

TECHNICAL DATA SHEET - Organic Celtic Sea Salt

Product description

Fine Celtic sea salt in a bag, 1000g according to PGI and OF&G; recommendations.

In order to keep all its nutrients, the coarse salt is dried with a gentle heat below 100°C and ground. Humidity is less than 1%.

Visual aspect

Small grain less than 1mm.

Chemical elements – average values

- Chlorides: 58.50 g/100g
- Sulfates: 1.66 g/100g
- Magnesium: 0.58 g/100g
- Potassium: 0.15 g/100g
- Sodium: 37 g/100g
- Calcium: 0.35 g/100g
- Zinc: 0.45 mg/100g
- Iron: 1.90 mg/100g
- Insoluble: below 1 g/100g

Biological features

- Mesophilic aerobic flora: below 5000 per g
- Total coliforms: below 1 per g
- Escherichia coli: below 1 per g
- Faecal streptococci: below 5000 per g
- Halophilic aerobic flora: below 5000 per g

Per policy no. 2007-588 of 24 April 2007, this salt is Food Grade.

Traceable batch number on each package.

Certifications

- PGI from APROSELA, 9 rue Honoré de Balzac - BP 35188 - 44351 GUÉRANDE Cedex

- OF&G;

Allergens

No allergens.

Unwashed, unrefined, unprocessed, and no additives.

Best Before Date

Salt is a preservative, there is no BBD.

Fabrication

The Celtic Sea Salt is harvested by hand and sun-dried.

Unwashed, unrefined, unprocessed, and with no additives.

The coarse salt is dried with gentle heat under 100°C then ground.

It is packaged in a bag up to 1000g minimum.

Celtic sea salt is harvested and sold by a small family business.

Palettisation

- 12 bags per box

- 90 boxes per pallet (9 layers of 10 boxes)

- Total: 1080 bags per pallet

Labelling

Each box has a barcode + a batch number.

Technical sheet

Celtic Sea Salt fine 1000g

Barcode: 3 760019 770727