



## Magnesium Sulphate

### 1. PRODUCT IDENTIFICATION

Supplier product name:	Magnesium Sulphate Heptahydrate FCC
Origin:	Mineral
<b>1.1. Composition</b>	
Chemical name:	Magnesium sulphate heptahydrate, Epsom salt
Chemical formula:	MgSO <sub>4</sub> .7H <sub>2</sub> O
Molecular weight:	246,4746
<b>1.2. Legislative information</b>	
CAS-N°:	10034-99-8
INTRASTAT CODE:	2833210000
EINECS:	231-298-2

### 2. PRODUCT INFORMATION

	Unit	Specification	Method
<b>2.1. Physical and Chemical properties</b>			
Appearance		Crystals	
Colour		White	
Odour/taste		-	
Purity (on the ignited basis)	%	99,5	FCC
Assay (MgSO <sub>4</sub> )	wt%	≈ 49,1 (typical value)	
Water (H <sub>2</sub> O)	wt%	≈ 50,9 (typical value)	
Loss on ignition	%	40,0-52,0	FCC
<b>2.2. Microbiological data</b>			
N.A.			
<b>2.3. Contaminants</b>			
<b>2.3.1. Chemical contaminants</b>			
Sodium (Na)	ppm	≈ 40 (typical value)	
Potassium (K)	ppm	≈ 230 (typical value)	



Calcium (Ca)	ppm	≈ 60 (typical value)	
Chloride (Cl)	ppm	≈ 80 (typical value)	
Selenium (Se)	ppm	Max. 30	FCC
Lead (Pb)	ppm	Max. 4	FCC

### 2.3.2. Physical contaminants

Foreign body control	Sieve
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### 2.4. Nutritional Information (Directive 90/496/EC, amended by 2003/120/EC and 2008/100/EC)

#### 2.4.1. Nutritional Values

Energy	kJ/100g	-	
Energy	kcal/100g	-	
Protein	g/100g	0	
Carbohydrate:	g/100g	0	
- Of which Sugars	g/100g	0	
- Polyols	g/100g	0	
- Starches	g/100g	0	
- Others	g/100g	0	
Fat:	g/100g	0	
- Of which Saturated	g/100g	0	
- Mono-unsaturated	g/100g	0	
- Poly-unsaturated	g/100g	0	
- Transfatty acids	g/100g	0	
- Cholesterol	mg/100g	0	
Water	g/100g	≈ 50,9 (typical value)	
Organic acid	g/100g	-	

#### 2.4.2. Minerals

Sodium	mg/100g	≈ 4 (typical value)	
Calcium	mg/100g	≈ 6 (typical value)	
Magnesium	mg/100g	≈ 9861 (typical value)	
Potassium	mg/100g	≈ 23 (typical value)	
Zinc	mg/100g	-	
Phosphorus	mg/100g	-	



Others	mg/100g	-	
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### 3. FOOD INTOLERANCES

#### 3.1. Allergens (Directives 2000/13/EC, 2003/89/CE, 2007/68/EC)

	Y/N	Direct contamination	Cross-Contamination (Risk)
Barley	N	N	N
Beef	N	N	N
Cacao	N	N	N
Carrot	N	N	N
Celery and celery products	N	N	N
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	N	N	N
Chicken	N	N	N
Coriander	N	N	N
Crustaceans and Shelfish	N	N	N
Eggs and egg products	N	N	N
Fish and fish products	N	N	N
Glutamate	N	N	N
Lupin and products thereof	N	N	N
Milk and milk products (incl. Lactose)	N	N	N
Molluscs and products thereof	N	N	N
Mustard and mustard products	N	N	N
Nuts and nut products (almonds, hazelnuts, walnuts)	N	N	N
Peanuts and peanut products	N	N	N
Pork	N	N	N



Sesame and sesame products	N	N	N
Soybean and soybean products	N	N	N
Sulphite (E221 - E228)	N	N	N
Sulphur dioxide (> 10 mg/kg)	N	N	N
<b>3.2. Suitability for other diets</b>			
Vegetarian	Y		
Vegans	Y		
Kosher	Y		
Halal	Y		
Lactose intolerant	Y		
Coeliacs	Y		
<b>3.3. GMO declaration, acc. Regulations 298/2008/EC and 1830/2003/EC</b>			
MAGNESIUM SULPHATE HEPTAHYDRATE FCC does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.			
MAGNESIUM SULPHATE HEPTAHYDRATE FCC is falling under the scope of the EC Regulation n° 1829/2003 on genetically modified food and feed and the EC Regulation n° 1830/2003 on the traceability and labeling of genetically modified organisms and the traceability of products derived from them and to modification of Directive 2001/18/EC.			
<b>3.4. Irradiation, acc. Directive 1999/2/EC and 1999/3/EC</b>			
This product was not subject to any kind of irradiation treatment.			
<b>3.5. BSE/TSE Declaration</b>			
The used ingredients for MAGNESIUM SULPHATE HEPTAHYDRATE FCC are not of animal origin. The processing equipment and the packing material which is used to manufacture, pack or fill the products into the packing units do not come into contact with any meat or meat by- product.			
<b>3.6. Residual Solvents, complies with</b>			
For the manufacturing of the product, no solvents are used. This product is in compliance with the Guideline CPMP/ICH/283/95 and chapter <467> of the current edition of the USP-NF for residual solvents.			
<b>3.7. Regulatory information</b>			
The product complies with:	FCC		



	EC Regulation n° 1881/2006 setting maximum levels for certain contaminants in foodstuffs.
The production plant complies with:	EC Regulation n° 852/2004 on hygienic requirements for the manufacturing of raw materials in the food industry.

#### **4. PACKAGING**

Packaging description	Bags
Packaging net content	100g – 1kg – 25kg

#### **5. STORAGE CONDITIONS**

Storage conditions	Must be kept in a cool, dry and well ventilated environment, in closed original packaging.
Shelf life (recommended re-analysis)	60 months after production, under the above mentioned conditions

#### **6. DISCLAIMER**

The content of the Product Specification Sheet is completed to the best of our knowledge.
This document does not dismiss the user of his legal obligation with respect to food safety.