

# QUALITY SYSTEM

## Certification And Declarations

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### ZOUTMAN NV/SA

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## Inhoud

Company Details .....	3
HACCP/FSP .....	3
Quality System.....	4
Good Manufacturing Practices.....	5
Optimal Start Qualiyl:.....	5
Environmental Conditions: .....	5
Cleaning And Disinfection: .....	5
Pest Control: .....	5
Hygiene:.....	5
Risks .....	6
Allergen Information:.....	6
CCP' Overview Site Roeselare .....	7
Certificates Site Roeselare .....	8
CCP' Overview Site Ghent.....	8
Certificates Site Ghent.....	9
Recognition Number Favv.....	9
Declarations:.....	10
Code Of Conduct.....	10
Food Defense.....	11
Food Fraude .....	11
Overviews For The Purpose Of Your Own Quality System .....	12
Additional Parameters Food Salt .....	12
Heavy Metals .....	12
Pesticides En Pcb's.....	12
Microbiological .....	12
Sensory Characteristics.....	12
Nutritional Value In G/100g .....	12
Storage And Traceability.....	13

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## Company Details

<b>Supplier</b>	<b>ZOUTMAN NV</b>
<b>Production of</b>	Salt (NaCl)
<b>Adress Head office</b>	Schaapbruggestraat 50 8800 Roeselare BELGIUM
<b>Adress Production Site Roeselare</b>	Regenbeekstraat 36 8800 Roeselare BELGIUM
<b>Adress Production Site Ghent</b>	Christoffel Columbuslaan 23 9042 Ghent BELGIUM
<b>VAT Number</b>	BE 0426306783
<b>Phone 24h/24h</b>	+32 51 26 87 26
<b>Fax</b>	+32 51 24 73 73
<b>Email</b>	<a href="mailto:info@zoutman.com">info@zoutman.com</a> / <a href="mailto:quality@zoutman.com">quality@zoutman.com</a>
<b>Website</b>	<a href="https://www.zoutman.com/nl/home">https://www.zoutman.com/nl/home</a>
<b>Year of establishment</b>	1997
<b>Production/warehouse Roeselare surface area</b>	15.000m <sup>2</sup>
<b>Production/warehouse Ghent surface area</b>	73.000m <sup>3</sup>

## HACCP/FSP

HACCP (Hazard Analysis Critical Control Points) is a concept that identifies, evaluates and controls significant, potential hazards relating to food safety in a systematic way.

Because of the European Regulation 852/2004 on the hygiene of foodstuffs, each food company is required to make a HACCP-plan for its products.

FSP (Food Safety Plan) is a requirement to comply with FSMA (Food Safety Modernization Act). It is based on the concepts of HACCP.

Zoutman has sufficient resources and personnel with the appropriate qualifications to build, manage, verify and continuously improve the HACCP/FSP-system.

It has a quality manual, which includes the organization structure, procedures, instructions, processes, documentation and resources that are necessary to operate according to the HACCP/FSP standards.

This quality manual containing the HACCP system is at least annually reviewed by the Federal Agency for Food safety and/or other certification agencies. The system is also periodically revised by the HACCP team.

