



NUTRIKS[®]
EPSOM

EPSOM SALT IN FOOD QUALITY

High-quality Magnesium Sulphate for the food industry

Area of application

NUTRIKS Epsom Salt is mainly used in the food industry as a source of Magnesium. It is used as a processing aid, e.g., for fermentation in vinegar production. NUTRIKS Epsom Salt can also be used for various wellness applications such as bath salts.

The Product

NUTRIKS Epsom Salt is a highly pure product containing Magnesium Sulphate heptahydrate in crystalline form of natural origin without added anticaking agent. Due to its low content of secondary salts, it is ideal for use in the food industry.

- Complies with the Food Chemicals Codex (FCC)
- Application in a wide range of processes in the food industry
- Low content of secondary salts
- Complies with current international standards (DIN EN ISO 9001 ff., Halal, Kosher)
- Origin and production in Germany

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Product quality

NUTRIKS Epsom Salt is a high-purity Magnesium Sulphate heptahydrate that meets the requirements of the Food Chemical Codex (FCC). Consistently high quality is guaranteed by strict controls and full traceability.

Certification

The K+S production plants are certified according to DIN EN ISO 9001. Compliance with hygiene requirements is confirmed by the HACCP system. Kosher and Halal requirements are met.

Our Service

We provide our customers with products of consistently high quality. If required, we support our customers with competent technical application advice. A high level of reliable worldwide delivery is realised through effective and intelligent logistics by truck, vessel or rail.



Delivery range

Packaging size: 25 kg bag
1000 kg big bag

Type of packaging: PE-bag, PP-big bag (FIBC)

Composition: Magnesium Sulphate heptahydrate
(MgSO₄ × 7H₂O)

Grain size: <1 mm typically 70 %

We will be happy to send you a sample on request. Please contact us if you wish to receive more information on this and other products.