

Rt RELIANCE TRADERS

Product Specification

Black Himalayan Salt

1. Product Name	Black Himalayan Salt Fine, Black Himalayan Salt Coarse
2. Other Names	Not Available N/A
3. Invoice/ Batch Number	RT/RS 815, May2-7 Batch 2025
4. Country of Origin	Pakistan
5. Certifications	Health Certificates , Marking Safety Data Sheets, COA, ISO 9001
6. Product Description	Black Himalayan Salt Fine and Black Himalayan Salt Coarse. Both are natural Product which are extracted from the Salt Mines of Khewra . The ingredients which consist in this Salt is Sodium Chloride, Magnesium, Calcium, Sulphate. Further Salt analysis was already emailed after it was tested from Laboratory.
7. Organoleptic	<p>As far as the properties of Organoleptic of Dark Pink Himalayan Salt.</p> <ol style="list-style-type: none">1. Appearance/Visual Aspect: Black Himalayan Salt Fine is in Fine form (Bigger size than a powder form) and Black Himalayan Coarse is in granular form2. Taste and Smell : Both the Salt are salty and Odourless3. Color of Salt: The color of Salt is Dark Brown for the Fine Salt as when its production is done in smaller particles it gets into this color. The Black Himalayan Salt Coarse is more of in Black form as its particle size is Bigger and it brings out more of the original Rock Salt Lump Color



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8. Size	Size for Black Himalayan Salt Fine : 25-50 mesh Size for Black Himalayan Salt Coarse: 2-5 mm
9. Methods of Sorting	<p>After the Raw Materials come from the mines for the production:</p> <p>1.)The sorting is done manually by labor to ensure that all the related carbon elements are removed (may be caused in mines by salt extraction) . This process is done stringently by our trained sorters</p> <p>2.) The salt is then washed by normal water flow which reveals its color. This helps in further sorting as blacks are more visible when the material is washed. Any carbon pieces if there are present</p> <p>3.) The material is then washed by a powerful Jet spray to get it cleaned from any remaining impurities. This leads to a very high % of salt being dissolved but this is very important as the remaining impurities. This step is often bypassed by other suppliers to save money. We take this step and do not cut corners as the quality is of utmost importance</p> <p>4.) The salt is then processed in the plant and packed in Polypropylene Bags as per customers requirement. It is stored in shade to keep it cool and maintain the freshness.</p>
10. Year of Harvesting	<p>Not Applicable as this is a natural product which is extracted from the Salt Mines.</p> <p>It is a Natural Product and is Non GMO and Gluten Free Product.</p>
11. Shelf Life	Shelf Life of Himalayan Salt is 5 Years



12. (Nutritional) Packaging Container	Packaging is done as per customer requirement. 1. Black Himalayan Salt is packed in a Liner Plastic bag and then further packed in 25 K.G Polypropylene Bags
13. Bag Markings	A sticker is Put on the Bags which defines following things: 1.Product Type 2.Date of Production 3.Batch Number 4. Date of Expiry
14. (Composition) Storage Conditions Temperature General	Salt should be stored in Clean, Covered and Dry Place. Salt Bags should be kept on any object to avoid any contact with floor dirt or spills
15. Biological Characteristics	This is a natural product which is extracted from the Salt Mines, there is no involvement of any animals ingredients etc.
16. Chemical Characterstics	This is Solely a Natural product which is Extracted from the Salt Mines of Khewra, there is no involvement of any such chemical ingredients to make this product. As the salt analysis done of these salts, the analysis reports of the salt have already been provided and it clearly defines the Sodium Chloride, Calcium, Magnesium , Sulphate which defines its premium Quality of Salt. As for melting point >120 Degree heating causes dehydration and decomposition.
17. Labelling related to Food Safety	1. Storage area should be clean, dry and covered. 2. Keep the Salt on wooden or plastic pallets so it doesn't have any direct contact with the floor dirt or spills.
18. Handling	Promptly clean up spills, store away from oxidizing agents and keep away from eyes.
19. Intended use	Human Food Consumption: This salt is mainly added in human food diets as it has a lot of benefits some of them are: 1. Rejuvenate your nervous system, contributing to overall wellness 2. Promote easier breathing and improve lung conditions including bronchitis, asthma, coughs, and colds



	3. Lower blood pressure and stress levels.
20. Method of Delivery	<p>Himalayan Salt Fine and Coarse packed in Polypropylene Bags stuffed on Pallets</p> <p>Marine Transport by FCL from Karachi to Worldwide</p>

