**Turkish Food Codex Salt Communiqué**

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| **Abstract** Salt holds a fundamental importance in human nutrition and various industrial sectors. As a critical component of dietary regimes, it must be handled with great care concerning food safety. In Turkey, the hygienic production of salt, iodization, and packaging are regulated by the Turkish Food Codex Salt Communiqué (Communiqué No: 2013/48). This article examines the details of the communiqué and offers suggestions to enhance public health and consumer awareness.The communiqué ensures that salt is produced under hygienic and suitable technical conditions, thereby safeguarding food safety. This regulation aims to maintain hygienic standards throughout the production and storage processes. Hygienic production not only protects consumers from health risks but also ensures that producers comply with national and international standards.Moreover, natural salts can contain impurities that may be introduced through contamination. While limits are specified for heavy metals such as arsenic, copper, lead, cadmium, and mercury, there is currently no restriction concerning microplastics, despite their increasing prevalence in natural salts like sea salt. The potential harmful effects of microplastics on human health necessitate regulations in this area.Additionally, the regulation mandates that iodized salts contain 25-40 mg/kg of potassium iodate to combat iodine deficiency-related diseases, particularly thyroid disorders. However, the loss of iodine over time due to exposure to light, heat, and air can compromise the effectiveness of iodization, which is why a two-year shelf life is established for refined salt.In light of rising cardiovascular diseases and hypertension, reduced-sodium salts are crucial, yet the communiqué excludes these options. Incorporating reduced-sodium salts into regulations could provide consumers with healthier alternatives.**References:** [1] Ercoşkun, H., 2022. Impurities of natural salts of the earth. Food Add Cont B. 16, 1-8.[2] Ercoşkun, H., & Salçın, N. (2021). Tuz ve İslam. In H. Ercoşkun (Ed.), Her yönüyle tuz (pp. 1-10). Nobel Akademik Yayıncılık.[3] Ercoşkun, H. (2020). Tuz ve gıda. In H. Ercoşkun (Ed.), Her yönüyle tuz (pp. 77-106). Nobel Akademik Yayıncılık.[4] Salçın, N., & Ercoşkun, H. (2021). Türk kültürü ve edebiyatında tuz kavramı. In H. Ercoşkun (Ed.), Her yönüyle tuz (pp. 1-10). Nobel Akademik Yayıncılık.[5] Salçın, N. (2021). Çankırı'da satılan Çankırı kaya tuzlarının bazı fizikokimyasal özellikleri (Yüksek lisans tezi). Çankırı Karatekin Üniversitesi Fen Bilimleri Enstitüsü, Çankırı. |

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