	
<b>Allergens</b>	-	
<b>Allergy Advice: See Ingredients In Bold</b>		
<b>Sensory</b>	Appearance	White, free flowing. Granular, crystalline.
	Flavour & Aroma	Salty. Free from foreign odours or taints.

<b>Analytical</b>	Moisture	0.2% maximum
	Assay	99.6% minimum as NaCl
	Sodium Sulphate	3000mg/kg maximum
	Calcium	100mg/kg maximum
	Magnesium	100mg/kg maximum
	Arsenic	0.5mg/kg maximum
	Cadmium	0.2mg/kg maximum
	Copper	2mg/kg maximum
	Iron	10mg/kg maximum
	Lead	1mg/kg maximum
	Mercury	0.05mg/kg maximum
	Matter insoluble in water	300mg/kg maximum

<b>Microbiological</b>	TVC	1,000/g maximum
	Salmonella	Absent in 25g

<b>Physical</b>	Foreign Matter	Absent
	Particle Size	100% passes through a 1400µm sieve. 8% maximum retained on a 850µm sieve. 56% maximum retained on a 425µm sieve. 91% maximum retained on a 300µm sieve.
	Bulk Density	1.22 - 1.32 g/cm3

<b>Typical Nutritional Information per 100g</b>	Salt	99.60 g
	Sodium	39159.00 mg



**RECEIVED**  
Thomas Ridley QC Dept.  
9:34 am, 24 Apr 2024

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.



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Supplier Source

**Labels** Product name, net weight and batch code.

**Storage** Store in a cool, dry place, with RH <75%.

**Shelf Life** Salt is a basic chemical element which does not deteriorate under correct storage conditions.

**Pack Size** 6kg

**Additional Information** Country of Origin: UK

<b>Approved by:</b>	Natalie Morris
<b>Position:</b>	Senior Technical Officer
<b>Date Printed:</b>	06/04/2022

**CONTROLLED  
COPY**

### Specification Amendments

Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Category Changed	Details Changed
2	03/05/2019	3	06/04/2022	Specification Review	Sensory, analytical, micro and nutritional information updated



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SFQD75-8  
10/03/09

## ALLERGY INFORMATION

**PRODUCT:** SALT

**Specification Number:** SALT6CW

**Allergy Issue Date:** 06/04/2022

**Allergy Issue No.:** 3

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	No	
Rye	No	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	No	
Maize and Maize Derivatives	No	
Soya / Soya Products	No	
Modified Starches	No	
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	No	
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	No	
Artificial Flavours	No	
Natural or NI Flavours	No	
BHA / BHT and Other Antioxidants	No	
Benzoates	No	
Sulphites >10mg/kg	No	
Other Preservatives	No	



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**Allergy Issue Date:** 06/04/2022

**Allergy Issue No.:** 3

Does the product contain any of the following:	Status	Additive or Ingredient Present
Added MSG	No	
Glutamates	No	
Other Additives	Yes	Anti-caking agent E535
Yeast / Yeast Extract	No	
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	No	
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	No	
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	Yes	
Added Sugar	No	



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Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	Yes	
Vegans	Yes	
Orthodox Jewish Diet (Kosher)	Yes	
Kosher Certified	No	
Muslim Diet (Halal)	Yes	
Halal Certified	No	

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

<b>Approved by:</b> Natalie Morris
<b>Position:</b> Senior Technical Officer
<b>Date:</b> 06/04/2022