Salt has a characteristic taste familiar to each person, without which food seems fresh. Almost all foods, with the exception of some confectionery products and beverages are produced with salt added. Salt by the volume of realization has been ranked among seasoning. It is the product of daily consumption. It’s quality properties and indicators, organization of rational consumption need a study and generalization.

The aim of the research is study of the requirements to the quality and safety of salt considering integration of Ukraine into world and European economic community.

The methods of logical analysis and generation have been used in the article.

The article deals with the study of quality and safety indicators of salt as a product of daily consumption in Ukraine according to the normative documents and standards of Codex Alimentarius. It has been shown that national standard sets organoleptic, physical and chemical indicators and grain composition, and the Codex Alimentarius standard mentions only the composition of sodium chloride and copper. Some differences in maximum permissible concentrations of heavy metals in Ukrainian (Medical and biological requirements and sanitary norms of quality of food ingredients and foodstuff) and international documentation (general standard for contaminants and toxins in food and feed) have been found. The necessity to popularize rational use of salt has been marked, since salt in excessive use is a product of potential danger. Reducing its actual consumption may help to reduce blood pressure and the risk of cardiovascular disease, stroke and other diseases.

The analysis allowed to determine the direction of regulation of the market of table salt in Ukraine is the establishment and promotion of safe consumption and bring it under the maximum allowable concentration of heavy metals in table salt, especially the content of arsenic and copper.

**Keywords:** salt, sodium chloride, harmonization of standards, safety of salt, salt quality.