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## Quality System

- The quality system contains the following quality documents:
  - Quality manual:
    - Describes the Quality policy and the organization structure. It is made and applied by the management to ensure this quality policy.
    - Department Quality manual: Shows the specific quality system for each department. Contains detailed procedures, instructions and registration forms for a certain department in the company.
  - HACCP/FSP-documents: Those are made by the HACCP/FSP-team with the quality responsible as the administrator. These documents include the specific construction and verification of the GMP, CP, CCP's and HACCP/FSP-plans.
  - Procedures: Write down the general methods and principles that need to be followed.
  - Instructions: Describe in detail what needs to be done and how the quality is guaranteed.
  - Registration forms
- The quality system for site Roeselare is annually unannounced audited by an approved certification agency.
- The quality system for site Ghent is annually announced audited by an approved certification agency.
- The quality system is several times a year subjected to internal audits.
- Every 7 weeks the department managers and management team representatives come together to verify this quality system and to implement any improvements.
- With help of internal communication and annual quality training, given by a recognized external company or the quality department, all the employees are involved with the design and handling of this system. Also temporary hired workers are aware of the work and hygiene standards in the food sector.
- Besides the annual quality training, the employees get the opportunity to follow lessons or training to improve their knowledge in production, safety and/or quality
- The selection of the suppliers is based on fixed criteria, which they have to meet. The suppliers are annually evaluated by the purchasing manager in consultation with the quality manager.
- Tests and inspections are done on incoming and finished goods, but also during the production, or in product development. Samples are taken and analyzed based on statistical frequencies.
- Zoutman always works with externally accredited laboratories to analyse each new delivery of primary product. The analysis is the criterion to define if the raw material gets a positive release for processing.
- Zoutman has an internal laboratory with sufficient equipment to perform validated analyses, that guarantees the processes are controlled. Besides that, it also ensures the homogeneous distribution of additives, that can be added to the salt. The laboratory guarantees that the produced products are in accordance with its product specifications. The internal laboratory always participates in the round Robin tests organized by EuSalt.
- The quality system has a complaint management system, which includes internal, customers and suppliers complaints. The problem, the action, the cause, the solution and perhaps any improvements are described in this complaint system.
- The system has a corrective action plan, which is updated constantly. The input for this plan can come from audits, complaints, product development...

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- Every year, an overview or "management review" is drawn up by each department manager. This review covers all departments. The positive and negative points of each department are discussed and new targets are set for the next year.
- Zoutman has certain lot codes and an ERP-system, which ensures optimal traceability. Traceability exercises are done several times a year.

## Good Manufacturing Practices

### OPTIMAL START QUALITY:

It is necessary to start from an optimal starting quality of the used raw materials. This also includes packing materials.

This includes:

- Defining specifications for raw materials and packaging
- Purchase : selection, buying, verification and supplier evaluation
- Control of incoming goods

### ENVIRONMENTAL CONDITIONS:

Infrastructure : The buildings and rolling material (trucks), machinery and equipment meet the requirements of the Hygienic regulations(KB 03/06/2004).

Process water : The used water is chemically and bacteriological examined by a government-approved laboratory. KB 04/02/2024 (I.INSP.02).

Lubricants: For all lubricating points where a potential food contact is possible, food grade lubricants (USDA H1) are used.

Glass- and plastic policy : Glas and hard plastic policy present in the company. This is monthly checked by the quality department.

### CLEANING AND DISINFECTION:

All machines, process equipment and infrastructure that come into contact with foods should not be a source of cross contamination. For this purpose they are cleaned to prevent contamination.

Cleaning schedule : Each machine must be cleaned according to the instructions of the supplier.

Machines in production are regularly maintained by an internal or external technical service. These works are registered and also 6-weekly discussed in the production meeting.

### PEST CONTROL:

Pest control is done by a specialized external firm. There is a pest control plan available in the company, that is monitored by the quality department of Zoutman. The location and identification of the different bait boxes are marked and indicated on a plan. The products must be approved for use in food industry.

### HYGIENE:

- All storage and production areas within Zoutman are situated in the low risk category. Microbiological contamination is not applicable.
- There are additional measures to prevent contamination with foreign substances. There is a flotation and rinsing unit in the process. There are different magnets and sieves in the production flow as well as an optical

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sorter. At the end of the process everything is screened for metal through metal detectors which are calibrated every year.

- Personal hygiene:

The personnel may not be a source of cross contamination

- Management shall provide sufficient resources to be able to guarantee a good hygiene in the company.
- Medical qualification of the personnel based on position.
- Hygienic rules are laid down in the 'personal hygiene' instruction.
- Change room: Each employee has two lockers. Work- and city clothes are kept separately. Daily we start working in freshly washed clothes. After the work shift, the clothes are going into the laundry cupboard for external laundry.
- Rules for visitors.

## Risks

The salt, anti-caking agent E535/TCP and the iodine used by Zoutman is not classified as dangerous according to the EC directive on dangerous substances and dangerous preparations.

