

## **FINE IODIZED 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	NaCl (on dry basis)	%	99,8	NFT 20-057	ISO 6227
	Loss of mass ( at 110° C)	%	≤ 0,5	NFT 20-401	ISO 2483
	Solubility in water ( at 20° C)	g/l	358	Salins own method	
Typical values	Granularity		80 % of crystals between 200 and 500 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**

- Potassium iodide : 100-140 mg/kg (expressed as KI).
- Sodium thiosulfate (iodide stabilizer) : 80 - 120 mg/kg.
- Yellow prussiate of soda (anticaking agent E535) : 13 mg/kg maximum expressed as  $K_4Fe(CN)_6$ .

### **USE-BY DATE**

Product not subject to consumption limit date by virtue of the article B.01.007 of the Canadian Food and Drugs Act.

### **REGULATION TEXTS AND REFERENCE STANDARDS**

- The Codex Alimentarius STAN 150-1985 standard for food grade salt.
- The Canadian Food and Drugs Act and Regulation and specially the article B.17 relative to 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 ISO 9001 version 2008 certified.*

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

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