

FINISHED PRODUCT SPECIFICATION

SALT SACHETS



Energy	0 kJ 0 kcal		
Fat	0 g		
of which			
- saturates	0 g		
- mono-unsaturates	0 g		
- polyunsaturates	0 g		
Carbohydrate	0 g		
of which			
- sugars	0 g		
- polyols	0 g		
- starch	0 g		
Fibre	0 g		
Protein	Trace		
Salt (Na x 2.5) 98.3 g			
Data from McCance and Widdowson's THE COMPOSITION of FOODS Sixth Edition –			

INGREDIENTS (allergens are underlined)

Salt, Anti-caking agent (Sodium ferrocyanide)
PRODUCT INFORMATION

Free from all allergens. GM free.

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Suitable for vegetarian diet	Yes	Suitable for vegan diet	Yes	
Suitable for Halal diet	Not certified	Suitable for Kosher diet	Not certified	
PRODUCT CODE BAR CODE	SAP – 60111314 OLD SSL CODE – TG271 5024231000696	LEGAL NAME	Salt	
QUANTITY	Approx 2000 sachets per case	DURABILITY	BBE 24 months from production date	
STORAGE	Ambient Storage (5 to 30 deg C) Cool Dry Place	COUNTRY OF ORIGIN	Packed in the UK	
VISUAL APPEARANCE	A portion of salt in a printed sachet style design	COLOUR	White	
TEXTURE	Granulated	FLAVOUR	Salty	
DIRECTION	DIRECTIONS FOR USE		As a condiment	
PRODUCT FORMAT	Primary – Paper / PE Secondary - Cardboard	MINIMUM ORDER	18 cases	
CASES PER PALLET	198 cases per pallet 18 cases per layer	LEAD TIME	7 working days	
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