The salt doesn't contain antibiotics, mycotoxins, pesticides, pathogens, micro-organisms, hormones, dioxins and/or furans. The salt is not irradiated and contains no genetically manipulated material, organisms or additives.

### ALLERGEN INFORMATION:

(-) absent

(+) present

(\*) traces

Azo-pigment (E102, E110, E122, E123, E124, E151)	-	Peanut oil	-
Benzoic acid (E210-E213)	-	Rye	-
BHA / BHT (E320/E321)	-	Beef	-
Cacao	-	Saccharose	-
Yolk	-	Seafood	-
Fructose	-	Celery	-
Yeast	-	Sesame	-
Glutamate (E620-E625)	-	Sesame oil	-
Gluten	-	Soy flour	-
Cinnamon	-	Soy protein	-
Chicken egg	-	Soy-lecithin	-
Chicken meat	-	Soy-oil	-
Cow milk protein	-	Sorbic acid (E200-203)	-
Coriander	-	Sulphite (E220-E227)	-
Lactose	-	Sunset Yellow (E110)	-
Lupine	-	Tartrazine (E102)	-

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Corn	-	Wheat	-
Milk	-	Wheat flour	-
Mustard	-	Wheat starch	-
Nut	-	Umbelliferae	-
Nut oil	-	Vanillin	-
Parabens (E214-E219)	-	Pork	-
Legume	-	Fish	-
Peanut	-	Carrot	-

For the presence of foreign substances Zoutman refers just like the Belgian and Dutch authorities, to the research conducted by the FDA (Food and Drug Administration). The research considers sharp and hard objects between 7 and 25 mm as a danger for the consumer. Above the 25 mm, the particles are sufficiently visible, and these are noticed by the consumer. Smaller items (2-6 mm) are less often a danger to the consumer. However, they are regarded as a risk to vulnerable people, such as sick or elder people and babies (those that are dependent on the care and attention of others to eat and drink).

These conclusions are based on the practical experience of the FDA committee which ruled on more than 4000 cases in the period 1972-1997 in which foreign particles were discovered in foodstuff. The results of this research are published in U.S. FDA / ORA Compliance Policy GUIDE 555.425 and was taken over by the Dutch Food and Drug Administration (NVWA) in the document "foreign bodies in food" and the Belgian Federal Agency for Food Safety (FAVV) in the document "Terminology of hazard and risk analysis according to the Codex Alimentarius".

## CCP' Overview Site Roeselare

### Self-cleaning de-ironing magnets:

Magnet type and strength	<ul style="list-style-type: none"> <li>o Drum magnet 3000 Gauss</li> <li>o Bar magnet 9000 Gauss ( raw sea salt)</li> <li>o Bar magnet 9000 Gauss (fraction below 4 mm)</li> <li>o Bar magnet* 9000 Gauss</li> </ul>
Control	Continuous (start, end and each hour)

\* Only grain sizes 0-0.2, 0.2-0.8, 0-1, 0.8-1 and 0.8-1.2

### Optical Cleaning:

Control	Continuous (start, end and each hour)
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### Metal detection (bags, BB's and bulk):

Sensitivity tunneldetector	<ul style="list-style-type: none"> <li>o Ferro 2.5 mm</li> <li>o Non Ferro 3.0 mm*</li> <li>o Stainless steel 3.2 mm</li> </ul>
Control	Continuous (start, end and each 25T)**

\*Bags with iodine Non Ferro 4.0mm  
\*\*Bulk control at start and end op production

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## Metal detection consumers packing:

Sensitivity fall detector	<ul style="list-style-type: none"> <li>○ Ferro 1.2 mm</li> <li>○ Non Ferro 1.5 mm</li> <li>○ Stainless steel 2.0 mm</li> </ul>
Control	Continuous (start, end and each hour)

