

## **Ameera Consultancy**





Name of Material		Bit Salt or Mono Sodium Sulphate [E 621]	
Manufacturer	:	NA	
Supplier	:	NA	
Country of Origin	:	NA	
Batch/Lot No.	:	NA	
MFG Date	:	NA	
EXP Date	:	NA	
Challan No.	:	NA	
QA Ref. No.	:	NA	
QRN Ref. No.		NA	
Qty. Supplied	•••	NA	
Date of Received	:	NA	
Date of Testing	:	NA	
Date of Reporting	:	NA	

SN	Description	Specification	Results
		Col <mark>or var</mark> ies from light pink to brown	
01	Physical appearance	granular crystals and distinct sulfur smell and	
		bitter taste	
02	Sodium Chloride (NaCl)	Minimum 98.0%	
03	Sulfur (S)	Minimum 0.25%	
04	Water Insoluble	Not more than 0.5%	
05	Loss on drying	Not more than 0.7 %	
06	pH [10% Solution]	7.8±0.2	
07	Salmonella	Negative	
08	E. coli	Negative	
09	Defects Free	Free from dust. Free from foreign matter. Free from abnormal color and flavor.	٧

Remarks		
	1 1	
Decision	Accepted	Rejected
Tested By	Checked By	Approved By

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## **Other Related Information**

Name of Material	Bit Salt or Mono Sodium Sulphate [E 621]
Others Name	Bit Satl Mono sodium sulphate Black Salt Kala Namak Himalayan Black Salt Bit Lobon
Chemical Composition	NA
Molar Mass	NA
Density	NA
Melting Point	NA
Boiling Point	NA
Others Information	<ul> <li>Bit salt is a kiln fired rock salt with a sulphureous, pungent smell which is found in Indian subcontinent.</li> <li>It is manufactured from the salts mined in the regions surrounding of Himalayas.</li> <li>It is composed largely by NaCl, with several other components for its own color and smell. Smell is mainly for its sulfur content.</li> <li>It has Greigite (Fe3S4); so, it forms brownish-pink to dark violet crystal.</li> <li>When ground to powder, its color ranges from Purple to Pink.</li> </ul>
Function in Food Process	<ul> <li>Uses in Chaats, Chutneys, Salads.</li> <li>Uses in Fruits.</li> <li>Used in many other savory Indian snacks.</li> </ul>

## consultancy