

UNDRIED COARSE SEA SALT LE SAUNIER DE L'ATLANTIQUE

Salt which is produced on the salt marshes of the Atlantic Ocean is obtained through the natural evaporation of sea water by combining the effects of the sun and wind. Packed directly, this salt does not undergo any additive treatment and presents a composition which varies naturally according to harvest conditions.

PHYSICAL AND CHEMICAL CHARACTERISTICS

		Unit	Values	Spanish methods of reference
Guaranteed values	Na Cl (on dry basis)	%	> 94	UNE 34/205/81
	Solubility in water (at 20° C)	g/l	358	Salins own method
Typical values	Granularity		Crystals between 0.5 and 5 mm	UNE 34/232/81
	Loss of mass (at 110° C)	%	5	UNE 34/203/81
	Calcium	ppm	1600	UNE 34/232/81 and UNE 34/223/84
	Magnesium (on dry basis)	ppm	1700	UNE 34/232/81 and UNE 34/223/84
	Sulphate (on dry basis)	ppm	7500	UNE 34/232/81 and UNE 34/223/84
	Insolubles (on dry basis)	%	0.03	UNE 34/202/81
	Visible density (non compressed salt)		1.1	Salins own method

TREATMENT

None

USE-BY DATE

Product not subject to consumption limit date by virtue of the article R112-23 of the Code de la Consommation.

REGULATION TEXTS AND REFERENCE STANDARDS

The Ministerial Order n° 2007-588 from the 24th of April 2007 relating to food grade salt.

USAGE

Table salt

STORAGE CONDITIONS

In a clean, dry and cool place.

PRODUCTION SITE

Salt work of Cadiz (Spain)

In a constant concern of our customers satisfaction and of reliability and improvement of its products quality, Salins Spain is ISO 9001 version 2008 certified.

The food products have to meet sanitary regulations, therefore the production site of Cadiz is engaged in the process of risks analysis HACCP (Hazard Analysis Critical Control Point).