## Certificates Site Roeselare

Zoutman NV is certified for the following quality standards

STANDARD	N° CERTIFICATE	CERTIFICATION BODY	CERTIFIED SINCE (DD/MM/YYYY)	VALID UNTIL (DD/MM/YYY)	DATE LAST AUDIT (DD/MM/YYYY)
BRC	135938	AIB-VINÇOTTE	22/08/2005	25/05/2025	02/04-03/04/2024
IFS	135941	AIB-VINÇOTTE	22/08/2005	05/06/2025	02/04-03/04/2024
KOSHER	KSH/3584/2023/5784	SHOMRE HADAS	01/12/2006	31/12/2023	14/12/2023
NATRUE	23.11.2023	ECO CONTROL	04/01/2022	04/01/2026	23/11/2023
FCA Ovocom	06/080.05	AIB-VINÇOTTE	03/12/2007	29/05/2027	9/04/2024
ISO14001	14 EMS 677c	AIB-VINÇOTTE	17/02/2014	16/02/2026	17/01,18/01,01/02/2023

These standards are frequently reviewed by competent auditors of approved certification agencies. By appointment, our customers also have the opportunity to audit the system.

## CCP Overview Site Ghent

### Self-cleaning de-ironing magnets:

Magnet type and strength	<ul style="list-style-type: none"> <li>○ 2x Outer core magnet 5000 Gauss</li> <li>○ Bar magnet 9000 Gauss (raw sea salt)</li> <li>○ Bar magnet 9000 Gauss (fraction below 4 mm)</li> <li>○ 3x Bar magnet 9000 Gauss* ( Before Breaking)</li> <li>○ Extra Bar Magnet** 9000 Gauss</li> </ul>
Control	Continuous (start, end and each hour)

\* Only grain sizes 0-0.2, 0.2-0.8 and 0.8-1.2  
\*\* Only grain sizes 0.2-0.8 and 0.8-1.2

### Optical Cleaning:

Control	Continuous (start, end and each hour)
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## Metal detection (BB's and bulk):

Sensitivity fall detector	<ul style="list-style-type: none"> <li>o Ferro 1.75 mm</li> <li>o Non Ferro 1.75 mm</li> <li>o Stainless Steel 1.8 mm</li> </ul>
Control	Continuous (start, end and every hour)*

\*Bulk control at start and end op production

## Metaal detection (Bags)

Sensitivity fall detector	<ul style="list-style-type: none"> <li>o Ferro 1.75 mm</li> <li>o Non Ferro 1.75 mm</li> <li>o Stainless steel 1.8 mm</li> </ul>
Gevoeligheid tunnel detector	<ul style="list-style-type: none"> <li>o Ferro 2.5 mm</li> <li>o Non Ferro 3.0 mm</li> <li>o Stainless steel 3.2 mm</li> </ul>
Control	Continuous (start, end and every hour)

## Certificates Site Ghent

Zoutman NV is certified for the following quality standards

STANDARD	N° CERTIFICATE	CERTIFICATION BODY	CERTIFIED SINCE (DD/MM/YYYY)	VALID UNTIL (DD/MM/YYYY)	DATE LAST AUDIT (DD/MM/YYYY)
BRC	135932	AIB-VINÇOTTE	28/03/2024	2/04/2025	19-21/02/2024
IFS	135965	AIB-VINÇOTTE	04/04/2024	17/04/2025	19-21/02/2024
KOSHER	KSH/3584/2023/5784	SHOMRE HADAS	8/05/2024	31/12/2023	08/05/2024
NATRUE	23.11.2023	ECO CONTROL	04/01/2022	04/01/2026	23/11/2023
FCA Ovocom	06/080.05	AIB-VINÇOTTE	03/12/2007	29/05/2027	9/04/2024
ISO14001	14 EMS 677c	AIB-VINÇOTTE	17/02/2014	16/02/2026	17/01,18/01,01/02/2023

These standards are frequently reviewed by competent auditors of approved certification agencies. After appointment our customers also have the opportunity for auditing the system

## RECOGNITION NUMBER FAVV

SITE	RECOGNITION NUMBER
Regenbeekstraat 36 8800 Roeselare	AER/WVL/020382
Kachtemsestraat 289 8800 Roeselare	AER/WVL/021032
Christoffel Columbuslaan, 23 9042 Gent	AER/OVL/021655

