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	<b>MICRONIZED SALT</b>	Page 1/4 PREPARED: 10/03/2019 REV.: 02 REVISION: 12/22/2022 ISSUE PROCESS: MANAGEMENT

## 1 ISSUE AND APPROVAL

RESPONSIBILITY	NAME	FUNCTION	PROCESS	SIGNATURE
ISSUER	Beliza Maria de Souza Pinheiro	Responsible Technique	Laboratory	
APPROVER	Kléber Santos Rodrigues	Manager of Operations	Management	

## 2 FULL PRODUCT DESCRIPTION:

Sea salt obtained from precipitation and crystallization by evaporation of sea water subjected to the grinding and refining process. Micronized 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 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 Physicochemicals:

Parameter (name)	Minimum (%)	Maximum (%)
Sodium chloride (NaCl) (dry basis)	99.10	-
Insoluble (in H <sub>2</sub> O)	-	0.100
Moisture	-	0.300
Calcium (Ca)	-	0.200
Magnesium (Mg)	-	0.100
Sulfate (SO <sub>4</sub> )	-	0.550
Sodium (Na)	39.15	-

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<sup>1</sup> Decree No. 75697, of May 6, 1975

<sup>2</sup> RDC No. 727, of July 1, 2022

<sup>3</sup> RDC No. 623, of March 9, 2022

**2.2.1.1 Sodium Ferrocyanide<sup>4</sup>** is added to the Micronized Salt, according to the parameter specified in the table below:

Parameter	Unit	Minimum	Maximum
Sodium Ferrocyanide	(mg/kg)	-	20*

\*This specification can be adjusted upon customer request and according to usage intended use of the product.

## 2.2.2 Contaminants<sup>5</sup>

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 Micronized Salt

Sieve	Percentage (%)		Observation
	Minimum	Maximum	
0.60mm	-	3	Withheld
0.106mm	-	80	Withheld
0.106mm	20	-	Passing

## 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 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 wooden pallet	1 Big bag Net weight: 1000 kg

\*The formation of the pallet may vary according to what the customer requires.

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4RDC No. 4, of January 15, 2007  
 5RDC No. 722, of July 1, 2022

*Note: 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 GRANULES	BATCH: 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:

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 the category/type of salt and whether or not potassium iodate is added.

#### 5 REQUIREMENTS FOR TRANSPORTATION:


The product is shipped from Salina Diamante Branco (Galinhas – 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 ,

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never directly on 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. Pallets with the final product, except big bags , must be enveloped (*strech*).

**6.1 Vulnerability to food fraud**

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 assessment, concierge with 24-hour doorman, turnstile and gate and restricted access to areas.

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

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
01	Item 1. Insertion of Issuance and Approval; Item 2. Insertion of Sodium in table 2.2.1 physical-chemistry; Item 3. Text review. Item 4. Correction of item 4 packaging requirements; Item 6. Inclusion of item 6.1 Vulnerability to food fraud; Reorganization of the text structure, header and footer.	01/10/2020
02	Item 2. Change in humidity in subitem 2.2.1 and sodium ferrocyanide in subitem 2.2.1.1; Item 6. Review of food vulnerabilities in subitem 6.1; Item 10. Exclusion of Industrial Management and Management from distribution; Update of resolutions.	12/22/2022

**10 DISTRIBUTION:**

Laboratory, Commercial, Processing and Production.

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