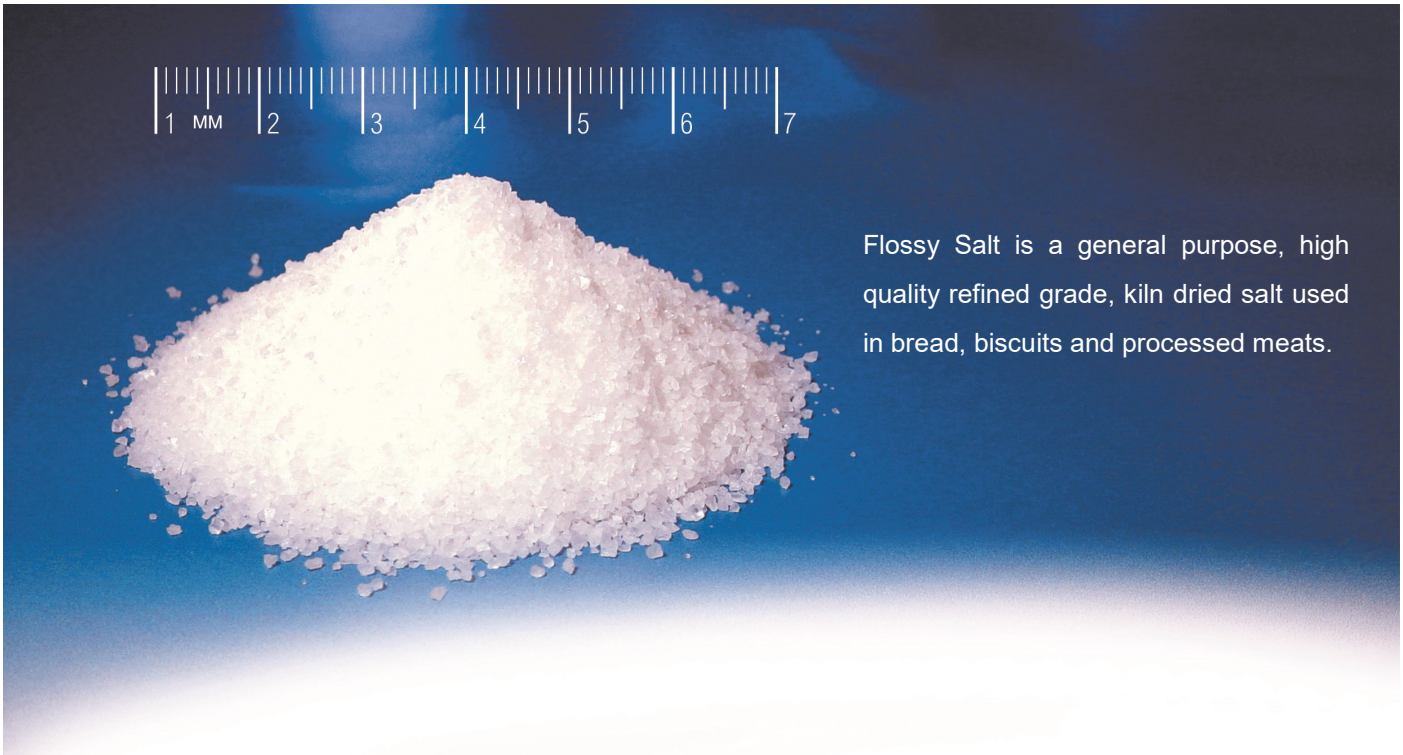
Flossy Salt



Flossy Salt is a general purpose, high quality refined grade, kiln dried salt used in bread, biscuits and processed meats.

CHEMICAL ANALYSIS

Components	Typical	Limits
Salt (NaCl)	98.58 %	≥ 97%
Calcium (Ca)	587 ppm	≤ 1300 ppm
Magnesium (Mg)	163 ppm	≤ 700 ppm
Sulphates (SO_4)	1523 ppm	≤ 2500 ppm
Insoluble Matter in H_2O	100 ppm	≤ 300 ppm
Moisture (when packed)	0.17 %	<0.2 %

Note: Due to the natural process used in creating our salt, it is possible for our salt to contain small amounts of organic matter that are within the limits of the Australian Standard AS 2093-1977.

QUALITY STANDARDS

ISO 9001: 2015

HACCP

NASAA

Kosher

Halal

INGREDIENT

Salt [(Sodium Chloride (NaCl)]

SIEVING ANALYSIS

Mesh size (mm)	1.0
Typical % retained	75

ORIGIN

Western Australia

PACKAGING

Laminated woven polypropylene bags 15kg, 25kg and bulk bags (weight by arrangement).

STORAGE

Store in food grade dry storage area below 75% relative humidity out of direct sunlight.

Shelf life: 2 years after production date

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