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## Declarations:

Zoutman NV declares that:

- The production unit meets the hygienic requirements for the production of raw material for the food industry (852/2004/EU), as well as the requirements for feed hygiene (183/2005/EU).
- The production works according to a HACCP/FSP plan, made by the qualified HACCP/FSP team. (referring to HACCP)
- The salt products, which are produced for the use in food products comply with the guidelines set out in the Codex Alimentarius Standard for Food grade salt (CX STAN 150-1985, rev. 1-1997 Amend. 1-1999, Amend. 2-2001, Amend. 3-2006) and are in accordance with the FDA regulations. They also meet the health and safety requirements, which are described in the Belgian food legislation (BS 1968 11 22 as amended BS 1980 10 11).
- The products comply with EU 2023/915 on maximum levels for certain contaminants in foodstuffs.
- The products are free from allergens, gluten, dioxins, pathogens and micro-organisms.
- The raw materials and products are not irradiated and all possible steps are taken to prevent radiation.
- The products do not contain any genetically modified organisms and in the production there is no genetic engineering applied. The products are in accordance with the European regulation 1829/2003 on genetically modified food and feed. The products are also in accordance with the European regulation 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of genetically modified food and feed and amending Directive 2001/18/EC.
- The food salt is suitable for the preparation of vegetarian, vegan, Halal, Kosher and Celiac products.
- The used raw materials are not of animal origin. Zoutman declares also that the process and packaging material does not come into contact with meat products.

## Code Of Conduct

Zoutman is a B member of SEDEX with reference ZC1055465, site code Roeselare ZS1045477, site code Ghent ZS1000038562 and describes the Corporate Social Responsibility requirements. It is Zoutman's policy to conduct business in compliance with law and widely accepted norms of fairness and human decency.

- Labor:

Zoutman will uphold the human rights of employees and treat them with respect and dignity as understood by the international community.

- Forced labor: Zoutman shall not use forced labor.
  - Child labor: Zoutman will ensure that their hiring practices are in compliance with International Labor Organization (ILO) Conventions for minimum age (Convention 138) and child labor (Convention 182).
  - Anti-discrimination: Zoutman shall not subject any person to discrimination with regards to employment on the basis of gender, race, religion, age, disability, sexual orientation, nationality, political opinion, or social or ethnic origin.
  - Harassment and abuse: Zoutman shall treat every employee with respect and dignity, and shall not allow any employee to be subject to physical, sexual, psychological, or verbal harassment or abuse.
- Health and safety:

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Zoutman shall comply with applicable environmental laws and regulations and provide a safe and healthy working environment to prevent accidents and injury to health occurring within or arising out of the course of work, or as a result of the operation of employer facilities.

- Environment:

Salt from Zoutman has no physical-chemical risks, is not a health danger or a danger to the environment. It is not classified as a dangerous product according to the EC directive for hazardous substances en dangerous preparations.

- REACH:

The REACH regulation 1907/2006 is in force since 1 June 2007. Basically the two most important aims of the chemical legislation are to improve the protection of human health and environment from the risks of chemicals while enhancing the competitiveness of the EU chemicals industry.

In this framework, the article 2.7(b) lists some substances included in Annex V of the legislation which are exempted of registration, as registration is deemed inappropriate or unnecessary.

Salt is a natural substance which is not chemically modified, nor classified as dangerous. So salt is exempted from registration under the current legislation.

## Food Defense

Zoutman has sufficient resources and personnel with the appropriate qualifications to build, manage, verify and continuously improve a Food Defense system.

The Safety Manager of the company is responsible to manage this system together with the Food Defense team.

The FD-team has the necessary requirements and can possibly be expanded for several sessions if necessary.

External experts can also be involved.

The FD-team comes at least annually together to perform the Food Defense risk-analysis. This analysis exists of a threat analysis (TACCP) and a vulnerability analysis (VACCP). In the VACCP, the FD-team will identify the points with the highest vulnerability as Critical Defense Point (CDP). Those points are extra monitored and added to the Food Defense Plan.

