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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 COMPLETE DESCRIPTION OF THE MATERIAL OR SERVICE:

Sea salt obtained from precipitation and crystallization by evaporation of sea water subjected to the grinding process. Crushed salt free from dirt and other impurities capable of causing changes to the product. Processed and packaged in accordance with the parameters established by current Good Manufacturing Practices Legislation and with the following composition listed below:

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	Unit	Minimum	Maximum	Typical
Sodium Chloride (Dry Base) % NaCl		99.5	-	99.7
Insoluble in H ₂ O	% m/m	-	0.1	0.027
Moisture (*)	% H ₂ O	-	2.5	2.4
Calcium	%Ca	-	0.07	0.054
Magnesium	% Mg	-	0.05	0.018
Sulfate	% SO ₄	-	0.21	0.156
Sodium	% At	39.15	-	39.2

(*) This humidity value is not guaranteed during the rainy season.

2.2.1.1 Sodium Ferrocyanide⁴ and/or Potassium Iodate⁵ are added to the Crushed Salt, when requested by the customer. These inputs are specified in the table below:

Parameter	Unit	Minimum	maximum
Sodium Ferrocyanide mg/Kg Na ₄ Fe (CN) ₆ .10H ₂ O		-	20
Iodine	mg/kg I ₂	15	45

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


Parameter	Minimum	Unit	Maximum (Withheld)	Mesh (mm)
Granulometry – Crushed Salt %		40	60	1.7

2.2.3.1 Typical particle size analysis – Crushed Salt

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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Sieves (mm)	Average Percentage (accumulated retained)
1.70	40.6%
1.00	62.9%
0.84	69.7%
0.60	79.0%
0.25	93.8%
BOTTOM	100.0%

3 PRODUCT EXPIRY DATE:

Two years after the product was manufactured.

4 REQUIREMENTS FOR PACKAGING OR SERVICE CARE:

4.1 Product training

Industrial Consumption			
Type	Packaging	Components	Training
25 kg bags	Primary	25kg polypropylene raffia bags	-
	Secondary	Polyethylene (stretch film) wooden pallet	7 bales/layer 9 layers Net weight: 1575 kg
50 kg bags	Primary	50kg polypropylene raffia bags	-
	Secondary	Polyethylene (stretch film) wooden pallet	According to what the customer requests
Big bag 1000 kg	Primary	Big bag 1000 kg	-
	-	wooden pallet	1 Big bag Net weight: 1000 kg

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

The 25 kg salt packaging for industrial consumption contains the coding system as shown in the example below:

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Printer identification					
Category	Additive	Batch	Manufacturing date	Manufacturing time	Expiration date
CRUSHED	SICF	LOT: XXX FAB: DD/MM/YYYY		HH:MM	EXP: DD/MM/YYYY

- **Category:** Type of product – Crushed;
- **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 done per order and sequentially. There is printed on the packaging: Lot; Manufacturing date; Manufacturing time and Expiration date. The batch coding, manufacturing time, manufacturing date and expiration date are the same for 25 kg, 50 kg and 1000 kg.

Regarding the additives used, the Pecúria salt packaging contains a description of the added ingredients, sodium ferrocyanide and potassium iodate. Packaging of 1000 kg of industrial salt contains the category/type of salt and the addition or not of potassium iodate on a specific label.

5 REQUIREMENTS FOR TRANSPORTATION:

From the Salina Diamante Branco Mill, in Galinhos – RN, in trailers with clean ballast and the load covered with waterproof canvas. The salt is shipped by land using duly inspected trailers to its final destination.


6 REQUIREMENTS FOR HANDLING/PRESERVATION/STORAGE OF MATERIAL:

As it is a hygroscopic product, to maintain its fluidity and other characteristics must be stored in a dry, cool and odorless place, protected from light, in its packaging or in a closed container, away from walls, stored on *pallets*, never directly on the floor. Do not store near products that pose risks contamination by strong odors, insects, rodents or chemical agents. Pallets with the final product, except big bags, must be enveloped (*stretch*).

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, camera monitoring, batch traceability, checklist for trailer release (checklist for product release), ethical code of

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conduct, training, supplier evaluation, concierge with 24-hour doorman, turnstile and cancel.

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
00	Document creation.	02/19/2020
01	General document update	12/29/2022

10 DISTRIBUTION:

Laboratory, Commercial, Processing and Production.

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