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1 ISSUE AND APPROVAL

RESPONSIBILITY	NAME	FUNCTION	PROCESS	SIGNATURE
ISSUER	Beliza Maria de Souza Pine	Responsible Technique	Laboratory	
APPROVER	Wilson Kléber Rodrigues Santos	Manager	Management	

2 FULL PRODUCT DESCRIPTION:

Sea salt obtained from precipitation and crystallization by evaporation of sea water subjected to the grinding and refining process. Granulated type product, free from dirt and other impurities capable of causing changes to the food. Product processed and packaged in accordance with the parameters established by current Good Manufacturing Practices legislation and the Hazard Analysis and Critical Control Points program.

2.1 Organoleptic Characteristics¹ :

- Appearance: Solid appearance with uniform grain size.
- White color.
- Flavor: Characteristic (saline).
- Odor: Odorless.

2.1.1 Others:

- Characteristic: Hygroscopic.
- Allergens² : Does not contain.
- Microorganisms: Absent.
Salt is not conducive to the development of microorganisms.
- GMO: Exempt.
- Macroscopic and microscopic foreign matter³ : Absent

2.2 Parameters and Specifications


2.2.1 Physicochemicals¹ :

¹ Decree nº 75697, of May 6, 1975.

² RDC No. 727, of July 1, 2022

³ RDC No. 623, of March 9, 2022

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Parameter	Minimum	Maximum
	(%)	(%)
Sodium chloride (NaCl) (dry basis)	99.50	-
Insoluble (in H ₂ O)	-	0.100
Moisture	-	0.200
Calcium (Ca)	-	0.070
Magnesium (Mg)	-	0.050
Sulfate (SO ₄)	-	0.210
Sodium (Na)	39.15	-

2.2.1.1 Sodium Ferrocyanide⁴ and Potassium Iodate are added to the Granulated Salt, according to the parameters specified in the table below:

Parameter	Unit	Minimum	Maximum
Sodium Ferrocyanide	(mg/kg)	-	10
Iodine ⁵	(mg/kg)	15	45

Note1: The limit mentioned for iodine⁵ refers to salt for human and animal consumption. For industrial lines, the salt can be free of iodine, or added as determined by the customer.

Note2: Sodium ferrocyanide⁴ can be added up to 5 mg/kg according to customer request and according to the intended use of the product (Decree n° 75697, of May 6, 1975).

2.2.2 Contaminants⁶

Parameter	Unit	Limit
Mercury (Hg)	(mg/kg)	Max 0.1
Arsenic (As)	(mg/kg)	Max 0.5
Cadmium (Cd)	(mg/kg)	Max 0.5
Lead (Pb)	(mg/kg)	Max 2.0
Copper (Cu)	(mg/kg)	Max 2.0


2.2.3 Granulometric Analysis Granulated Salt

Sieve	Percentage (%)		Observation
	Minimum	Maximum	
2.36mm	-	4	Withheld
1.18mm	20	70	Withheld
0.60mm	25	70	Withheld
0.60mm	-	18	Passing

4RDC No. 4, of January 15, 2007
 5RDC No. 604, of February 10, 2022
 6RDC No. 722, of July 1, 2022.

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3 PRODUCT EXPIRY DATE:

Two years after the product was manufactured.

4 REQUIREMENTS FOR PACKAGING:

4.1 Product formation:

Industrial Consumption			
Type	Packaging	Components	Training
25 kg valve bags	Primary	Polyethylene valved bags 25 kg	-
	Secondary	Polyethylene (stretch film) Paper plate (cardboard) wooden pallet	7 bags/layer* (+4 bags on top) 8 layers Net weight: 1500 kg
Big bag 1000 kg	Primary	Big bag 1000 kg	-
	-	Paper plate (cardboard) wooden pallet	1 Big bag Net weight: 1000 kg

*Standard pallet formation may vary according to customer requests.