## Food Fraude

Zoutman has sufficient resources and personnel with the appropriate qualifications to build, manage, verify and continuously improve a Food Fraud system.

The Purchase Manager of the company is responsible to manage this system, because his/her direct contact with the suppliers and knowledge about the raw material, the hazards and the supply chain. The FF-manager has also a Food Fraud-team, which has the necessary requirements and can possibly be expanded for several sessions if necessary. External experts can also be involved.

At least once a year the FF-team performs a vulnerability analysis with the aid of collected data (fraud databases, newsletters, professional magazines,...). Therefore they try to find possible weaknesses in the supply chain, so food fraud can be prevented. A number of profiling questions are used for this, whereby a score is assigned to both the raw material and the supplier.

The purpose of this FF-system, is to detect fraud sensitive raw materials and to introduce control measures.

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## Overviews For The Purpose Of Your Own Quality System

### ADDITIONAL PARAMETERS FOOD SALT

#### HEAVY METALS

Arsenic	< 0.5ppm
Cadmium	< 0.5ppm
Copper	< 0.5ppm
Mercury	< 0.1ppm
Lead	< 0.1ppm

#### PESTICIDES EN PCB'S

Pesticides	No detection
PCB 28	< 0.005ppm
PCB 52	< 0.005ppm
PCB 101	< 0.005ppm
PCB 118	< 0.005ppm
PCB 138	< 0.005ppm
PCB 153	< 0.005ppm
PCB 180	< 0.005ppm

#### MICROBIOLOGICAL

Clostridium Perfringens	< 10 kve/g
Viable count 22°C	< 100 kve/g
Viable count 37°C	< 100 kve/g
Lysteria Monocytogenes	Absent / 25g
Salmonella	Absent / 25g
Halophiles	< 10kve/g

#### SENSORY CHARACTERISTICS

View	Crystals
Odor	None
Colour	White
Taste	Salt

#### NUTRITIONAL VALUE IN g/100g

Energy kJ / Kcal	0
Dietary fiber	0
Protein	0
Fat	0

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Saturated fatty acids	0
Cholesterol	0
Carbohydrates	0
Sugars	0
Salt	≥ 99.8
Sodium	≥ 39.2
Moisture	< 0.1

## STORAGE AND TRACEABILITY

Product shelf life*	<ul style="list-style-type: none"><li>• Consumer packaging: Min. 3 years</li><li>• Bags, Big Bag and Bulk: Min. 2 years</li></ul>
Storage Conditions	Store in a cool, dry and a covered place with a relative humidity level < 75%, separate from chemicals.
Transport Conditions	Carried out according to transport hygiene code.
Lot coding Site Roeselare	<ul style="list-style-type: none"><li>• Consumer packaging: (RXXX HH:MM:SS) Julian day and hour on bottom container. Or PO-number of pallet: (POXXXXXX)</li><li>• Bags: RPOXXXXXX hh:mm:ss Batchnumber, date and hour printed on side bag. Or RPO-number of pallet: (RPOXXXXXX)</li><li>• Big Bag: RPOXXXXXX (DD/MM/YYYY) label with batchnumber and date.</li><li>• Bulk: order number.</li></ul>
Lot coding Site Ghent	<ul style="list-style-type: none"><li>• Bags: POXXXXXX hh:mm:ss Batchnumber, date and hour printed on side bag. Or PO-number of pallet: (POXXXXXX)</li><li>• Big Bag: POXXXXXX (DD/MM/YYYY) label with batchnumber and date.</li><li>• Bulk: order number.</li></ul>
Sampling	There are procedures and instructions for sampling and analysis.

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\*Salt is a natural product subject to caking. Clumping depends on grain size and is influenced by storage and transport conditions (f.i. overseas shipments, climate fluctuations, double stacking, ...). Depending on the grain and added additives, caking may occur after 1 to 8 months from production date. Clumping however, does not affect specifications or properties of the product

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