

Dead Sea Salt Granules 2.0-4.0 mm

Product Information

Info	Value
Country of Origin	Jordan
HS-Code	25010091
Brief Description	Our Dead Sea Salt is of excellent quality and is 100% natural. There are no artificial additives used and the moisture content is max. 2%. From the Dead Sea between Israel and Jordan, this salt is harvested in a valley 400 m below sea level. Here the climate and geological conditions are unique. The temperature pretty much remains at 40 degrees, there is almost no rain at all, and the air is clear and free of pollution. A good salt for all your daily meals.
Ingredients	Sea salt
Packaging options:	100g, 1 kg, 5 kg, 25 kg
Suggested Use	Table salt, bath salt, peeling salt

Quality

Type	Declaration
Organic Certifier	Not Organic
EU Regulatory Compliance	Pesticide residues comply with Regulation (EC) No 396/2005 (MRLs) Contaminant levels comply with Regulation (EU) 2023/915.
Shelf Life & Storage	Storage: Store in a cool, dry place protected from light
Shelf Life & Storage	According to European regulations, there is no shelf life requirement on salt as it is a preservative. Nevertheless, we recommend a shelf life of 4 years.
Vegan	Suitable
Vegetarian	Suitable

Sensory Characteristics

Parameter	Declaration
Flavour	Salty
Color	White
Appearance / Texture	Firm

Physical Characteristics

Parameter	Value	UoM
Granule Size	2 - 4	Mm

Chemical Characteristics

Parameter	Value	UoM
Humidity	< 65	%
Sodium chloride (NaCl)	97	G/100g
Sulphate (SO4)	0,12	G/100g
Sulphur (S)	400	Mg/kg
Calcium (Ca)	0,1	G/100g
Magnesium (Mg)	0,1	G/100g
Potassium (K)	0,18	G/100g
Sodium (Na)	39	G/100g

Undesirable Substances

Substance	Reference
General Statement	The goods comply with the legal requirements of the Contaminant Maximum Level Regulation EU2023/915 at the time of delivery.

Microbiological Criteria

Parameter	Maximum Limit	UoM
Moulds	≤ 1.000.000	Cfu/g
E. coli	≤ 10.000	Cfu/g
Bacillus cereus	≤ 10.000	Cfu/g
Sulfitred Clostridia, spores	≤ 10.000	Cfu/g

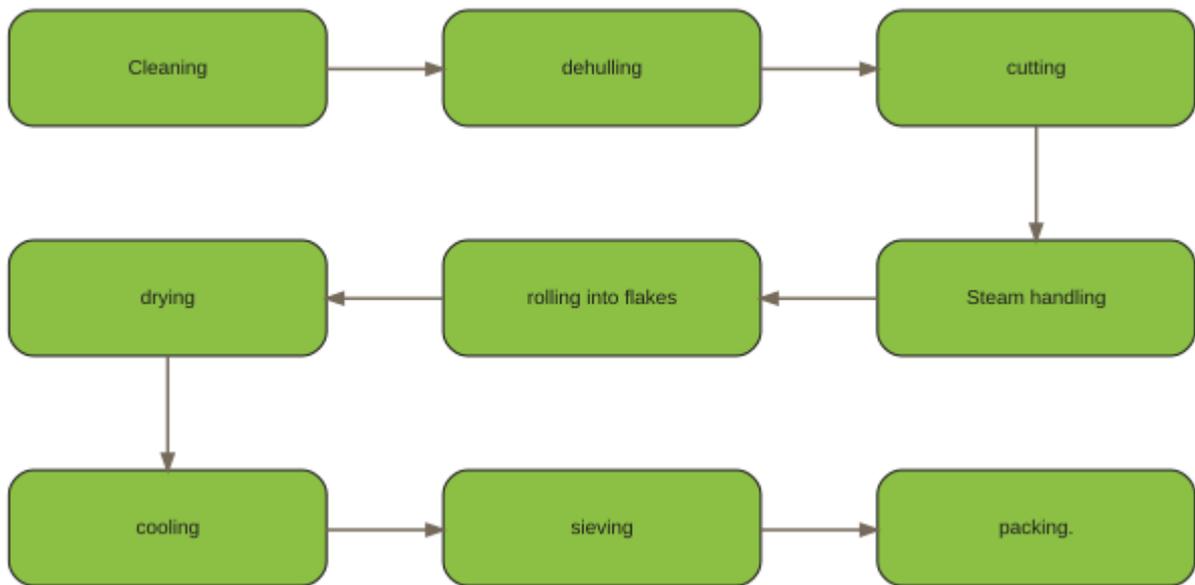
Statements

Type	Note
GMO	This product was not subjected to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labelling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.
Irradiation	The product has not been irradiated
Packaging	The packaging complies with the current food law requirements according to Regulation (EC) 1935/2004.

Allergens

Allergen	Containing
Gluten (Wheat, including spelt, khorasan)	No
Gluten (Rye)	No
Gluten (Barley)	No
Gluten (Oat)	No
Crustaceans	No
Eggs	No
Fish	No
Peanuts	No
Soy	No
Milk (including lactose)	No
Nuts (Almonds)	No
Nuts (Hazelnuts)	No
Nuts (Walnuts)	No
Nuts (Cashews)	No
Nuts (Pecans)	No
Nuts (Brazil nuts)	No
Nuts (Pistachios)	No
Nuts (Macadamia/Queensland nuts)	No
Celery	No
Mustard	No
Sesame seeds	No
E220 Sulphur dioxide	No
Lupin	No
Molluscs	No

Production Flowchart



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