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1. PRODUCT NAME

SALT TABLE

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Salt, also known as table salt or Food grade Salt, is composed primarily of sodium chloride (NaCl), a chemical compound belonging to the larger class of ionic salts.

Salt must be iodised.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Salt, Iodine.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY


The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of Microbiological Criteria for Food".

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Moisture content	≤ 0.3 %
QUALITY PARAMETERS	LIMITS
Iodine	39.0 – 65.0 mg/kg
NaCL content (min)	≥ 97% (on dry basis matter)
Water insoluble matter	≤ 0.2 %
Acid insoluble matter	≤ 0.15 %
Sulphate (as SO ₄)	≤ 0.5 %

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance	Shall be homogeneous and free from agglomeration
Odour or flavour	Odourless
Colour	White. 10g of salt in 100ml water shall give a colourless solution having a neutral reaction
Foreign matter	Shall be free of foreign matter
Storage and Transport Temperature	15°C to 25°C

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8. CONTAMINANTS

- 8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
N/A	

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable /biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstand the rigors of transport and handling.
Primary packaging net weight	From 500 g to 1 Kg
Warranty at delivery location	Not applicable

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- CODEX STAN 150- 2006. Standard for Food Grade Salt.
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"