Note3: Resolutions to be met regarding plastic packaging in contact with food:

- RDC No. 52, of November 26, 2010
- RDC No. 51, of November 26, 2010
- RDC No. 105, of May 19, 1999
- RDC No. 326, of December 3, 2019
- RDC No. 589, of December 20, 2021


4.2 Coding system:

Packaging of 25 kg salt for industrial consumption must contain the coding system as shown in the example below:

Printer identification					
Category	Additive	Batch	Manufacturing date	Manufacturing time	Expiration date
CISF GRANULATES		LOT: XXXX FAB: DD/MM/YYYY		HH:MM	EXP: DD/MM/YYYY

- Category: Product type - Granules;
- Additive: Indicates the addition of iodine and/or sodium ferrocyanide (anti-humectant). In according to the following legend:
 - o CICF - With Iodine and Sodium Ferrocyanide;
 - o SICF - Without Iodine and with Sodium Ferrocyanide;
 - o SISF - Without Iodine and without Sodium Ferrocyanide;
- Batch:

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Batch opening for finished product is daily. The batch number contains four digits, is sequential and in ascending order. There is printed on the packaging: Lot; Manufacturing date; Manufacturing time; Expiration date. The batch coding, manufacturing time, manufacturing date and expiration date are the same for 25 kg and 1000 kg. Regarding the additives used, the 25kg and 1000kg packages of industrial salt contain category/type of salt and addition or not of potassium iodate.

4.3 NUTRITIONAL INFORMATION (*specific information regarding salt granulated food use*)

INFORMAÇÃO NUTRICIONAL			
Porções por embalagem: 1000 Porção: 1 g (1/4 colher de chá)			
	100 g	1 g	% VD*
Sódio (mg)	39000	390	20
Iodo (µg)	2500	25	17
*Percentual de valores diários fornecidos pela porção.			
Não contém quantidades significativas de valor energético, carboidratos, açúcares totais, açúcares adicionados, proteínas, gorduras totais, gorduras saturadas, gorduras trans e fibras alimentares.			

This product is enriched with 15 to 45 mg of iodine per kilogram.

INGREDIENTS:

Sodium chloride, potassium iodate and anti-humectant sodium ferrocyanide (INS 535).
GLUTEN-FREE.

5 REQUIREMENTS FOR TRANSPORTATION:


The product is shipped from Salina Diamante Branco (Galinhos – RN), in trailers with clean ballast and cargo covered with waterproof canvas.

6 REQUIREMENTS FOR PRODUCT CONSERVATION/STORAGE:

As it is a hygroscopic product, to maintain its fluidity and other characteristics, it must be stored in a dry, cool and odorless place, protected from light, in its own packaging or in a closed container, away from walls, stored on pallets, never directly onto the floor. Do not store near products that pose a risk of contamination due to strong odors, insects, rodents or chemical agents. Between the product and the platform there must be a sheet of paper/film to protect it. You *pallets* with the final product, except big bags, must be enveloped (*streich*).

6.1 Vulnerability in food

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Vulnerability to fraud and intentional food contamination at SDB is mitigated through process monitoring through physical-chemical analyses, restricted access to critical areas and equipment, water reservoir closure system, camera monitoring in all facilities, traceability of batches, checklist for trailer release (checklist for releasing the finished product), ethical code of conduct, training, supplier qualification, concierge with 24-hour doorman, turnstile, gate and restricted access to areas.

7 TYPE OF INSPECTION TO BE CARRIED OUT (INCLUDING METHOD OF ANALYSIS):

According to the sampling and analysis plan, according to the Quality Inspection and Test form (Annex I of procedure P-08-SLAB-001).

8 ACCEPTANCE CRITERIA:

The parameters specified above are used for product acceptance and are used to evaluate manufacturing costs and supply history.

9 NATURE OF THE REVIEW:

Revision	Change	Date
04	Item 2.2.1. Inclusion of NOTE2 in physical-chemical parameters; Item 2.2.3. Review of Granulometric Analysis. Update of Resolution 3. Item 4.3. Coding system Item 6.1 Vulnerability in food	06/16/2021
05	Item 4. Insertion of subitem 4.3 nutritional information; Item 6. Review of food vulnerabilities in subitem 6.1; Item 10. Exclusion of Industrial Management from distribution; Update of resolutions.	12/15/2022

10 DISTRIBUTION:

Laboratory, Commercial, Processing and Production.

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