

COARSE 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) | % | ≤ 0,05 | NFT 20-401 | ISO 2483 |
| | Solubility in water (at 20° C) | g/l | 358 | Salins own method | |
| Typical values | Granularity | | Crystals between 0.9 and 3.15 mm | NFX 11-507 | ISO 2591 |
| | Calcium (on dry basis) | ppm | 350 | 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

None

STORAGE CONDITIONS

In a clean, dry and cool place

REGULATION TEXTS AND REFERENCE STANDARDS

- Codex Alimentarius STAN 150-1985 standard for food grade salt.
- American Code of Federal Regulations Title 21 Chapter I part 100 subpart G sec. 100-155 concerning salt and iodized salt.

USAGE

Cooking salt

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, 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.

COMPAGNIE DES SALINS DU MIDI ET DES SALINES DE L'EST
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