

VERSION :
DEC1/2005/1

PRODUCT DESCRIPTION

Salt tablets for water softening

CHEMICAL SPECIFICATION	
NaCl	≥ 99.90 %
H ₂ O	< 0.08 %
Ca	≤ 80 ppm
Mg	≤ 25 ppm
Fe	< 1 ppm
SO ₄	< 0,025 %
Insoluble	< 0,015 %
As	< 1.00ppm
Cd	< 0.05ppm
Cr	< 2.00 ppm
Hg	< 0.10ppm
Ni	< 2.00 ppm
Pb	< 1.00 ppm
Sb	< 1.00 ppm
Se	< 1.00 ppm

AGENTS
NONE

DIMENSIONS
Round tablets diam 25 mm H 12 mm

Form: tablets	Odour: none	Colour: white
Melting point: 801 °C	Boiling point: 1465 °C	

PACKAGING DATA

PACKING	DIMENSIONS L x B x H (cm)	WEIGHT GROSS/NET (kg)	UNITS/ LAYER	LAYERS /PALLET	EAN CODE UNIT
25 KG PE	80x120x125	1025/1000	5	8	EAN 5425000962113
1000 KG PP	80x120x120	1024/1000	-	-	nvt.
Pallet type 10 & 25 kg bags: EURO 80 x 120 cm cautioned (plastic or wood)					
Pallet type Big bag 1000 kg & 1250 kg: EURO 80 x 120 cautioned (optional: one way pallets)					
Brussels nomenclature (custom code): 2501.0051					

LEGAL INFORMATION

- **SOFT-SEL PLUSS** meets the European EN 973 type A standard for regeneration salt.
- **SOFT-SEL PLUSS** can be used for domestic or industrial softeners.
- **SOFT-SEL PLUSS** is appropriate for the production of drinking and process water and water used to manufacture food products.

LEGAL INFORMATION

The product is free from foreign and harmful substances. The production unit is conform to the hygienic requirements for the fabrication of raw materials for use in food industries (93/43/EG).

BSE/TSE DECLARATION

The raw materials used for the salt are not of animal origin. The processing and packing material, which is used during the production, repacking or filling of the salt, does not make contact with meat products.

GMO DECLARATION

The salt does not contain any genetic modified organisms (GMO) and genetic engineering is not applied during the production process. GMO contamination is excluded during the treatment of the product. Salt does not fall within the scope of the EU regulation n° 1829/2003 concerning genetic modified human and animal foods and the EU regulation n° 1830/2003 concerning the traceability and labelling of genetic modified organisms.

QUALITY SYSTEMS

Zoutman production is conform to following standards:

- Production according to the HACCP standards
- BRC/IFS Higher Level certified
- GMP certified
- Kosher certified

Not applicable for technical salts (applicable for food salts only).

STORAGE CONDITIONS

Store in a cool and dry place
Shelf life: min. 2 years after production date