

Division  CEREBOS FOODS	Document No:	ANZ-R-COR-FPS- 110889
Document Type  ANZ-0-COR-F-003 Finished Product Specification	Issue No:	6.0
Document Title 110889 SAXA IODISED SALT 750G	Issue Date:	MARCH 2020
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### PART A- FINISHED PRODUCT SPECIFICATION - GENERAL DISTRIBUTION

## **SECTION 1- PRODUCT DESCRIPTION**

SAXA lodised Salt is a dried, naturally evaporated sea salt (Sodium chloride) suitable for human consumption complying with the Australia New Zealand Food Standards Code 2.10.2. this product is a translucent to white solid, with texture of medium fine granules; with the addition of anticaking agent (554) and a mean particle size of approximately 0.45mm. lodine is added in the form of Potassium lodate.

### **SECTION 2- PRODUCT LEGALITY**

This product complies with the standards as outlined in

- Volume Two of the Australia New Zealand Food Standards Code.
- National Measurement Act (Pre Packed Articles) Australian Products.
- Weights and Measurement Act New Zealand Products.

# **SECTION 3- INGREDIENT DECLARATION-** (Including % labelling of characterising ingredients)

Natural Sea Salt, Anti-Caking Agent (554), Potassium Iodate.

## **SECTION 4- COUNTRY OF ORIGIN -** (*Including % Australian ingredients where applicable*)

Made in Australia

SECTION 5- SHELF LIFE	
From Date of Manufacture	730 days (2 years)

SECTION 6- RECOMMENDED STORAGE		
SECTION 6.1 Opened	Clean, dry storage conditions are required to keep the product as delivered.	
	Conditions less than 75% relative humidity are most suitable.	
SECTION 6.2 Unopened	Clean, dry storage conditions are required to keep the product as delivered.	
	Conditions less than 75% relative humidity are most suitable.	

# SECTION 7- COMPOSITIONAL INFORMATION

## SECTION 7.1- Mandatory allergen declaration (delete those not applicable):

N/A- No mandatory allergens to declare.

SECTION 7.2- DIETARY SUITABILITY (Yes/No)		
Halal:	Yes	
Kosher:	Yes	



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SECTION 8- NUTRITION INFORMATION - Note: A nutrition information panel is not required for the food label (Food Standards Code exemption – 1.2.8-5(2))

Nutrition Information		
	Average quantity per 100g	
Energy	0 kJ (0 Cal)	
Protein	0 g	
Fat, total	0 g	
-Saturated	0 g	
Carbohydrate	0 g	
-Sugars	0 g	
Sodium	39143 mg	
Potassium	15 mg	

SECTION 9- ORGANOLEPTIC TESTS			
Test	Acceptable Results	Test Method	
Appearance & Colour	Free flowing white crystals	Visual	
Texture	Crystalline	Visual	
Flavour	Salty, no foreign flavours	Taste	

SECTION 10 - PHYSICAL TESTS		
Test	Acceptable Results	Test Method
Particle Size	0.85mm: 0% min, 1% max	AS method
(cumulative % retained)	0.71mm: 0% min, 25% max	
	0.212mm: 80% min, 100% max	
	0.150mm: 95% min, 100% max	
Metal Detection	< 2.5mm Ferrous	Inline Process Control
	< 2.5mm Non Ferrous	
	< 3.0mm Stainless Steel	
Visual Foreign Matter	Free from extraneous and	Visual during insoluble testing
	endogenous foreign matter	

SECTION 11- CHEMICAL TESTS			
Acceptable Results	Test Method		
99.4% min (Prior to the addition of food additives)	ASTM method		
0.2% max	AS method		
	99.4% min (Prior to the addition of food additives)		



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0.03% max	ASTM method	
2.0% max	Turbidimetirc analysis on UV-vis spectrophotometer	
25 mg/kg min, 64 mg/kg max as per FSANZ STD 2.10.2	WHO / ICCIDD / UNICEE method	
0.5 mg/kg max	NMI method	
2 mg/kg max	NMI method	
0.5 mg/kg max	NMI method	
0.1 mg/kg max	NMI method	
	2.0% max  25 mg/kg min, 64 mg/kg max as per FSANZ STD 2.10.2  0.5 mg/kg max  2 mg/kg max  0.5 mg/kg max	

SECTION 12- PACKAGING	
GENERAL CODING REQUIREMENTS:	Each unit and shipper must be coded to indicate the Best Before Date so that the date of manufacture can be easily determined. All units and shippers shall be clearly, legibly and accurately coded in accordance with the specifications below.
LOCATION OF CODING:	Drum:  Outer Shipper:
CODE DESCRIPTION & FORMAT:	DRUM:  BEST BEFORE  DD MMM YYYY P  SHIPPER:  BEST BEFORE  PKD DDMMYY HH:MM P – the "P" stands for Price which is where the manufacturing plant is located
EAN/BARCODE NUMBER:	9310412099389
TUN NUMBER:	19310412099386
UNIT NET WEIGHT or VOLUME:	750g



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SECTION 13- PACKAGING & PALLET CONFIGURATION		
GENERAL PACKAGING REQUIREMENTS:		
UNITS PER SHIPPER:	12	
SHIPPER TYPE:	RSC Shipper (non-SRP)	
UNIT PACK TYPE:	HDPE DRUM	
TAMPER EVIDENCE:	YES	