

Vacuum Salt

As the name implies, vacuum salt is edible common salt, manufactured by evaporating sea brine in steam-heated vacuum evaporators. It can be dissolved very quickly due to its fine crystalline structure and is more freely available in salting-out processes. Vacuum salt is a white crystalline powder or soft lumps, free from visible contamination with clay, grit, extraneous adulterants and impurities. Guljag's vacuum salt is almost free from extraneous matter.

SPECIFICATIONS :

Characteristics	Requirements	Units
Moisture	1 % on dry basis	%, max
Sodium chloride (as NaCl)	98.0	%, max
Calcium (as Ca)	0.25	%, max
Magnesium (as Mg)	0.20	%, max
Sulphates as (SO ₄)	1.50	%, max
Carbonates as (Na ₂ CO ₃)	0.10	%, max
Matter insoluble in water	0.15	%, max

STORAGE :

Vacuum salt is pre-treated to render it non-caking. But it is essential that the bags are not stacked very high. Salt in contact with air of relative humidity above 75 per cent absorbs moisture. Conversely, moisture in salt is lost if the relative humidity falls below 75 per cent. Therefore, for proper storage, vacuum salt should be kept under controlled humidity (below 75 per cent for dry salt and 75 per cent or slightly above for un-dried salt).

APPLICATIONS :

Vacuum salt is not only an excellent alternative to solar salt in all applications, it is more beneficial because of its additional qualities. It can be used with advantage in many salting-out processes. It can also be used for the manufacture of cattle-licks, papad-khar, sal-ammoniac bars, iodized salt, etc.

PACKAGING :

50-kg HDPE bags.



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