

FINE IODISED SEA SALT LA BALEINE

The sodium chloride saturated brine, then the crystallisation of the sea salt result from the effect of both the wind and the sun on the natural evaporation of the sea water in our salt ponds. The sea salt is then harvested and washed. According to the different uses, the sea salt can be centrifuged or dried under high temperature, sieved or grinded in order to obtain different types of grain sizes and treated to keep its natural fluidity.

PHYSICAL AND CHEMICAL CHARACTERISTICS

		Unit	Values	Methods of reference	
				AFNOR Standards	ISO standards
Guaranteed values	Na Cl (on dry basis)	%	99.8	NFT 20-057	ISO 6227
	Loss of mass (at 110° C)	%	≤ 0.05	NFT 20-401	ISO 2483
	Solubility in water (at 20° C)	g/l	358	Salins own method	
Typical values	Granularity		80 % of crystals between 160 and 900 µm	NFX 11-507	ISO 2591
	Calcium (on dry basis)	ppm	300	NFT 20-406	ISO 2482
	Magnesium (on dry basis)	ppm	40	NFT 20-406	ISO 2482
	Sulphate (on dry basis)	ppm	800	NFT 20-405	ISO 2480
	Insolubles (on dry basis)	%	0.03		ISO 2479
	Visible density (non compressed salt)		1.1	Salins own method	

TREATMENT

- Sodium iodide : 15 - 20 mg/kg (expressed in ions I⁻).
- Yellow prussiate of soda (anticaking agent E535) : 20 mg/kg maximum expressed as K₄Fe(CN)₆.

USE-BY DATE

Product not subject to consumption limit date by virtue of the article 9 of the Directive 2000/13/EC relating to the labelling, presentation and advertising of foodstuffs.

REGULATION TEXTS AND REFERENCE STANDARDS

- The French Ministerial Decree from 24th of April 2007 relating to salts intended for human alimentation.
- The French Ministerial Order from 24th of April 2007 relating to the nutritional elements that can be used as supplement of salts intended for human alimentation
- The European Directive 95/2/EC from 20th of February 1995 and the French Ministerial Order from 2nd of October 1997 concerning the food additives.
- The Codex Alimentarius STAN 150-1985 standard for food grade salt.

USAGE

Table salt

STORAGE CONDITIONS

In a clean, dry and cool place

PRODUCTION SITE

Salt work at Aigues-Mortes (F - 30220)

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

The food products have to meet sanitary regulations, therefore the production site of Aigues-Mortes is engaged in the process of risks analysis HACCP (Hazard Analysis Critical Control Point). It is IFS v. 5 certified.

COMPAGNIE DES SALINS DU MIDI ET DES SALINES DE L'EST
Limited Company with capital value of 113 400 000 Euro - 412.431.744 R.C.S. NANTERRE
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The aim of our publications and notices is to advise you better. The indications concerning the possible application of our products can not commit our responsibility in any way, particularly in the case of not respecting rights by the third party

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