

SPECIFICATION SHEET

DOC # AHI FM-001

ISSUE # 001

ISSUE DATE: 31-12-2019



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Himalayan Black Fine Salt

Quality Parameters



DESCRIPTION

Product name	Himalayan black fine salt
Appearance	Black with gray, reddish or purple hue
Classification	Food Grade
Mesh size	0.2-0.5mm, 0.2-0.8mm, 0.2-1.2mm, & According to the requirements

PARAMETERS

S.NO	PARAMETERS	METHOD	RESULTS (UNIT)
01	Purity(NaCl)	ISO 9297-1989	≥ 97 %
02	Calcium (Ca)	ISO 2482-1973	0.1-0.2%
03	Magnesium (Mg)	ISO 2482-1973	0.05-0.1%
04	Sulphate (SO ₄)	ISO 2480-1972	0.45-0.7%
05	Water Insoluble	ISO 2479-1972	0.1-0.46%
06	Moisture	ISO 2483-1973	0.18-0.22%



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HEAVY METALS

S.NO	PARAMETERS	METHOD	RESULTS (UNIT)
01	Lead	ECSS/SC 313-1982	0.10 ppm
02	Copper	ECSS/SC 144-1977	0.21-0.56ppm
03	Arsenic	ECSS/SC 311-1982	0.12-0.18 ppm
04	Cadmium	ECSS/SC 314-198	0.03-0.05ppm
05	Mercury	ECSS/SC 312-1982	<0.03 ppm

MISCELLANEOUS:

Origin: Pakistan

Packaging: Various sizes

Storage: To be stored in closed original packaging in a cool , dry and ventilated place, kept away from light and heat

Shelf life: 05 years from date of production. Above precautions if taken properly will enhance the shelf life for an unlimited period.

Compliance with Codex Standard for food grade salt



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Physical and Chemical Properties Form:

Crystalline solid Color: Black with gray, reddish or purple hue

Odour: salty egg like taste

Boiling Point (Deg C): 1413

Melting Point (Deg C): 802

Density of Sodium Chloride (g/ml): up to 2.165 at 20 Deg C

Bulk Density (g/ml): 1.2 to 1.5 approx

Solubility (Water): freely soluble, with some insoluble residues

Pest and their remains:

Presence of pest and their remains are not admissible.

Storage:

Safe Handling: oxidizing agents. Keep away from eyes.



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Requirements for Storage Areas and Storage:

Keep containers closed. Protect from extremes of temperature and humidity during storage. Recommended storage conditions 68-110F and 54-87% humidity.

Shelf Life:

05 Years after date of Production



QUALITY ASSURANCE MANAGER

